

# THE PRAIRIE BISTRO

Your Place or Ours!

## SMALL BITES

### **Bistro Bacon**

*Our own thick-cut candied bacon. A hint of heat.*

\$6

### **Shrimp Cocktail**

*3 large shrimp with house-made cocktail sauce*

\$13

### **Lavosh**

*Crisp Armenian Cracker bread topped with shrimp, Havarti cheese and black olives. Enough for 4 as a starter*

\$19

## ENTREES

*Served with Roll, Fresh Salad, Potato, & Vegetable*

### **Prime Rib (while it lasts)**

*Everyone's favorite cut \$29*

### **Ribeye**

*Hand-cut and grilled to perfection \$26*

### **Certified Angus Sirloin**

*Thick and juicy.*

*We recommend butterflying medium well and well done sirloins*

*6 ounce \$21*

### **Tenderloin**

*Whole-roasted in butter, sliced thin. \$25*

### **St. Louis Style Ribs**

*Fall-off-the-bone tender, sauce on the side*

*Whole Rack \$29 Half Rack \$22*

### **Shrimp & Sirloin**

*2 huge shrimp and 6 ounces of sirloin \$24*

### **Jumbo Shrimp**

*3 tiger, grilled or lightly breaded. \$20*

### **Halibut**

*8 ounce steaks \$25*

### **Salmon**

*8 ounce steaks \$18*

### **Chicken Marsala**

*Chicken breast with a creamy mushroom sauce \$16*

### **Chicken Strips**

*Includes all the sides \$10*

*Just the strips \$5*

**Add on Shrimp** Each \$4

**Split Plate Charge** \$5

***Thank you for choosing  
The Prairie Bistro tonight!***

## SWEETS

### **Caramel Pecan Cheesecake**

*Loaded with pecans, topped with more pecans and caramel*

\$6

### **Rhubarb Cheesecake**

*House favorite! More rhubarb than cheesecake. :)*

\$6

### **Prairie Parfait**

*Homemade Brownies with Vanilla Ice Cream, Chocolate  
Sauce and Caramel and topped with Candied Pecans,  
Whipped Cream and Sea Salt. \$6*

**Hope to see you September 21 & 22 for our  
Harvest Dinner!**

Check out our website at  
[www.theprairiebistro.com](http://www.theprairiebistro.com)

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701-756-6441