

# BIX

BISTRO

## *appetizers*

### SCALLOP JAMBALAYA RISOTTO • 9

Arborio rice, holy trinity smoked sausage and parmesan crisp

### SUMMER MACARONI AND CHEESE • 8

Orecchiette pasta, bacon, caramelized onions, English peas, and scallions with a havarti & white cheddar sauce

### SHRIMP & GRITS • 9

Served with a rosemary butter sauce and thyme

### SPINACH & ARTICHOKE DIP • 7

Fresh Spinach, hearts of artichoke, cream cheese, mozzarella & pita bread

### DECONSTRUCTED BRUSCHETTA • 8

Goat cheese, Caramelized onions, parmesan pesto, classic tomato served with toasted baguette points

### CHEFS SELECTION OF CHEESE'S • 12

Served with seasonal fresh fruits, nuts, dried berries and artisanal crackers

### BEEF CARPACCIO • 12

Thinly sliced Braveheart beef tenderloin drizzled with extra virgin olive oil, red onions, capers and horseradish cream

### TUNA TARTAR • 10

Petit diced tuna married with rice wine, wasabi, lemon grass, sliced ginger and served with toasted baguette points

### MUSSELS ALA VODKA • 12

Sauteed mussels with roasted garlic, butter, diced tomatoes, diced onions and River Baron Vodka Marjnera

### LIME & CILANTRO CRAB CAKES • 12

Served on a bed of marinated citrus & black bean slaw

### BLACKHAWK SIGNATURE FRIES • 6

House cut potato strips fried golden and topped with parmesan cheese and truffle oil and a drizzle of truffle aioli

## *soups*

### GAZPACHO • 7

Chef's Choice made daily

### SOUP DU CHEF • 7

Chef's Choice made daily

### CHICKEN NOODLE SOUP • 7

Our Chef's twist on a classic, topped with a poached egg

## *salads*

### CAESAR SALAD • 8

Romaine with garlic croutons and shaved parmesan cheese. For Two • 12  
Add Grilled Shrimp • 7 - Grilled Chicken • 5

### BLACKHAWK SALAD • 14

Hearts of romaine, chicken, radishes, bacon, Maytag blue cheese, avocado, tomato, eggs and our famous Lorenzo dressing

### D.C. SALAD • 7

Iceberg lettuce, garlic dressing, shaved parmesan and cherry tomatoes. A signature dish at the Blackhawk. For Two • 10  
Add Grilled shrimp • 7 • Grilled Chicken • 8

### AMBROSIA SALAD • 9

A light fare of baby lettuce, oranges grapefruit tossed with a pineapple citrus vinaigrette and garnished with shaved toasted coconut

### BLUE CHEESE WEDGE SALAD • 10

A wedge of iceberg lettuce topped with apple wood smoked bacon pieces, house made Maytag blue cheese dressing, and Maytag blue cheese crumbles

### SUMMER ASIAN SALAD • 12

Sweet marinated chicken, mixed greens, Asian vegetables, and an orange & wasabi vinaigrette garnished with pickled ginger, sesame seeds and an orange

**CUSTOMER ADVISORY:** Eating raw or under-cooked meat, eggs or seafood poses health risks to everyone but, especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune system. Thorough cooking of such animal foods reduces the risk of illness

**CUSTOMER ADVISORY:** 18% gratuity is added to all checks of 6 people or more

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## *pasta*

### STEAK GORGONZOLA PASTA › 24

A bed of fettuccini pasta topped with pepper corn encrusted petit filet and tossed in our house made gorgonzola cream sauce

### SAUTEED SEAFOOD MEDLEY › 24

A medley of mussels, scallops, shrimp, and white fish tossed with linguini and cajun-chardonnay cream sauce finished with Pecorino Romano cheese

### PORCINI CHICKEN PAPPARDELLE › 20

A bone in chicken breast baked and placed on a bed of house made egg noodles and laced with a wild mushroom cream sauce and grilled asparagus

## *sea*

### SEARED ATLANTIC SALMON › 18

Marinated in extra virgin olive oil, lemon zest and fresh dill & plated with fingerling potato salad and glazed baby carrots

### SEARED FILLET OF SNAPPER › 22

Ragout of mushrooms, tomatoes, potatoes & spring vegetables medley

### SEARED CUMIN SCENTED TUNA › 26

Fried fingerling potatoes, grilled squash and roasted corn pico de gallo

## *garden*

### RED LENTIL TAMALE › 12

Smoked tomato & corn relish, arborio rice, drunken beans and finished with ranchero sauce

### RATATOUILLE › 12

Penne, eggplant, tomatoes, onion, bell peppers, zucchini sautéed in olive oil, garlic & herbs

## *pasture and game*

### CHICKEN PAILLARD › 18

Lightly breaded and pan fried breast topped with a mound of baby lettuce tossed in chardonnay vinaigrette

### EARL GRAY INFUSED FILET OF WILD BOAR › 29

Truffle mashed potatoes, braised greens and citrus demi-glace

### CINNAMON BRINED GRILLED IOWA PORK CHOPS › 25

Cornbread skillet, sweet corn casserole, applewood smoked bacon & caramelized onion wilted spinach & a mustard demi-glace



### GRILLED FILET OF TENDERLOIN 7 OZ. › 29 OR 14 OZ. › 37

Black pepper crusted filet served with a green peppercorn brandy sauce  
Lightly fried Lincoln log potatoes and brown butter asparagus

### MEAT AND POTATOES › 28

14oz Grilled bone-in ribeye served with skin on russet red mashed cheddar horseradish potatoes and bacon braised cabbage slaw

### 12 OZ NEW YORK STRIP STEAK › 29

Served with a pinot noir reduction, twice baked mash and sugar snap peas

## *sides*

MASHED POTATOES  
SAUTEED MUSHROOMS & GRUYERE  
STEAMED GREEN BEANS  
JASMINE SCENTED RICE  
TWICE BAKED MASH

SAUTEED CREAMED SPINACH  
GREEN ASPARAGUS  
BABY CARROTS  
SUCCOTASH

\* A six dollar share fee will be added to all split entrees