



# **Welcome** **to** **Blondies'** **Bistro**

## *Bill of Fare*

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**OPEN 7 DAYS a WEEK**

**Lunch - 11:00 am**

**Dinner - 4:30 pm**

***Happy Hour Daily 3 – 6 pm in the Bar***

**541-479-0420**

# Dinner Entrees

Seasonal changes may apply

After 4:30 pm

*\*All entrees are served with seasonal steamed vegetables and fresh baked bread basket*

♥ **Black Sesame Ahi;** Seared Tuna served with ginger brown rice, coconut rice or basmati rice. 16

**Scampi Provencal;** Jumbo Shrimp sautéed in butter, white wine and garlic; tossed with basil, red pepper flakes, fresh tomatoes and served over angel hair pasta. 17 *\*(vegetables not served with this entrée)*

**Chicken Marsala;** lightly breaded chicken breast sautéed with Marsala wine and fresh mushrooms; served over white wine-parmesan risotto or garlic mashed potatoes. 15

♥ **Wild Coho Salmon;** Baked on a cedar plank and seasoned lightly with lemon; served with white wine parmesan risotto, gingered brown rice, coconut rice or garlic mashed potatoes. 21

**Macadamia Encrusted Halibut;** Flaky Halibut filet in light Panko and crushed Macadamia nut crust over white wine parmesan risotto, gingered brown rice, coconut rice or garlic mashed potatoes. 27

**Chicken Piccata;** Sautéed in a lemon caper sauce served over a bed of angel hair pasta. 15

**\*The Gaucho;** medallions of tender steak pan-seared and finished in the oven; served with a side of Argentinean salsa and garlic mashed or roasted red potatoes. 19

**\*Steak Diane;** Shoulder tender steak pan-seared and finished in the oven; with a brandy-mushroom cream sauce and served with garlic mashed or roasted red potatoes. 22

**\*Cowboy Pub Steak;** Shoulder tender steak pan-seared and finished in the oven; topped with Bleu Cheese-mushroom cream sauce and served with garlic mashed or red roasted potatoes. 23

**\*Bistro Steak;** Shoulder tender steak pan-seared and finished in the oven; topped with green peppercorn sauce made to order and served with garlic mashed or roasted red potatoes. 21

**Filet Mignon;** 8 oz of succulent beef tenderloin topped with a mushroom demi-glace reduction and served over garlic mashed potatoes. 29 ~No special occasion required, you're worth it~

*\*Midwestern Shoulder Tender is a cut of meat exclusively for Blondies' Bistro.  
It is next to filet in tenderness and flavor.*

**Add a side salad or soup to any entrée for only \$3**  
**Extra sauce for steaks \$2 ~ Split plate charge \$2**

## Appetizers

Served All Day

**House made Crab Cakes;** with Louisiana remoulade, lemon dill and sweet chili sauce for dipping. 10

**Coconut Shrimp;** served with hot mustard sauce, remoulade and sweet chili sauce for dipping. 8

**Seasonal Cheese Plate;** assorted cheeses with fresh fruit and herbed crostini's. 11

**Potato Skins;** stuffed with bacon, cheddar cheese, green onion and ranch dressing. 8

♥ **Eggplant or Vegan Hummus Plate;** served with grilled pita and vegetables. 10  
(Eggplant hummus contains cream cheese.)

**Portuguese style Steamed Clams;** with herbed sausage crumbles and crostinis. 12

♥ **Black Sesame Ahi;** barely-seared tuna served with soy sauce, wasabi and pickled ginger 10  
(add avocado 1.50)

**Indian Spice Rack of Lamb;** perfectly grilled cutlets; (3 or 4 depending on weight) with garlic mashed or herb-roasted red potatoes. 16

♥ **Spicy Vegetarian Nachos;** black beans covered with crispy corn tortilla chips drizzled with a creamy roasted poblano and chipotle cheese sauce; garnished with onion, olives and tomatoes, served with salsa and sour cream. 12. (add avocado 1.50)

**Crispy Polenta;** with peppers and onions, smothered in a creamy mushroom sauce. 10

**Mediterranean Combo Platter;** eggplant hummus, Kalamata olives, Prosciutto, Provolone cheese, Cucumbers, tomatoes, red onion and grilled pita. 13

♥ **Vegan Paradise Sampler;** black bean Quinoa salad, vegan hummus, Brazilian walnut cilantro pate dip, organic field greens with carrot, celery and cucumber slices. Served with homemade flax crackers and corn tortilla chips. 14



