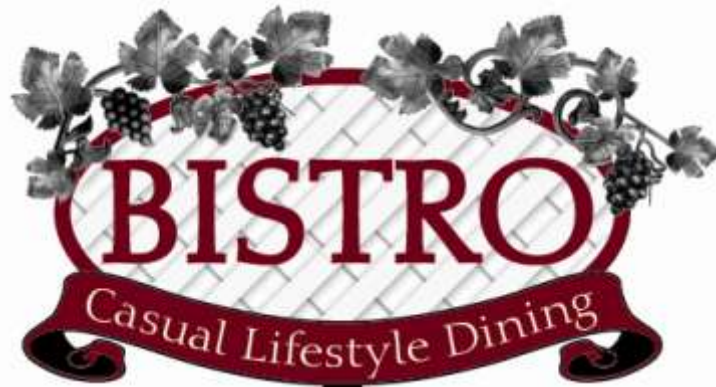




h a v r e , m o n t a n a



salads pastas steaks spirits

Serving the finest in Steaks, Seafood, Chicken,  
Pastas, Salads & Gourmet Chef's Delights.



## STARTERS



### SMOKED CHEESE NACHOS

Sautéed red and green peppers, onions, tomatoes and jalapenos blended with a smoked Gouda cheese sauce then layered over tortilla chips. 7.99

Add grilled chicken 10.99  
Add sautéed shrimp 11.99

### CHEESE BREAD STICKS

3 cheese stuffed bread sticks; fried and served with our Chef's homemade Marinara sauce. 6.99  
With smoked Gouda cheese \$.50 extra

### BISTRO CHICKEN FINGER

Freshly sliced chicken strips seasoned, breaded and fried, served with choice of Honey mustard, BBQ or ranch dressing. 7.99

### MARINATED CHICKEN WINGS

10 fried wings tossed or served naked with your choice of dipping sauces: mild, medium or hot sauce, ranch or raspberry Chipotle sauce. 8.99  
20 Wings 16.99

### JALAPENO CHEESE STICKS

7 jalapeno-crust cheese sticks accompanied with a marinara dipping sauce. Having an iced cold drink on hand is highly recommended! 7.99

### SHRIMP BRUSCHETTA

Shrimp sautéed with tomato, onion, garlic, balsamic vinegar and basil, layered over toasted bread and topped with grated Parmesan cheese. 10.99



## SIGNATURE SALADS



Dressing selections include Honey Mustard, Ranch, Raspberry Vinaigrette, Italian, Thousand Island.

### HOUSE SALAD

Mixed greens adorned with mushrooms, cucumbers, tomatoes, shredded cheese and croutons. 4.59

### SPINACH SALAD

Baby spinach, portabella mushrooms, roasted red peppers and sliced red onions served with a sweetened black pepper balsamic vinaigrette. 8.99

### CAESAR SALAD

The all time classic made with romaine hearts, garlic croutons, tossed with Caesar dressing and topped with grated Parmesan cheese. 5.99



*Add to your salad selection:*

Grilled or sautéed shrimp 4.00  
Grilled or blackened chicken 3.00  
Salmon 5.00

### BISTRO SALAD

Spring mix tossed with toasted sugar pecans, strawberries and mandarin oranges. Accompanied by fried wonton strips and served with a citrus vinaigrette dressing. 8.99

### GREEK SALAD

Mixed greens, Kalamata olives, tomatoes, cucumbers, roasted red peppers, onions and feta cheese. Served with a refreshing lemon herb vinaigrette. 10.99

### TOMATO MOZZARELLA SALAD

Roma tomatoes with sliced fresh Mozzarella, chiffonade of basil and garlic oil served with a garnish of mixed greens and touched with a Balsamic vinaigrette. 8.99

### SOUP OF THE DAY

A cup of homemade soup. 3.99



## GOURMET SANDWICHES



All sandwiches are garnished with lettuce and tomato. Enjoy your choice of fries or Bistro chips.

### STEAK CAESAR SANDWICH

Flat iron steak seasoned, broiled and sliced thin. Served on a toasted hoagie roll with a Caesar mayo dressing along with roasted red peppers, onions and romaine lettuce. This one is worth the wait! 13.99

### SALMON SANDWICH

Grilled or blackened salmon served with a lemon dill mayo sauce with red onions and tomato; on a grilled Kaiser roll. 10.99  
Add BLT (bacon, lettuce & tomato) 12.99



## CHILDREN'S MENU



### CHICKEN FINGERS

Served plain or with dipping sauce. Honey mustard, barbeque or ranch. Served with fries or a fruit cup. 5.99

### GRILLED CHEESE

American or Swiss cheese melted between slices of sourdough bread. Served with fries or a fruit cup. 5.99

### PASTA AND SAUCE

Pasta noodles with your choice of smoked Gouda cheese sauce or marinara sauce. 5.99

Your entrée includes choice of a mixed green salad or soup *du jour*.

## house specials

All Steaks are available Char Broiled or Pan Seared.

