



THE BISTRO

AT ASPEN GROVE

7301 S. Santa Fe Drive
Suite 180
Littleton, Colorado 80120

thebistroataspengrove.com

THE BISTRO AT ASPEN GROVE

A Littleton Restaurant Serving Continental Cuisine



Enjoy dining at this enchanting restaurant that evokes memories of leisurely times spent at quaint eateries scattered across Europe. Choose from a variety of egg dishes, pancakes and crepes at breakfast. Lunchtime, enjoy quiches, croissant sandwiches and a selection of soups and salads and, for dinner select from European classics of beef, veal, chicken, seafood and pasta. And, of course, The Bistro at Aspen Grove has a bar that features your favorite beers and wines.

Adding to the European feel at The Bistro at Aspen Grove are colorful, hand-painted landscapes on the walls. Reserve our elegant banquet room for large get-togethers. To make a reservation call The Bistro today at 303-347-2424.

ENTREES

STEAK

*Served with orange glazed carrots & rice
8 oz Angus Sirloin*

- L'Entrecote Au Poivre** Steak topped with a black peppercorn cognac sauce 16.00
- Steak Gorgonzola** Steak topped with a creamy bleu cheese sauce 16.00
- L'Entrecote Grille Maitre d'Hotel** Steak topped with blackened shrimp and a Maitre d'Hotel butter 19.00
- Steak Bordelaise** Steak topped with sautéed mushrooms and onions in a burgandy wine sauce 16.00
- L'Entrecote Francais** Choice of steak with sautéed artichoke, diced bacon, tomatoes, mushroom, onions and Bermaise sauce 16.00

SEAFOOD

Served with orange glazed carrots & rice

- Salmon Francais** Sautéed mushrooms and artichokes in our lemon butter sauce 15.00
- Salmon Piccata** Fresh fillet sautéed in our lemon butter sauce topped with capers 15.00
- Tilapia Montpellier** Fresh fillet topped with fresh spinach and sautéed mushrooms in lemon butter sauce 14.00
- Tilapia Bonne Femme** Tilapia prepared in the French tradition with a delicate sauce of white wine and mushrooms 14.00
- Tilapia Maitre d'Hotel** Blackened tilapia with blackened shrimp and sautéed mushrooms with Maitre d'Hotel butter 16.00
- Shrimp Champagne** Shrimp sautéed with onions, bell peppers, mushrooms, tomatoes and our creamy mushroom champagne sauce 14.00

CRÊPES

Served with orange glazed carrots & rice

- Seafood Crêpes** Shrimp and mushrooms sautéed & stuffed in 2 homemade crêpes and topped with our creamy mushroom champagne sauce 14.00
- Chicken Crêpes** Grilled chicken and mushrooms stuffed in 2 homemade crêpes and topped with our creamy mushroom champagne sauce 14.00
- Vegetarian Crêpes** Sautéed seasonal vegetables stuffed in 2 homemade crêpes and topped with our lemon butter sauce 13.00

Add soup or salad \$2.50
All dinner entrees \$2.00 to split

PASTAS

- Chicken Marsala** Grilled or blackened chicken, penne pasta, mushrooms, spinach and onions tossed in a creamy marsala wine sauce & parmesan cheese 14.00
- Chicken Alfredo** Grilled or blackened chicken breast on a bed of linguini tossed with our creamy alfredo sauce and parmesan cheese 14.00
- Chef's Pride and Joy** Angel hair pasta, shrimp, mushrooms, onions, and our creamy alfredo sauce with parmesan cheese 14.00
- Pasta Primavera** Fresh vegetables and linguini with your choice of marinara or alfredo sauce with parmesan cheese 9.00
Add Chicken 4.00 Add Shrimp 4.50
- Pasta Scampi** Sautéed shrimp in a light wine sauce with tomatoes, onions, mushrooms, garlic, herbs and butter over angel hair pasta 14.00
- Salmon Pesto** Wild salmon over penne pasta with homemade pesto sauce 15.00
- Pasta Bolognese** Angel hair pasta with ground chuck, diced onions and mushrooms in a tangy marinara sauce with parmesan cheese 14.00
- Linguini Carbonara** Ham, bacon, diced onions and tomatoes tossed with our creamy alfredo sauce and linguini with parmesan cheese 13.00

CHICKEN

Served with orange glazed carrots & rice

- Chicken Bordelaise** Chicken breast with sautéed mushrooms & onions topped with a burgundy wine sauce 14.00
- Chicken Francais** Sautéed chicken breast topped with sautéed mushrooms, artichokes and our lemon butter sauce 14.00
- Chicken Montpellier** Chicken breast topped with sautéed spinach and mushrooms in our lemon butter sauce 14.00
- Chicken Picatta** Chicken breast sautéed in lemon butter sauce topped with capers 14.00
- Chicken Parmesan** Chicken breast topped with provolone cheese and marinara sauce. Served with pasta topped with marinara sauce 14.00
- Chicken Cordon Bleu** Chicken breast stuffed with ham & Swiss cheese, topped with dijon brandy sauce 14.00
- Chicken Champagne** Chicken breast sautéed in our mushroom champagne sauce 14.00

VEAL

Served with orange glazed carrots & rice

- Veal Parmesan** Breaded tender veal with marinara sauce, provolone and Parmesan cheese 16.00
- Veal Piccata** Tender veal sautéed in butter with a light lemon and caper sauce 16.00
- Veal Montpellier** Tender veal with fresh spinach and sautéed mushrooms in our lemon butter sauce 16.00
- Veal Cordon Bleu** Tender veal stuffed with ham & Swiss cheese, topped with dijon brandy sauce 16.00

Add soup or salad \$2.50

All dinner entrees \$2.00 to split