## Salads

Served All day

Chicken add \$3.00 Shrimp add \$5.00 Sesame Seared Ahi Tuna add \$6.00 Salmon add \$6.00 Sesame tofu add \$3.00  
Extra Candied Pecans \$1.00 Feta cheese \$1.00 Bleu Cheese Crumbles \$1.00

**Blondies' Salad;** with spiced caramelized pecans, green apples, cranberries and Feta Cheese tossed with Organic field greens and our house basil vinaigrette dressing. 11

**Spinach Salad;** organic baby spinach drizzled with Sherry-Bacon vinaigrette and topped with crumbled bacon, egg, red onion, celery and almonds. 11

**Traditional Caesar;** crisp romaine with creamy Caesar dressing, croutons and parmesan crisp. 10  
(does not contain anchovies)

**Grilled Caesar;** Romaine drizzled with lemon and olive oil, and then flash grilled for a smoky zesty flavor. 11

**The Chopped Salad;** classic chopped salad with cucumber, shredded carrots, bacon crumbles and a hint of red onion; tossed with Romaine lettuce organic field greens and bleu cheese dressing; topped with sliced almonds. 10  
(with chicken 13)

House Basil Vinaigrette, Raspberry Vinaigrette, Cilantro Citrus, Soy Ginger,

Lemon Vinaigrette, Fat Free Huck(Le)berry, Ranch, Bleu Cheese, Honey Mustard 2

**The Ultimate Salad;** organic field greens, carrots, julienne cucumbers, dried cranberries, pumpkin seeds, sesame seeds and ground flax seeds. 10 VGN GF (Perfect with salmon)

**Mandarin Chopped Salad;** chopped romaine, red onion, cucumbers, carrots, sliced almonds and Mandarin oranges tossed with soy ginger dressing and topped with chow mien noodles 10 VGN

**Organic Black Bean and Quinoa Salad;** on a bed of organic field greens with julienne cucumber. Green onion, tomato, cilantro, red bell pepper, and finely diced jalapeno. Served with corn tortilla chips and Cilantro Citrus dressing on the side. 11 VGN GF

**Organic Field Greens;** shredded carrots, cucumbers and red onion 6

**The Cobb;** with turkey, avocado, bleu cheese, bacon, tomato, egg and red onion on organic field greens. 13 Try it tossed!

## Fresh Soups Daily

*Served with fresh baked bread & whipped butter*

Seasonal changes may apply

*House Creamy Tomato Basil or Bobbi's Specialty Soup*

*Small \$ 6 ~ Large \$ 8*

## Lunch Specials \$9.95

*(Served 11:00 am - 4:30 pm daily)*

### Sandwiches

*Choice of sweet potato fries, crispy French fries or field green salad (substitute soup \$2)*

**Cashew Chicken Salad;** *with diced celery and mayo on whole wheat or croissant.*

**Turkey Delight;** *with cream cheese, pepper jack, red onion and cranberries on whole wheat bread.*

**Blazin' Turkey Melt;** *with pepper jack cheese, red onion, jalapenos, lettuce, tomato and chipotle mayo on croissant.*

**Tuscan Turkey;** *with sundried tomatoes, black olives, basil mayo and Swiss on ciabatta roll.*

**Gyro Pita Wrap;** *with seasoned beef, red onion, lettuce, tomato, and a cucumber-yogurt sauce.*

## Pasta and More *(Served All Day)*

*Add Side Salad or Soup for only \$3.00*

**Spicy Kung Pao Chicken Spaghetti;** *Szechwan style sauce with onion, carrots, celery, Thai chili peppers and peanuts 14*

**Mushroom Linguini Alfredo;** *medley of fresh mushrooms in a creamy alfredo sauce. 14 (add chicken 3 or steak 6)*

**Mediterranean Pasta;** *spinach, garlic, sun dried tomatoes, artichoke hearts and pine nuts tossed with linguine in a browned butter sauce and topped with parmesan cheese. 15 (add chicken 3)*

**Four Cheese "Mac n' Cheese";** *penne pasta smothered in parmesan, Swiss, gruyere and white sharp cheddar sauce then baked to perfection. 10 (add bacon 2.00 add chicken 3) \*caution: baking dish is HOT*

**Pasta Primavera;** *fresh vegetables and pasta in a light champagne cream sauce. 14 (add chicken 3)*

♥ **Thai Vegetable Curry;** *mild yellow curry sauce; with fresh stir fried onions, carrots, celery, spinach, broccoli and zucchini served over brown, basmati or coconut rice. 14 (add chicken 3) VGN GF*

♥ **Thai Chicken Curry;** *mild yellow curry sauce; with fresh stir fried onions, carrots and celery over brown, basmati or coconut rice. Served with a side of chili garlic paste (for those who like it hot) 16 GF*

## Bistro Sandwiches

Seasonal changes may apply

### *Served All Day*

All sandwiches include your choice of sweet potato fries, crispy French fries, green salad or black bean Quinoa salad.

