

Desert Bistro

Casual Fine Dining – Covered Patio – Intimate Dining Room

Open for
Dinner

Tuesday – Sunday
at 5:30 pm
closed Monday

36 south 100 west

in the heart of Downtown Moab
one block west of Main Street

Some Menu Highlights

Our menu changes regularly, please visit our website for current menu offerings: www.desertbistro.com
We use the freshest ingredients available and hand-craft each item to order. Fresh bread & desserts made in house. Visit us soon for flavorful, fun food & friendly, attentive service in a comfortable, relaxed atmosphere.

Starters: \$8 - \$20

- Bacon-wrapped Dates stuffed with chevre, served with pomegranate molasses
- Pepper-encrusted seared Sea Scallops in a lemon-adoobo buerre blanc
- Bistro Gyozas filled with smoked tofu, Anasazi bean hummus & garlic with chipotle, soy, maple reduction
- Smoked Rabbit sausage medallion with breaded goat cheese, roasted fennel, saffron & Frangelico sauce
- Chipotle chile Caesar with toasted cornbread croutons and parmesan
- Organic mixed greens with gorgonzola, toasted sesame, parmesan & aged balsamic vinaigrette
- Butterleaf with fresh red pears, jicama, candied walnuts, pomegranate-raspberry dressing

Main Courses: \$22 - \$60

- Nightly game meat special (Elk, Bison, Venison, Pheasant, Antelope)
- Nightly fish special (flown in overnight from Hawaii, Pacific NW & Florida)
- Grilled marinated Pork tenderloin with apple-chipotle pepper sauce, crisp potato galette, vegetables
- Gorgonzola crusted Beef tenderloin with roasted tomato demi-glace, garlic mashed potatoes, vegetables
- Rack of Lamb with a light honey glaze, kiwi, red pear & jalapeno chutney, sweet potato puree, vegetables
- Vegetarian & Vegan options are typically on the menu, using seasonal vegetables/ingredients

Reservations Recommended, often necessary 435-259-0756

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