



THE CORRALES BISTRO

CHEFS CHOICE MENU



CHEFS CHOICE SALADS

\$11

BISTRO PICK IS A SUGGESTED ENTRÉE PAIRING FOR A MORE COMPLETE MEAL

♥ CAESAR SALAD

FRESH ROMAINE AND CROUTONS TOSSED IN CAESAR DRESSING WITH SHAVED PARMESAN CHEESE, BISTRO PICK GRILLED CHICKEN

♥ QUINOA AND KALE

KALE, QUINOA FETA PECANS AND GOLDEN RAISINS DRESSED WITH LEMON VINAIGRETTE BISTRO PICK GRILLED SALMON

♥ ASIAN CHOPPED SALAD

NAPA AND PURPLE CABBAGE CILANTRO CARROTS, CELERY ONIONS WITH MISO GINGER VINAIGRETTE AND CRISPY NOODLES

BISTRO PICK SEARED AHI TUNA

♥ ♦ ROASTED ROOT SALAD

ROASTED ROOT VEGETABLES ON A BED OR ROMAINE WITH ROASTED GARLIC CLOVES BALSAMIC VINAIGRETTE AND FRIED ONION

STRINGS BISTRO PICK SEARED DUCK BREAST

♥ GORGONZOLA WEDGE SALAD

GORGONZOLA CHEESE DRESSING CHOPPED TOMATO AND SAUTÉED BACON AND BREAD CRUMBS OVER A WEDGED ROMAINE

HEART BISTRO PICK FILET MIGNON

♥ ♦ APPLE AND PECAN WALDORF

APPLES, FRUIT IN SEASON, PECANS, GOLDEN RAISINS AND CELERY ON A BED OF GREENS BISTRO PICK GRILLED PORK CHOP

♦ WILTED SPINACH

FRESH SPINACH WILTED WITH HOT BACON DRESSING, BISTRO PICK GRILLED RIBEYE STEAK

PICK ONE TO ADD TO YOUR SALAD FOR A MORE COMPLETE MEAL

6OZ FILET MIGNON - \$16, DUCK BREAST -\$10, CHICKEN BREAST - \$6, 8OZ RIBEYE STEAK- \$15

SEARED AHI TUNA - \$10, SALMON - \$10, PORK CHOP - \$10

FLAT BREADS

GARLIC AND BASIL

BASIL INFUSED OIL ROASTED GARLIC AND MOZARELLA CHEESE\$10

MULTO CARNE

HAM BACON AND SAUSAGE WITH GARLIC OIL AND SHAVED PARMESAN CHEESE.....\$12

RED CHILE CHICKEN

RED CHILE SAUCE WITH CHICKEN, BREAST AND CHEDDAR CHEESE TOPPED WITH LETTUCE TOMATO AND ONION.....\$11

BUFFALO CHICKEN

SPICY BUFFALO SAUCE WITH CHICKEN AND GORGONZOLA CHEESE CRUMBLES.....\$11

GREEN CHILE BEEF

GREEN CHILE SAUCE WITH GROUND BEEF, CHEDDAR CHEESE TOPPED WITH LETTUCE TOMATO AND ONION.....\$11

DUCK BREAST

SAUTEED ONIONS AND GARLIC OIL TOPPED WITH FETA CHEESE AND SLICED DUCK BREAST\$15

MULTO VEGGIE

BASIL INFUSED OIL, ZUCCHINI ARTICHOKE, MUSHROOMS FRESH RED ONION AND RED PEPPERS WITH MOZZARELLA CHEESE.....\$10

CHEFS CHOICE ENTREES

SPINACH AND MUSHROOM ENCHILADAS

ROLLED BLUE CORN SPINACH AND MUSHROOM ENCHILADAS WITH QUESO BLANCO RED OR GREEN CHILE, BLACK BEANS AND

GREEN RICE.....\$14

CHICKEN OR BEEF ENCHILADAS

ROLLED BLUE CORN ENCHILADAS WITH RED OR GREEN CHILE BLACK BEANS, QUESO BLANCO AND GREEN RICE.....\$14

♦ DUCK TACOS

BLUE CORN DUCK TACOS WITH NAPA CABBAGE SLAW AND MISO GINGER DRIZZLE.....\$12

BEEF WELLINGTON

6OZ FILET MIGNON IN BAKED IN PASTRY WITH GARLIC MASH AND VEG DU JOUR.....\$26

SALMON EN PAPPILOTE

6OZ FILET OF SALMON BAKED WITH VEGETABLES IN A PAPER ENVELOPE AND RICE PILAF.....\$22

♦ COWBOY PORK CHOP

BONE IN PORK CHOP WITH SWEET POTATO MASH A STOUT REDUCTION AND VEG DU JOUR.....\$16

♦ SEARED DUCK

SEARED DUCK BREAST WITH PARSNIPS AND VEG DU JOUR.....\$19

♦ BABY BACK RIBS

ENCRUSTED BABY BACK RIBS WITH BARBEQUE SAUCE AND SWEET POTATO FRIES\$16

RIBEYE STEAK

8 OZ RIBEYE STEAK WITH GARLIC MASHED POTATOES AND VEG DU JOUR.....\$22

♥=VEGETARIAN OPTION ♦=LOW CARB OPTION

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



THE CORRALES BISTRO

HOUSE WINES BY THE GLASS

\$7

BOGLE	
CHARDONNAY	2016
CABERNET SAUVIGNON	2015
PINO NIOR	2015
MERLOT	2016
FETZER	
GEWÜRZTRAMINER	2016
CHATEAU ST. MICHELLE	
RIESLING	2016
BERINGER	
WHITE ZINFANDEL	2018

RED BY THE GLASS

BOGLE		
ESSENTIAL RED	2015	\$8
KENWOOD YALUPA		
CABERNET SAUVIGNON	2044	\$9
GREG NORMAN		
SHIRAZ	2000	\$10

WHITE BY THE GLASS

STERLING		
CHARDONNAY	2111	\$11
KENDALL JACKSON		
CHARDONNAY	2016	\$9
KIM CRAWFORD		
SAUVIGNON BLANC	2999	\$10.5
HANNA		
SAVIGNON BLANC	2015	\$9.5
LAGARIA		
PINO GRIGIO	2099	\$8.25
GRUET BRUT		
SPARKLING WINE	2099	\$9