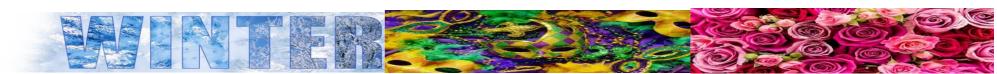
February 2024



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Diller	29	30	31	Pepper Breaded Steak, fried to a golden brown and smothered with Sawmill Gravy. Served over mashed potatoes with	bone in chicken stewed in a hearty tomato gravy with root vegetables, served over egg noodles with garlic toast, a mixed green salad, and a warm spiced apple cranberry crumble	3 Sloppy Joes Ground beef in a tangy sauce on a buttery brioche bun. Served with thick cut fried potatoes and cole slaw . \$7.95
White Chicken Chili Pulled chicken, white beans, and mild peppers, in a hearty chili. Served with all the fixin's and corn bread. \$6.50	5 Spaghetti & Meatballs Al dente Spaghetti Pasta topped with Marinara baked hand rolled Meatballs & Parmesan Cheese served with Garlic Bread and side Salad. \$7.75	6 Veggie Plate Crisp Steamed Broccoli, Roasted Root Vegtable Blend, Golden Fried Okra and a pillowy roll. \$6.75	7 Crispy Fish Hoagie Hand Breaded Pollock Fillet fried to a Golden Brown, served in a Warm Buttered Hoagie with Shredded Lettuce, Diced Tomatoes & Tartar Sauce. Served with Steak Fries. \$7.50		9 Brunswick Stew Tender pulled pork, golden corn, and buttery limas in a tangy tomato broth, served with warm yeast rolls, a mixed green salad, and a slice of homemade chocolate chess pie. \$13.95	Reubens Thin sliced Corned Beef, Sauer Kraut, Melted Swiss, and Thousand Island Dressing on grilled Rye Bread served with Thick Cut Fried Potatoes. \$7.95
hearty bowl of homemade beef and bean chili served with all the fixin's and sweet	Cranberry Pork Roulade Herb rubbed pork loin stuffed with a tart cranberry cornbread stuffing and roasted to a golden brown. Served with roasted brussel sprouts, and maple sweet potatoes. \$8.95	Veggie Plate Crisp Steamed Broccoli, Chilled Baby Beets, Roasted Squash Medley, and two pieces of Cornbread. \$6.75	Let us seranade you with a love song themed reserveation only dinner from 3:00 PM to 6:00 PM	fried tenderloin chop, served with steamed broccoli, cinnamon fried	16 Beef Stroganoff Tender Beef tips sauteed in a mushroom cream sauce, served over buttery egg noodles, with frenched green beasn, garlic toast and a turtle brownie. \$11.95	17 Open Faced Turkey Sandwich Honey Roasted Turkey served warm over Toasted Texas Toast and Topped with Brown Gravy. Served with Mashed Potatoes and roasted carrots. \$7.50
18 Buttermilk Fried Chicken Buttermilk Marinated Chicken Lightly Breaded and Fried to a Golden Brown. Served with Corn on the Cob and Homemade Macaroni and Cheese. \$7.75		Veggie Plate Crisp Steamed Broccoli, Roasted Root Vegtable Blend, Maple Roasted Sweet potatoes, and a pillowy roll. \$6.75	Wednesday Night Fish Fry Flaky Fish lightly breaded and fried to a golden brown served with Fries, Hushpuppies & Coleslaw. \$9.95	loin stuffed with a hearty kale and tart apples and oven roasted with herbs. Served with maple raosted sweet	BBQ Chicken Smokey Grilled Chicken Leg Quarters smothered with a tangy sauce and served with hashbrown casserole, roasted carrots, and a lemon tartlet. \$13.95	French Dip Thin Sliced Ribeye & Melted Provolone in a toasted Hoagie served with Warm Au Jus & a Red Potato Salad. \$7.95
25 Sunday Dinner Meatloaf Seasoned Ground Beef and breadcrumbs baked then glazed in a Sweet Tomato sauce served with Creamed Potatoes & Green Beans \$7.75	26 Shepherd's Pie Ground angus beef in a rich gravy with fresh peas, onions, and carrots. Topped with creamy mashed potatoes and served with a side salad. \$8.95	27 Veggie Plate Crisp Steamed Broccoli, Buttery Lima Beans, Golden Fried Yellow Squash, and two pieces of Sweet Cornbread. \$6.75	28 Wednesday Night Fish Fry Shrimp and Clam Strips lightly breaded and fried to a golden brown served with Fries, Hushpuppies & Coleslaw. \$9.95	29 Sweet and Sour Chicken Crispy pieces of fried Chicken tossed with vegetables served over rice in a sweet and sour sauce served with a Spring Roll. \$7.95		2 ks Day Bash and Easter Brunch!



Let Bistro 66 serenade you with beautiful ballads and delicious dining.

All entrée prices include candle light starter, Valentine's beverage, salad, entrée, and dessert.

Valentine's Cocktails

"I can't help falling in love"....with this sparkling pink "champagne": sparkling cider, cherry syrup, cranberry juice float, and a twinkling blush rim.

You won't know if it's day or night, just don't kiss everything in sight with this "Love Potion #9": house made strawberry syrup layered with fresh squeezed lemonade and topped with frozen strawberry hearts.

Start the meal off
with a hunk, a hunk
of burning love: A
crusty boule of
sourdough surrounds a
lit herbed butter candle
to set the mood.

I only have eyes for...these greens.

"Cause I love you, just the way you look tonight" Frankie loved the way these tender spinach leaves, dotted with sweet sliced berries, crunchy toasted almonds, and tangy feta looked dressed up in creamy balsamic

"Near, far, wherever you aaareeee....this heart of romaine will go on and on! A classic wedge of crisp romaine, dressed with herbed buttermilk dressing, smoky crumbled bacon, & scarlet grape tomatoes.

Entrancing Entrees

Fly to the moon and play among the stars with this Salmon Wellington: Herbed salmon filet wrapped in buttery pastry with an herbed spinach filling, served with lovely lemon asparagus and romantic potato rosettes. \$14.95

"When the world seems to shine like you've had too much wine... That's Amore!" You will have just enough wine to "amore" these beef tips braised in hearty wine and herb sauce with onions and carrots, served with lovely lemon asparagus and romantic potato rosettes. \$13.95

All I have to is dream, dream for this lightly breaded, juicy chicken breast "held tight" with a sundried tomato wine cream sauce, served over pretty penne with gorgeous garlic points and lovely lemon asparagus. \$13.95

"Earth angel, earth angel, please be mine, and share this creamy pesto tortellini with me! Tender pasta wrapped around a ricotta and parmesan filling, cooked al dente and tossed with a pesto cream sauce, fresh tomatoes, and roasted mushrooms. Served with gorgeous garlic points and lovely lemon asparagus. \$12.95

Dulcet Desserts

We're going to chapel and this creamy custard is "gonna get married" with dark chocolate and berries in a frozen heart shaped matrimony.

"At last, your love has come along" Let your heart get wrapped up in this fluffy cake filled with a caramel pastry cream and topped with caramelized pears and a spiced cream.

"Put your head on my shoulder" and delight in this white chocolate cheesecake dip. Whisper in my ear as you dip miniature sugar cookies and berries into this creamy treat.