

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

COCONUT SHRIMP

mango-habanero sauce

13.95

CAPRESE

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

14.95

CRAB CAKES

two crab cakes over organic mixed greens & chipotle aioli

18.95

CHIPS, SALSAS & GUAC

organic mango salsa, roasted tomato salsa, pico de gallo & housemade guacamole

12.95

❖ 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

WEDGE SALAD

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

14.95

ORGANIC MIXED GREENS SALAD

organic mixed greens, tomatoes, cucumber, organic mango chutney, candied walnuts, beets, tarragon balsamic vinaigrette

12.95

SOUP DU JOUR

6.95

❖ 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

25.95

MISSION BISTRO

CALIFORNIA & INTERNATIONAL CUISINE

❖ SEAFOOD ❖

MONTEREY BAY SANDDABS

Sanddabs filets, Yukon gold scalloped potatoes, seasonal organic vegetables, lemon butter caper sauce

28.95

BLACKENED SALMON

Yukon gold mashed potatoes, sautéed organic seasonal vegetables, mango salsa, lemon buerre blanc

29.95

SEAFOOD SKILLET

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

29.95

❖ PASTAS ❖

BOLOGNESE MAMA MIA

grass fed ground angus beef, Italian sausage, marinara sauce, organic spaghetti pasta, parmesan cheese

21.95

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

❖ 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 ~

RED WINE LAMB SHANK

16oz. 4 hour braised New Zealand lamb shank, cabernet wine reduction demi-glace, parmesan polenta, & seasonal organic vegetables

34.95

CLASSIC FILET MIGNON

7oz. Center cut Black Angus filet mignon, Merlot wine reduction sauce, Yukon Gold mashed potatoes, & organic seasonal vegetables

42.95

BRAISED SHORT RIB

4hr braised Black Angus short rib in red wine & fresh herbs, port wine demi glaze, Yukon Gold mashed potatoes, & organic seasonal vegetables

34.95

THE COWBOY STEAK

12oz Montreal seasoned Black Angus Ribeye topped with a blue cheese compote, Yukon Gold mashed potatoes, organic seasonal vegetables

49.95

PRIME RIB BEEF BOURGUIGNON

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

28.95

❖ DESSERTS ❖

CRÈME BRULEE

NEW YORK CHEESECAKE

triple berry coulis

BREAD PUDDING

with brandy-caramel sauce

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