

DINNER MENU

4-9PM

831-574-8344 · MISSIONBISTROCARMEL.COM

❖ FOR THE TABLE ❖

ARTICHOKE & CORN FRITTERS

Watsonville organic artichoke, organic mixed greens, fresh corn, chipotle aioli

14.95

CRAB CAKES

two crab cakes over organic mixed greens & chipotle aioli

18.95

CEVICHE

octopus, serrano chili, cucumber, onion, avocado, cilantro, fresh Lemon/ lime juice

18.95

COCONUT SHRIMP

mango-habanero sauce

13.95

❖ SOUP AND SALADS ❖

ADD: CHICKEN +6.95, PRAWNS +8.95, SALMON +13.95

BURATTA SALAD

organic mixed greens, Roma tomatoes, creamy mozzarella, toasted focaccia croutons, basil, balsamic, extra virgin olive oil

15.95

CLASSIC CAESAR SALAD

chopped organic romaine, rosemary focaccia croutons, parmesan, housemade creamy Caesar dressing

12.95

SOUP DU JOUR

6.95

WEDGE SALAD

crisp iceberg lettuce, blue cheese, bacon, red onions, blue cheese dressing

14.95

CAPRESE

fresh Mozzarella, heirloom tomato, fresh basil, pesto olive oil

14.95

MISSION BISTRO SALAD

organic crunchy mixed lettuce, cucumber, onion, tomato, beets, gorgonzola, and candied pecans

13.95

~ choice of raspberry or balsamic vinaigrette ~

❖ FAJITAS ❖

CHICKEN FAJITAS

corn tortillas, Mexican rice, pinto beans, roasted tomato salsa, guacamole, sour cream, pico de gallo salsa

22.95

STEAK FAJITAS

corn tortillas, Mexican rice, pinto beans, roasted tomato salsa, guacamole, sour cream, pico de gallo salsa

24.95

CHEF HECTOR FAJITAS COMBO

corn tortillas, Mexican rice, pinto beans, roasted tomato salsa, guacamole, sour cream, pico de gallo salsa

28.95

~ Choose any two: Chicken, Steak, Prawns ~

PRAWNS FAJITAS

corn tortillas, Mexican rice, pinto beans, roasted tomato salsa, guacamole, sour cream, pico de gallo salsa

24.95

MISSION BISTRO

CALIFORNIA & INTERNATIONAL CUISINE

❖ SEAFOOD ❖

SEAFOOD SKILLET
salmon, seabass, prawns,
garlic, poached potato, garlic
white wine sauce, garlic
cheese bread
29.95

MONTEREY BAY SANDDABS
Sanddabs filets, scalloped
potatoes, seasonal organic
vegetables, lemon butter
caper sauce
28.95

BLACKENED SALMON
red potato mash, sautéed
organic seasonal vegetables,
mango salsa, lemon buerre
blanc
29.95

❖ PASTAS ❖

SPAGHETTI CARBONARA
garlicy cream sauce, bacon,
peas, organic pasta, parmesan
cheese
24.95
~ Add: Chicken +6.95, Prawns
+8.95 ~

SHORT RIB RAVIOLI
ravioli stuffed with black
angus beef short rib,
tomatoes, shallot-garlic &
sherry cream sauce,
parmesan cheese
28.95

BOLOGNESE CASSERUOLA
grass fed angus beef & Italian
sausage in a marinara sauce,
fresh melted mozzarella
finished in the oven
22.95

❖ BISTRO'S CHOPHOUSE ❖

PRIME RIB DINNER
our famous USDA Prime Rib, choice of potatoes,
creamed spinach, house made creamed
horseradish and au jus
MP - Available Thu/Fri/Sat
~ Choice of 10oz or 12oz ~

CLASSIC FILET MIGNON
7oz. Center cut Black Angus filet mignon, Merlot
wine reduction sauce, red potato mash, organic
seasonal vegetables, and wild mushroom
44.95

VEAL SCALOPINI
Sherry garlic & garlic cream sauce, garlic
whipped potatoes, seasonal vegetables
44.95

BEEF BOURGUIGNON
pieces of USDA Prime Rib in a red wine stew, baby potatoes, carrots, mushrooms and garlic cheese bread
28.95

BRAISED SHORT RIB
4hr braised Black Angus short rib in red wine &
fresh herbs, port wine demi glaze, red potato
mash, and organic seasonal vegetables
34.95

T-BONE STEAK
14oz. certified Black Angus T-bone, sautéed wild
mushrooms, red wine reduction, winter seasonal
vegetables & garlic whipped potatoes
44.95

THE COWBOY STEAK
12oz Montreal seasoned Black Angus Ribeye
topped with a blue cheese compote, red potato
mash, and organic seasonal vegetables
49.95

❖ DESSERTS ❖

NEW YORK CHEESECAKE
triple berry coulis

CRÈME BRULEE

BREAD PUDDING
with brandy-caramel sauce

MISSION
BISTRO
CALIFORNIA & INTERNATIONAL CUISINE