**Ted's Grilled Black Forest Ham and Gruyere Cheese;** grilled on parmesan encrusted sourdough or Cheddar Pepper whole grain bread with red onion tomato and chipotle mayo. 11

**The Steak Sandwich;** juicy and tender steak grilled to perfection on soft ciabatta roll with sautéed mushrooms, demi-glace, melted Swiss and au jus. 13 \*(this item takes a minimum of 15-20 minutes to prepare, thank you for your patience.)

**Pulled Pork;** with tangy slow-roasted Cranberry BBQ sauce and Provolone cheese on ciabatta roll. 10  
Try it with Pepper Jack cheese for a little extra zing!

**Greek Chicken;** with organic spinach, feta cheese, sun dried tomatoes, red onion and basil mayo; grilled on parmesan encrusted sourdough or Cheddar Pepper whole grain bread. 12

♥ **Vegetarian Portobello Mushroom;** Portobello cap, caramelized onions, lettuce and tomato with choice of veganise or mayonnaise. 11 (add Heart Healthy vegetarian cheese 1.00 or avocado 1.50) VGN

♥ **Vegan Pita Wrap;** traditional hummus on pita with black olives, cucumbers, red onions, tomatoes, green leaf lettuce and drizzled with vegan cashew cream 10 (add chicken 3.00 add avocado 1.50)

## Burgers

**\*Painted Hills natural grass fed beef; hormone and antibiotic free**

All burgers dressed with lettuce, red onion, tomato and mayonnaise... "Spice It Up!" with Chipotle Mayonnaise  
Served with sweet potato fries, crispy French fries, green salad or black bean Quinoa salad.

**Bistro Burger;** 1/3 lb flame broiled beef on sesame bun 10

**Mushroom Burger;** with mushrooms caramelized onions and provolone cheese 12

**Western Bleu Ring Burger;** with bacon, crisp onion ring and bleu cheese on sesame bun 12

**Double Deluxe Cheddar Burger;** double meat and double cheddar cheese with bacon 14

**Chicken Burger;** grilled chicken breast with chipotle mayonnaise on ciabatta roll 10

♥ **Garden Burger;** 9 add green chilies \$0.75 add grilled onion \$0.50 add Heart Healthy cheese \$1.00

add 1.00 for Cheese or Bacon add 1.50 for avocado substitute soup 2.00

### Sides and Extras

Crispy French fries 4	Rice 3
Sweet potato fries with ranch 5	Vegetables 4
Basket of onion rings 5	Ala Carte chicken breast 6

### Little Ones

(10 yrs and under)

1/2 Grilled Cheese with French Fries 4 Pasta with Butter 4 (parmesan optional)

## Appetizers

### **Vegan Hummus Appetizer** \$ 10

- VGN Traditional homemade vegan chick pea  
GF hummus, served with fresh tomatoes, red onion, celery and carrot sticks served with cucumber slices and choice of corn chips or pita bread  
*add \*Ahi \$ 6 add Sesame Tofu \$ 3*

### **Vegan Paradise Sampler** \$14

- VGN Black bean Quinoa salad, homemade vegan  
GF hummus Brazilian-walnut-cilantro pate dip, Organic field greens salad, carrot & celery sticks and cucumber slices. Served with homemade flaxseed crackers and corn chips.  
*add \*Ahi \$ 6 add Sesame Tofu \$3*

### **Spicy Vegetarian Queso Nachos** \$ 12

- VEG Delicious house made Queso with roasted poblano, red peppers and chipotle chilies drizzled over crispy corn chips on top of black beans & garnished with onion, olives and tomatoes. *add avocado \$ 1.50*  
*add chicken \$ 3 or steak \$ 6*

### **Black Sesame Ahi Appetizer** \$ 10

- GF Tuna seared and served with soy sauce, wasabi and pickled ginger.  
*Add avocado \$1.50*

