

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

Lunch



(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

Chilled Salads

SOUP & SALAD 11

Your choice of a cup of soup of the day and Half Caesar, Half Bistro or Half Spinach.
French Onion Soup, add 2

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, craisin, 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

Bistro 41 Features

1/2 GRILLED LOBSTER MELT & TOMATO BISQUE 12

Tender lobster salad, grilled on hearty wheat berry bread with cheddar cheese and served with a cup of tomato-parmesan bisque and petite mixed greens.

BISTRO QUICHE OF THE DAY 11

Baked fresh daily with organic eggs.
Ask your server for today's selection.
Served with petite balsamic field greens.

TURKEY CROISSANT 12

Thinly sliced Turkey, sliced avocados, vine ripe tomatoes, alfalfa sprouts and stone ground honey mustard, served on a light croissant and completed with house made lemon pepper kettle chips.

BLACKENED TILAPIA 15

Pan seared lightly blackened Tilapia accompanied with mixed herb tomato spinach orzo pasta, completed with a spicy cucumber relish.

ASIAN CHICKEN SALAD 12

Bell and Evans pulled chicken blended with peanuts, sesame seeds, red onions, mayo, pickled ginger, cilantro and mandarin oranges, served in a wonton bowl over mixed field greens.

SALMON BLT 12

Oak grilled Atlantic salmon served on a toasted brioche roll with lettuce, tomato, smoked bacon and lemon-caper tarter sauce and completed with hand cut Bistro fries.

Heath Higginbotham– Executive Chef

Bistro 41 Features

SEAFOOD CANNELLONI 12

A combination of fish medallions, shrimp, and crabmeat blended together with ricotta cheese and spinach rolled in pasta, topped with mozzarella and baked, finished with a brandied lobster cream sauce and broccolini.

BISTRO ARTISAN CHICKEN SANDWICH 12

Oak grilled marinated Chicken Breast on toasted wheat berry bread topped with vine ripe tomatoes, Swiss cheese and red onion marmalade, served with house made lemon pepper kettle chips.

BISTRO BURGER 12

Oak grilled Sterling Silver Choice Ground Beef served on a toasted brioche roll with lettuce, tomato, onion, pickles and Bistro fries.

Swiss, Cheddar, Gorgonzola, Bacon, Sautéed Onions, or Mushrooms add 1

LEMON CAPER TUNA YOUR WAY 11

Albacore Tuna folded into a caper-dill aioli served on your choice of:
croissant, tortilla wrap or over romaine lettuce with slice tomatoes and alfalfa sprouts.

CHEF'S SPECIALS OFFERED DAILY

***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.