

41 Special

SERVED DAILY 4:00 PM TO 6:30PM
SUNDAY FROM 4:00 PM TO 8:00 PM

SALAD SELECTION- CHOOSE TWO

Petite Caesar or Petite House Salad

ENTRÉE SELECTION- CHOOSE TWO

FLAT IRON STEAK CHIMMI CHURRI

Oak grilled Las Cruces rubbed

Flat Iron Steak served with sautéed Spanish potatoes and tomato garlic green beans, finished with chimmi churri sauce

TERIYAKI SALMON

Pan seared teriyaki glazed Salmon accompanied with bok choy stir fried vegetables and a roasted shitake mushroom broth.

IRON SKILLET CHICKEN BREAST

Pan roasted *Bell and Evans all natural Chicken Breast served with roasted herbed fingerling potatoes and steamed broccolini, finished with a warm bacon vinaigrette and crispy sage.

“AWARD WINNING” PORK POT

Good Nature Pork Pot Roast braised in port wine, herbs and special seasonings to fork tender, served with roasted garlic mashed potatoes, broccolini and a caramelized onion, finished with savory gravy and beurre monte.

DESSERT TO SHARE

Wine Selections

ASK YOUR SERVER FOR TODAY'S
WHITE AND RED WINE SELECTION!

SORRY, NO SUBSTITUTIONS!

A 20% GRATUITY WILL BE ADDED TO
PARTIES OF 4 OR MORE

\$41.00 Per Couple

13499 S. Cleveland Ave., #143
Fort Myers, FL 33907

Bistro 41

Bistro 41

Dinner



(239) 466-4141
www.bistro41.com

Reservations Gladly Accepted
www.opentable.com

Let Bistro 41 cater your next event!

Soups

SOUP OF THE DAY Cup 4 Bowl 6
FRENCH ONION SOUP Crock 7

Appetizers

BISTRO PIZZETTA 12

Oak grilled pizzetta crust topped with Boursin cheese, portobello mushrooms, gorgonzola cheese, red onion, sun-dried tomatoes, toasted walnuts and pine nuts, finished with balsamic reduction and pesto drizzle.

SPRING ROLLS 11

Crispy vegetable spring rolls accompanied with honey ginger aioli and ponzu sauce.

ASIAN CALAMARI 13

Crisp fried tender Calamari tossed with our house stir-fried vegetables in a sweet chili sauce, served in a wonton bowl.

AHI TUNA TARTAR 15

Ahi Tuna tartar tossed with fresh avocados, wakami salad, thinly sliced red onions, cilantro and a yuzu emulsion, accompanied with crispy wontons and wasabi.

BISTRO CRAB CAKE 13

Blue Crab Cake pan seared and served atop caramelized plantains and finished with an avocado remoulade.

THE FAMOUS 41 FLAT 26

Platter includes Mediterranean olive tapenade, fresh strawberries, crostini, hard salami, red onion marmalade, and wine jelly.

Your choice of three cheeses – ask your server for the daily selections.

Add to the 41 Flat

Prosciutto-wrapped grilled asparagus stuffed with Boursin cheese 9

Prosciutto 3

Diver Scallops 12

Petite Fillet 24

CHEF'S SPECIALS OFFERED NIGHTLY

Chilled Salads

ICE BERG WEDGE 12

Fresh iceberg lettuce wedge, topped with applewood smoked bacon, marinated tomatoes, red onions, portabella mushrooms, blue cheese crumbles and truffled ranch dressing.

SPINACH SALAD Full 13 Half 9.5

Fresh clipped spinach, goat cheese, hard boiled eggs, mushrooms, pecans and toasted croutons, with a warm caramelized onion, raisin, and applewood smoked bacon vinaigrette.

CAESAR SALAD Full 11 Half 8.5

Romaine lettuce tossed with our house made Caesar dressing and topped with parmesan cheese and crispy croutons.

BISTRO SALAD Full 11 Half 8.5

Mixed baby field greens, portobello mushrooms, gorgonzola cheese, red onion, sun-dried tomatoes, toasted walnuts and pine nuts, tossed with balsamic vinaigrette and finished with a pesto drizzle.

ADD TO ANY SALAD

Oak Grilled Chicken Breast 5

Sautéed Shrimp (3) 5

Diver Scallops (2) 12

***Eating raw or undercooked foods can potentially lead to food borne illness.**

A 20% gratuity may be added to parties of 6 or more persons.

Bistro 41 Features

“AWARD WINNING” PORK POT ROAST 25 small plate 16

Good Nature Pork Pot Roast braised in port wine, herbs and special seasonings to fork tender, served with roasted garlic mashed potatoes, broccolini and a caramelized onion, finished with savory gravy and beurre monte.

Heath Higginbotham– Executive Chef

Bistro 41 Features

BLACK GROUPER 29 small plate 18

Pan seared cajun spice dusted Florida Black Grouper served with a pecan pineapple risotto and steamed snow peas, finished with key lime glaze and beurre monte

FLAT IRON STEAK CHIMICHURRI* 26 small plate 19

Oak grilled Las Cruces rubbed Flat Iron Steak served with sautéed Spanish potatoes and tomato garlic green beans, finished with chimichurri sauce.

TERIYAKI SALMON* 23 small plate 15

Pan seared teriyaki glazed Salmon accompanied with bok choy stir fried vegetables and a roasted shitake mushroom broth.

PASTA NAPOLI 17

Angel hair pasta tossed with marinated tomatoes, fresh spinach, mushrooms and saffron broth, finished with a hint of lemon and grated feta cheese.

IRON SKILLET CHICKEN BREAST 18

Pan roasted *Bell and Evans all natural Chicken Breast served with roasted herbed fingerling potatoes and steamed broccolini, finished with a warm bacon vinaigrette and crispy sage.

DIVER SCALLOPS* 29 small plate 18

Pan seared lemon grass skewered Diver Scallops accompanied with mixed herb tomato spinach orzo pasta, finished with lemon infused extra virgin olive oil and feta cheese.

FILET MIGNON* 40 petite filet 24

Oak grilled USDA Prime Filet Mignon served with roasted garlic mashed potatoes and sautéed spinach, finished with truffled compound butter.

At Bistro 41 we proudly serve natural foods whenever possible- local organic produce without pesticides and natural meats without antibiotics, hormones or growth stimulants. We only produce the highest quality wholesome food for our guests.

Thank you for your continued support and patronage.