### **Small Tofu** \$4.50

- VGN Tofu cooked in a soy-ginger sauce and drizzled  
GF with honey & sesame seeds

## Salads

### **Ultimate Salad** \$ 10

- VGN Organic field greens, carrots, cucumbers,  
GF dried cranberries, pumpkin seeds, hemp, seeds, sesame seeds & ground flax seeds with choice of dressing

### **Mandarin Salad** \$ 10

- VGN Hearts of romaine, red onion, cucumbers, carrots, sliced almonds, and Mandarin oranges; with chow mein noodles & soy ginger dressing

### **Organic Black Bean & Quinoa Salad** \$ 11

- VGN Organic field greens with Quinoa salad  
GF (cucumber, green onions, tomatoes, red pepper, cilantro & diced jalapeños mixed with Quinoa) Served with corn chips & Cilantro-Citrus dressing on the side.

## Sandwiches

### **Vegan Portobello Mushroom** \$ 11

- VEG Portobello mushroom cap, caramelized onion, lettuce & tomato with choice of veganaise or mayonnaise. *add Heart-Healthy cheese \$1.00*

### **Vegan Veggie Pita Wrap** \$ 10

- Traditional hummus, black olives, cucumbers, red onions, tomatoes & lettuce drizzled with cashew crème. *add chicken \$ 3*

### **Garden Burger** \$ 9

- VEG Vegetarian patty with lettuce, tomato & red onion. *add Heart-Healthy cheese \$1.00*  
*add green chilies \$.75 add grilled onion \$.50*

## Entrees

### **Black Sesame Ahi** \$ 16

- VEG Seared Tuna served with seasonal vegetables and choice of ginger brown rice, coconut rice or basmati rice.

### **Thai Vegetable Curry** \$ 14

- GF mild yellow curry sauce with fresh stir-fried onions, carrots, celery, spinach, broccoli and zucchini; served over ginger brown rice, basmati or coconut rice.  
*\*(with chicken \$ 16)*

### **The Yummy Bowl** \$ 10

- (served until 4:30 pm)*  
Your choice of Basmati or Brown rice  
VEG topped with a creamy vegan curry sauce, organic red beans, black olives, avocado, tomato, Tillamook cheese, red onion and cilantro. Like it spicy? Ask for a side of our Jalapeño-cilantro salsa!

***So healthy your tummy will thank you!***

*(contains nuts and soy)*





## Beverages

House Coffee (Decaf or Regular) 2.25  
 Hot Tea, Pepsi, Diet Pepsi, Root Beer, Dr. Pepper, Sierra Mist, Lemonade,  
 Brewed Iced Tea (with refills) 2.50 Hibiscus Iced Tea (No refills) 2.50  
 Hot Tea “set-up” (with your own teabag) 1.00  
 Sparkling Pelligrino water 3.25  
 Italian Sodas 3.00 (with cream 3.50)  
 Espresso Drinks Available.....We proudly serve local *Fair Trade* “Rogue**Roasters**” Coffee

## Martinis & More

**# 1 Seller - Passion Fruit Habanero Martini ....\$ 6.00 Happy Hour**  
*Sweet & Spicy*

**Cubantini ....\$ 7.00 Happy Hour**

*Absolut Citron Vodka, Muddled Cilantro, Fresh Squeezed  
 Lemon & Lime Juice, Simple Syrup &..Splash Soda Water*

**Raspberry LemonDrop ..\$ 7.00 Happy Hour**

*Absolut Citron Vodka, Fresh Raspberry Puree, Simple Syrup  
 & Fresh Squeezed Lemon Juice*



***Ask for the the Amazing Martini Menu!***

## Beer

Rotating Draft Beer 4.25 pint / 5.50 - 22 oz

\*Bottled Beer 2.75 - 4.00 \*Seasonal changes may apply

(Bud, Bud Light, Coors Light, Fat Tire, Black Butte Porter, Corona, Blue Moon)

***~ Wine List featuring many local wines on the back of this menu! ~***

## Other

*\*If you would like your bill divided into “split checks” please inform your server before you order.  
 This can take up to 30 minutes extra for large groups so PLEASE be PATIENT.*

*\*All of our menu items are cooked fresh to order which could result in longer wait times during  
 very busy days. Please let us know right away if you have a time constraint.*

*We want your experiences with us to be an excellent one...your comments are always welcome!*