Accompanied with baked potato, rice (may contain nuts) or pan fried potatoes and vegetable *du jour*.

### RIB EYE STEAK

12 oz slice of beef steak grilled or seared to perfection. 21.99  
Bistro whiskey glazed Rib Eye 22.99

### TOP SIRLOIN

A 12 oz tender and juicy center cut of aged beef, seasoned and prepared to your liking. 23.99

### BABY BACK RIBS

Marinated then slow roasted and basted with our own house made whiskey glaze **barbeque sauce to give them “fall off the bone” tenderness.** 21.99  
Half Rack 15.99

### PORK CHOP

12 oz center cut (bone in) grilled to perfection, served seasoned or basted with our raspberry chipotle sauce for a unique flavor of the Southwest. 16.99

### COMBOS

Add to your entrée; your choice of the following:

Fried, sautéed or grilled shrimp 6.00

Grilled chicken breast 4.00

Add the following toppings to your Steak entrée:

Sautéed mushrooms, sautéed onions, herbed Bleu cheese crumbles 2.00

## CHICKEN & SEAFOOD

All Chicken and Seafood entrées served with rice and vegetable *du jour*.

### MEDITERRANEAN CHICKEN

Boneless breast of chicken sautéed with artichoke hearts, mushrooms, sun dried tomatoes, garlic, herbs, Kalamata olives and white wine. 15.99

### BLACKENED COHO SALMON

Wild salmon blackened and cooked in a cast iron skillet, served with a shrimp cream sauce. 19.99

### SWISS MUSHROOM CHICKEN

Sautéed chicken with thin sliced ham, sautéed mushrooms and onion; topped with Swiss cheese. 13.99

### SHRIMP SCAMPI

Shrimp sautéed in garlic butter with lemon, green onions and parsley. 17.99

### CARRIBEAN CHICKEN

Breast seasoned with Caribbean spices then grilled to a golden brown, served with a sweet & spicy mango fruit salsa to tickle your taste buds. 13.99

### BISTRO SHRIMP PLATTER

Your choice of large shrimp breaded and deep fried or seasoned and grilled. 18.99

## pasta

All pasta served with cheese crusted baguette.

### CHICKEN MARSALA

Sautéed chicken breast with portabella mushrooms, shallots and Marsala wine served with Linguini noodles and **broccoli floret's.** 13.99

### SPAGHETTI MARINARA

Linguini pasta with our house made marinara sauce. Topped with parmesan and mozzarella cheese. 13.99  
With homemade meat balls or grilled Italian sausage 16.99

### CHICKEN ALFREDO

Seasoned grilled chicken breast slices with mushrooms, onions and peppers tossed in a creamy Alfredo sauce over fettuccini pasta. 14.99  
With Cajun blackened chicken 15.99

### SAUTEED BEEF TIPS & PASTA

Tender strips of beef sautéed with mushrooms and onions; tossed with a red wine Demi sauce and served over fettuccini pasta. 16.99

### BISTRO SHRIMP SCAMPI

Sautéed shrimp with asparagus, artichoke hearts, sun dried tomatoes, shallots and mushrooms with a garlic lemon white wine sauce served with angel hair pasta. 22.99

### PASTA PRIMAVERA

A flavorful presentation of fresh vegetables sautéed with garlic, white wine and cream, tossed with fettuccini pasta. 13.99



We proudly serve Prime or Choice  
Certified Angus Beef®  
for your dining pleasure.

## **desserts**

Please ask about this evening's  
gourmet delights!



## **beverages**

SOFT DRINKS, MILK, JUICE, LEMONADE, COFFEE, TEA, HOT CHOCOLATE  
BEER & WINE  
FULL SPIRITS BAR

*Please Remember*  
*Our Banquet and Catering Services for All Occasions*  
Wedding Receptions · Reunions · Birthday Parties  
Anniversaries · Fund Raisers · Business Meetings · Picnics  
Special Events  
Call us at 265-1761



havre, montana

Try one of our menu samplers featured on the new Mediterranean Bistro Menu coming in July 2009

### STARTERS

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Add grilled chicken 10.99

Add sautéed shrimp 11.99

#### CHEESE BREAD STICKS

3 cheese stuffed bread sticks; fried and served with our Chef's homemade Marinara sauce. 6.99

#### MARINATED CHICKEN WINGS

One pound of fried wings tossed or served naked with your choice of dipping sauces; mild, medium or hot sauce, ranch or raspberry Chipotle sauce. 8.99

### SIGNATURE SALADS

#### SPINACH SALAD

Baby spinach, portabella mushrooms, roasted red peppers and sliced red onions served with a sweetened black pepper balsamic vinaigrette. 8.99

Add to your salad selection:

Grilled or sautéed shrimp 4.00

Grilled or blackened chicken 3.00

Salmon 5.00

#### GREEK SALAD

Mixed greens, Kalamata olives, tomatoes, cucumbers, roasted red peppers, onions and feta cheese. Served with a refreshing lemon herb vinaigrette. 10.99

### pasta

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