

fresh wraps

Served with fries or kettle chips

THE MIDWEST RANCH

Crispy chicken with ranch, lettuce, tomato and co-jack cheese 10.99

PORTABELLA MUSHROOM

Grilled portabella mushroom, diced herbed tomato, lettuce, and our parmesan romano blend 10.29

THAI CHICKEN

Crispy chicken in a wrap shell with house made broccoli cabbage slaw and Thai sweet pepper remoulade 10.99

CHICKEN FAJITA

Chicken, caramelized onions, peppers and co-jack cheese 10.59

CHICKEN AVOCADO

Fresh avocado, seasoned chicken, lettuce, co-jack and pico de gallo in a tortilla wrap. Served warm or chilled 10.99

FLAT GRILLED TURKEY BACON RANCH

House smoked turkey, apple wood smoked bacon, lettuce, tomato, shredded co-jack and our house made ranch dressing. Flat grilled in our tortilla wrap shell 12.29

CHICKEN CAESAR

Seasoned chicken, romaine, bacon, red onion, diced tomato, parmesan and house made caesar dressing. Served warm or chilled 10.99

BUFFALO CHICKEN

Crispy chicken buffalo style with ranch, lettuce and tomato 10.99

BLT

Applewood smoked bacon, lettuce, tomato and mayo 12.29

BLUE LAGOON SHRIMP WRAP

Coconut battered gulf shrimp, mandarin oranges, pineapple, cabbage and Caribbean rum glaze 12.29

salads

GRANNY SMITH & WALNUT

Fresh baby spinach, granny smith apples, feta and caramelized walnuts 9.29

PEASANT SALAD

Mixed greens, dried cherries, red onions, feta cheese and caramelized walnuts 9.29

BLT SALAD

Fresh chopped lettuce, applewood smoked bacon, fresh avocado and tomato 9.29

JOHNNY ALBUQUERQUE

Fresh greens, pico de gallo, black olives, co-jack and flame roasted corn and black beans on tortilla chips 9.29

CAESAR

Crisp romaine, house made Caesar dressing, red onion, fresh tomato, parmesan and our own signature croutons 9.29

CITRUS CRUNCH

Crispy chicken atop a bed of lettuce with Mandarin oranges, pineapple, feta and toasted almonds 12.29



HOUSE CRAFTED DRESSINGS

- Ranch
- Poppyseed
- French
- Caesar
- Italian
- Thousand Island
- Honey Mustard
- Raspberry Vinaigrette
- Southwestern Ranch
- Bleu Cheese

add to any salad

- + gulf shrimp 4
- + salmon 5
- + grilled steak 4
- + grilled chicken 3
- + portabella mushroom cap 3

mexican

QUESADILLA

Signature pico de gallo, shredded co-jack and seasoned chicken 11.39

COCONUT SHRIMP TACOS

Two soft shells with coconut battered shrimp, spring lettuce, mandarin oranges, and Caribbean coconut sauce 11.39

SEAFOOD QUESADILLA

Garlic sauteed shrimp, scallops and lobster with co-jack and pico de gallo 14.99

CANCUN BURRITO

Shrimp, scallops, lobster and co-jack in a flour tortilla topped with Cajun cream sauce 15.59

THE WET BURRITO

House made sauce, large flour tortilla filled with seasoned beef or chicken, topped with melted co-jack, lettuce, pico de gallo and house made tri-colored tortilla chips 12.39

soups

All our soups are made from freshly prepared stocks and the highest quality ingredients

FRENCH ONION

A Sav's classic. Cup 3.79 • Bowl 4.79

SOUP DU JOUR

Fine choices daily. Cup 3.79 • Bowl 4.79



Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Menus created by Gordon Food Service® 2021



custom designed wagyu burgers

SERVED WITH FRIES OR KETTLE CHIPS

BUILD YOUR OWN

We are partnering with SugarBush Cattle, Inc., a farming operation from Allen, Michigan, to bring you what some say is the finest beef in the world: Wagyu beef burgers.

Just for this burger we have developed a custom seasoning blend, a new burger bun from a bakery in Chicago, and a house made steak aioli for the sauce. Includes your choice of cheese 11.99

Additional toppings 1.00 each: Bacon, sauteed mushrooms, caramelized onions, flame roasted peppers, shaved ham, pico de gallo, avocado, brushetta tomatoes or extra cheese

ROASTED CAULIFLOWER & QUINOA BURGER (VEGETARIAN)

Made with fresh herbs and spices mixed with roasted cauliflower, whole grains, beans and pureed vegetables 11.29

CHIPOTLE BLACK BEAN BURGER (VEGETARIAN)

Made with flame roasted corn, black beans, peppers and whole grains 11.29



shareables

PORK POTSTICKERS

An East Asian dumpling filled with seasoned ground pork, prepared lightly crisped and tossed in our signature sesame ginger sauce 10.49

NACHOS

House made tri-colored tortilla chips, choice of beef or chicken, co-jack cheese, lettuce and pico de gallo 11.29
Vegetarian nachos 8.59

CHICKEN TENDERS

Hand breaded all white meat filets 11.29

CHICKEN WINGS

Honey battered chicken wings, buffalo sauced or plain for dipping 11.79

MARYLAND STYLE CRAB CAKE

One maryland style crab cake over sweet pepper Thai remoulade slaw 11.59

BANG BANG SHRIMP

Lightly battered coconut shrimp with a creamy, sweet and spicy sauce. Topped with toasted sesame seeds 8.99