***Thank you for your 18% gratuity on parties of 8 or more***

***Happy Hour Daily 3-6 pm in the Bar***  
***Appetizers starting at just \$ 2.00...***

***We appreciate your patronage!***

## Sparkling Wines

<i>Wycliff, House Champagne, CA</i>	4.50 glass / 15.00 bottle
<i>Rosa Regale Sparkling Wine, Banfi, Italy</i>	16.00 ½ bottle
<i>Toad Hollow “Risqué”, CA Sparkling Wine with Collector’s Bottle</i>	24.00
<i>Piper Sonoma, CA</i>	26.00 bottle
<i>Drappier Brut Carte d’Or, NV, France</i>	45.00 bottle
<i>Segura Viuda Brut, Spain</i>	187 btl. (split) 6.50

Seasonal changes may apply

## Whites & Blush

	Gl	Btl
<i>Troon Jeanie in a Bottle, Applegate Valley, OR</i> <i>(Medium -dry Rose)</i>	7.00	24.00
<i>Chateau Ste. Michelle Riesling, WA</i> <i>(fresh fruit &amp; honey)777</i>	6.50	22.00
<i>Oak Knoll Pinot Gris, Willamette Valley, OR</i> <i>(well balanced with delicate fruit, semi-dry)</i>	7.50	27.00
<i>Foris Pinot Blanc, Rogue Valley, OR</i> <i>(juicy pear and apple, fruit forward)</i>	6.50	21.00
<i>Rodney Strong Sauvignon Blanc, CA</i> <i>(light pear &amp; melon)</i>	6.50	21.00
<i>Melrose Viognier, Umpqua Valley, OR</i> <i>(medium body, citrus &amp; peach)</i>	8.00	28.00
<i>Herding Cats Chardonnay Blend, So. Africa</i> <i>(lively guava &amp; tropical fruit )</i>	6.00	18.00
<i>Kendall Jackson Chardonnay, CA</i> <i>(well balanced w/hint of apples &amp; honey)</i>	7.50	27.00
<i>Argyle Chardonnay, Willamette Valley, OR</i> <i>(light texture with good structure &amp; hint of citrus )</i>	8.50	31.00
<i>La Crema Chardonnay, Sonoma, CA</i> <i>(Rich butterscotch, lemon peel with toasty finish)</i>	8.00	29.00

## REDS

<i>Founders’ Reserve Vineyards, Pinot Noir</i> <i>Willamette Valley , OR (velvety tannin, well balanced)</i>	8.50	31.00	<i>RoxyAnn Syrah, Rogue Valley, OR</i> <i>(luscious dark cherry, smooth finish)</i>	<b>Bottle</b>	39.00
<i>Blackstone Merlot, CA</i> <i>(medium dry with rich fruit flavor)</i>	6.00	19.00	<i>Cline Zinfandel, CA</i> <i>(soft, full with juicy berry flavors)</i>	7.00	25.00
<i>Del Rio Merlot, Rogue Valley, OR</i> <i>(ripe dark fruit, full body)</i>	<b>Bottle only</b>	31.00	<i>Cliff Creek Claret, Rogue Valley, OR</i> <i>(well balanced &amp; silky)</i>	<b>Bottle</b>	37.00
<i>Druid’s Fluid Red Blend, Troon</i> <i>Applegate Valley, OR</i>	8.00	28.00	<i>Eola Hills Cabernet,</i> <i>Willamette Valley, OR</i>	7.00	26.00
<i>Troon Old Vine Meritage, OR</i> <i>(chocolate, dark cherry &amp; hints of sandalwood)</i>	<b>Bottle only</b>	33.00	<i>Simi Cabernet, Alexander Valley, CA</i> <i>(firm tannins, lush blackberry w/ a hint of vanilla)</i>	9.00	33.00
<i>Troon Old Vine Meritage ’05</i> <i>½ bottle</i>		21.00	<i>’06 Jordan Cabernet, Alexander Valley, CA</i>	<b>Btl</b>	46.00
<i>Bridlewood Syrah, CA</i> <i>(soft yet full bodied with hints of berry)</i>	7.00	25.00	<i>Kendall Jackson Grand Reserve Cabernet, CA</i> <i>(well-defined berry &amp; cassis blend w/smoke, cedar &amp; licorice)</i>	<b>Btl</b>	41.00

## Port & Sherry 2 oz. glass

*’04 Insomnia Port, Troon, OR 5.00 Sweet Oloroso Cream Sherry, Spain 3.50*

***Draft & bottled beer available + ask to see the Amazing Martini Menu!***