

# Desert Bistro



Located in the beautiful historic  
Ranch House at Moab Springs Ranch  
on the North end of town

Address:

1266 N. Hwy 191

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*Chef & owners, Karl & Michelle  
welcome you to the Bistro. Our  
setting combines 2 intimate  
dining rooms with a beautiful patio  
for outdoor dining, and a quaint  
wine cellar for private parties.*

*We use the freshest ingredients  
available and hand craft each entrée  
to order. Fresh bread, pastas &  
desserts are also made in house.*

*Come visit us soon for flavorful  
food & friendly, attentive service in  
a comfortable, relaxed atmosphere.*

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Open at 5:30 pm  
Seasonally

Reservations/Availability  
435-259-0756

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bistro (n.) **bē strō**  
a small, informal restaurant;  
serves wine

This was our Fall 2010 menu – menu items change seasonally.  
Please call for most recent selections, specials 259-0756

## Appetizers

Pumpkin mascarpone ravioli with toasted pine nuts in a maple brown butter  
Baked Brie in puff pastry stuffed with sun-dried tomato pesto, served with  
fresh fruit and crackers

Miniature Crab cake muffins served warm with lemon adobo aioli  
Grilled Quail quesadilla with roasted peppers, mango, corn-black bean salsa  
Ground Pork with roasted red peppers, pine nuts & garlic baked in phyllo,  
served with roasted red bell pepper sauce

## Salads

Chipotle chile Caesar with toasted cornbread croutons  
Mixed greens with gorgonzola, sesame seeds, parmesan & balsamic vinaigrette  
Butter leaf with jicama, red pears, & candied walnuts in pomegranate dressing  
Chilled Quinoa with figs, pistachios, oranges, red bell peppers,  
fresh mint, cilantro and a medley of spices

## Entrées

Market Fish – flown in direct to bring you the freshest available  
Gorgonzola crusted filet of Beef Tenderloin with roasted tomato demi-glace,  
garlic mashed potatoes and sautéed vegetables  
Marinated grilled Pork Tenderloin with apple & chipotle sauce, twice baked  
apple potato and sautéed vegetables  
Blue and yellow corn tortilla crusted Chicken Breast stuffed with goat cheese,  
served with Bistro molé, corn & black bean salsa, grilled polenta & vegetables  
Hand-made ground Elk Tenderloin & Mushroom burger with Vermont sharp  
white cheddar, caramelized onions, arugula & trio of mushrooms in veal  
demi-glace, served on a ciabatta roll with baked, marinated sweet potato slices  
Vegetarian Lasagna layered with handmade roasted tomato pasta sheets,  
smoked mozzarella, ricotta, fresh basil, oven-roasted yellow tomatoes,  
yellow bell peppers & yellow squash served over fresh basil pesto beurre blanc  
Vegetable stack layered with eggplant, roasted red & yellow bell peppers,  
red onion, fennel, yellow squash, zucchini & organic tofu served with a spicy  
sun-dried tomato, piñon & roasted garlic sauce  
Bison Tenderloin wrapped in bacon, cooked on a cedar plank, served with  
roasted shallot, balsamic & Madeira wine reduction, roasted garlic mashed  
potatoes and grilled, marinated vegetables

## Nightly Specials of Wild Game & Fresh Seafood

Wine, Beer & Spirits available

Starters: \$6-16 Entrées/Specials: \$18-50

STATE LIQUOR LICENSEE