BRUSCHETTA

Garlic herb butter crostini melted mozzarella and herbed chopped tomatoes 8.29

MOZZARELLA MOONS

Hand breaded mozzarella wedges 8.29

LOADED POTATO SKINS

Loaded with apple wood smoked bacon and co-jack cheese 8.59

pasta

JOHNNY'S LASAGNA

A house specialty! Made with our classic meat sauce 15.29

FETTUCCHINE ALFREDO

Classic alfredo sauce over fettuccine 12.59
+ grilled chicken 3
+ portabella mushroom cap 3
+ gulf shrimp 4
+ grilled steak 5
+ salmon 5

PASTA POMODORO

Classic sauce made with extra roma tomatoes, herbs, garlic and olive oil 11.59
+ grilled chicken 3
+ portabella mushroom cap 3
+ gulf shrimp 4
+ salmon 5
+ grilled steak 5

SPAGHETTI & MARINARA 9.59

Meat sauce 11.79

PASTA GIUSEPPE

Spaghetti, marinara, parmesan herb crusted chicken breast topped with garlic cream sauce 15.29

SEAFOOD ALFREDO

Garlic butter and wine sautéed lobster, scallops and shrimp over pasta with our classic alfredo sauce 17.99



CHICKEN PARMESAN

Parmesan herb crusted chicken baked with marinara and mozzarella over spaghetti 15.29

EGGPLANT PARMESAN

Fresh hand breaded eggplant baked with marinara and mozzarella over spaghetti 14.59

SHRIMP SCAMPI PASTA

Gulf shrimp in fresh garlic butter scampi sauce, tossed with spaghetti pasta 15.59

PASTA GIOVANNI

House made pesto, fettuccine and sun dried tomatoes, topped with a parmesan herb crusted chicken breast, drizzled with housemade garlic cream sauce 15.59



FIRE GRILLED HAWAIIAN CHICKEN

Charbroiled chicken breast topped with grilled pineapple and thick teriyaki sauce 12.79

LIVER & ONIONS

Fresh beef liver breaded and sautéed with caramelized onion and applewood smoked bacon 11.79

HERDER'S PIE

An herb crusted chicken breast topped with mashed potatoes, sautéed whole green beans & gravy 12.49

HERBED CRUSTED CHICKEN

Marinated chicken breast in our parmesan herbed bread crumbs, pan bronzed 12.49

STEAK OF THE DAY

Ask about our seasonal fresh cut steak entrees, limited supplies and market prices apply

bistro's best

Add grilled gulf shrimp to any entrée for just 4.00

HEARTY BEEF & NOODLES

Slow cooked beef and fresh mushrooms over wide noodles with house made Espagnole sauce 14.59

COUNTRY FRIED CHICKEN BOWL

Fresh mashed potatoes & corn, tasty crispy chicken topped with co-jack and brown gravy 11.99

FRESH CUT STIR FRY

Assorted fresh stir fry veggies with our signature sauce over steamed rice 11.59
+ grilled chicken 3
+ portabella mushroom cap 3
+ gulf shrimp 4
+ salmon 5
+ grilled steak 5
For the spicy appetite try it sriracha style

potatoes & sides

- French Fries
- Bistro Fries
- Yam Fries
- Baked Potato
- Mashed Potatoes

- Spinach
- Whole Green Beans
- Buttered Corn
- Broccoli
- Steamed Rice
- Garlic Mashed Potatoes

- Coleslaw
- Cottage Cheese
- Side Salad
- Caesar + 1.50
- Peasant + 1.50



seafood

FRESH WILD CAUGHT SALMON

Tender & flaky Chilean salmon pan seared. Glazed or seasoned to your desires 16.59
Blackened, Teriyaki or Sesame Ginger

ICELANDIC COD

Icelandic fillets mild and flaky hand dipped, breaded or broiled with your choice of seasonings 14.69
Every Wednesday this dinner is All You Can Eat!

FRESH CATCH OF THE DAY

Ask about our seasonal fresh fish entrees limited supplies and market prices apply

NEW ORLEANS TILAPIA

Grilled farm raised tilapia with lobster stuffed gulf shrimp smothered in Cajun cream sauce 15.99

PAN BRONZED TILAPIA

Farm raised tilapia pan bronzed and topped with toasted almonds 13.79

sandwiches

Served with fries or kettle chips

REUBEN'S REUBEN

Hand pulled house smoked corned beef 12.59

BISTRO CLUB

House smoked turkey, apple wood smoked bacon, swiss, lettuce, tomato and mayo 12.29

OLD HICKORY CHICKEN

Grilled chicken breast, house bbq sauce, applewood smoked bacon and melted cheddar 11.29

RACHAEL'S RACHAEL

House smoked turkey, slaw, swiss and French dressing 11.29

HAM & CHEESE

Shaved and stacked with melted cheese of your choice 10.59

CHICKEN CORDON BLEU

Grilled chicken breast, shaved ham and melted provolone 11.29

ICELANDIC COD

An Icelandic cod filet battered or broiled served on a bakery fresh roll 11.29

MARGHERITA CHICKEN BREAST

Marinated chicken topped with provolone, fresh basil, diced tomato and olive oil 11.29

