

Bistro

NINETEEN

Shareables

GRILLED HOUSE-MADE FOCACCIA \$6.95

Warm, grilled focaccia drizzled with olive oil and topped with Parmesan

PARMESAN TRUFFLE FRIES \$7.95

Crispy fries topped with Parmesan and truffle oil, served with house-made aioli

ITALIAN PLATTER \$14.95

A savory combination of sliced-to-order Parma prosciutto, grilled focaccia, and Kalamata olives

Soups & Salads

LOBSTER BISQUE \$12.95

A rich, creamy French-style lobster soup, finished with sherry and served with grilled focaccia

ROASTED BUTTERNUT SQUASH SOUP \$10.95

Velvety squash soup with maple syrup, crème fraîche, and crispy croutons. Served with grilled focaccia

ON THE GREEN CHOPPED SALAD \$10.95

Chopped romaine and iceberg lettuce with red onion, mixed tomatoes, and champagne vinaigrette

Make it a dinner: Add Chicken +\$7, Shrimp +\$8, or Steak +\$9

GRILLED CHICKEN CAESAR SALAD \$12.95

Classic Caesar salad with romaine lettuce, grilled chicken, Parmesan, croutons, and Caesar dressing

CLASSIC WEDGE SALAD \$10.95

A crisp iceberg wedge topped with applewood-smoked bacon, cherry tomatoes, and crumbled blue cheese, drizzled with creamy ranch

Appetizers

CRAB CAKES \$14.95

Golden crab cakes served with pickled ginger and wasabi aioli

CLASSIC SHRIMP COCKTAIL \$12.95

Chilled jumbo shrimp served with house-made cocktail sauce

ROASTED CARROTS \$10.95

Oven-roasted carrots served with macadamia nuts, almonds, and a dollop of Greek yogurt

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Entrees

GRILLED IOWA HERITAGE PORK CHOP \$33.95

12 oz tomahawk chop with caramelized onions, bacon chutney, and sage jus

FILET TENDERLOIN \$55.95

8 oz char-grilled filet served with your choice of sauce
Add lobster tail +\$18 or shrimp +\$9.95

BISTRO STEAK FRITES \$34.95

8 oz Bavette steak with crispy French fries and your choice of sauce

CENTER CUT BONE-IN RIBEYE \$54.95

14 oz certified Black Angus ribeye, served with your choice of sauce

BISTRO NINETEEN BURGER \$25.95

A ½ lb blend of short rib and brisket, topped with Swiss cheese, bacon, and truffle aioli. Served with French fries

CHICKEN PICCATA \$27.95

Fire-grilled chicken breast in a lemon, mushroom, and parsley sauce

GRILLED SALMON \$30.95

Wild Atlantic salmon with hollandaise, grilled asparagus, and a lemon wedge

ROASTED CAULIFLOWER STEAK *VEGAN, GF* \$25.95

Seasoned cauliflower steak with lime, mushroom, and macadamia glaze

VEGETABLE CURRY *VEGAN, GF* \$27.95

Mild coconut curry broth with seasonal vegetables and mushrooms
Add shrimp +\$9.95

Pastas

FETTUCCINE SICILIAN \$23.95

House-made marinara with Kalamata olives, fresh basil, red onion, and olive oil
Add Chicken +\$7, Shrimp +\$8, or Steak +\$9

BISTRO NINETEEN MAC & CHEESE \$24.95

Creamy four-cheese blend tossed with elbow pasta, topped with crispy bacon and Panko breadcrumbs

Add Chicken +\$7, Shrimp +\$8, or Steak +\$9

KIDS' MENU

12 & Under - Includes choice of French fries or Almandine green beans

Chicken Nuggets **\$7.95**

Mac & Cheese **\$7.95**

Buttered Pasta **\$7.95**

SIDES

A la Carte

French Fries **\$4.95**

House Garden Salad **\$8.95**

Bacon Roasted Potatoes **\$5.95**

Almandine Green Beans **\$4.95**

Bistro Potato Gratin **\$6.95**

SAUCES

Included with entrees; *additional sauces +\$3*

• Au Poivre

• Demi-Glace

• Blue Cheese Sauce

• Mushroom Sauce

• Bistro Garlic Butter

• Truffle Sauce (+\$5)



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Whiskey Classics

OLD FASHIONED \$15

Woodford Reserve, dark syrup, bitters, orange twist - a classic whiskey cocktail with rich, smooth flavors

MANHATTAN \$12

Maker's Mark, sweet vermouth, bitters, cherry garnish - bold and balanced, a timeless favorite

WHISKEY SOUR \$12

Bulleit Bourbon, fresh lemon juice, dark syrup, bitters, cherry garnish - tangy, smooth, and satisfying

Light & Refreshing

APEROL SPRITZ WITH A TWIST \$13

Aperol, prosecco, fresh lemon and lime juice, soda - refreshing and vibrant with a citrusy twist

FRENCH 75 \$13

173 Gin, fresh lemon juice, simple syrup, prosecco - light, bubbly, and full of zest

TOM COLLINS \$9

Prairie Gin, fresh lemon juice, simple syrup, soda - crisp, refreshing, and easy to enjoy

Fruity & Unique

FRENCH MARTINI \$13

Ketel One Vodka, Chambord, pineapple juice, prosecco, cherry garnish - fruity and fun with a sparkling finish

VESPERTINE \$15

Hendrick's Gin, Ketel One Vodka, L'Aperitivo Nonino, lemon twist - a bold and adventurous taste



CASHLESS
PAYMENTS ONLY

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White Wines

SPARKLING

Casas del Mar, Cava: Bottle \$37 | Glass \$11

Bellafina Prosecco: Bottle \$41 | Glass \$12

CHARDONNAY

Grayson Cellars: Bottle \$35 | Glass \$11

Mer Soleil: Bottle \$42 | Glass \$13

Frank: Bottle \$70

SAUVIGNON BLANC

The Champion: Bottle \$36 | Glass \$11

Merry Edwards: Bottle \$99

OTHER WHITES

Vigneto Moscato: Bottle \$42 | Glass \$12

Red Wines

CABERNET SAUVIGNON

Lapis Luna: Bottle \$37 | Glass \$12

Decoy: Bottle \$42 | Glass \$13

Alexander Valley: Bottle \$52 | Glass \$16

Duckhorn: Bottle \$90

PINOT NOIR

Elouan: Bottle \$42 | Glass \$13

Greg Norman: Bottle \$46 | Glass \$14

Belle Glos: Bottle \$66

Ken Wright: Bottle \$66

Elk Cove: Bottle \$70

Merry Edwards: Bottle \$125

RED BLENDS

Flycatcher Red: Bottle \$56 | Glass \$16

OTHER REDS

Scott Harvey Barbera: Bottle \$53 | Glass \$15

G.D. Vajra Barbera: Bottle \$55 | Glass \$16

Frog's Leap Zinfandel [375ml]: Bottle \$47

Frog's Leap Merlot: Bottle \$96

