

# BISTRO ON 4TH

## ASSAGGIO

<b>baked bruschetta</b> rustic bread, fresh tomatoes, basil, buffalo mozzarella, balsamic drizzle	11
<b>crab cakes</b> jumbo lump crab meat, Italian bread crumbs, dressed arugula, lemon aioli	18
<b>arancini</b> fried risotto, parmesan cheese, fresh basil, spicy marinara	13
<b>artichoke dip</b> house made artichoke dip with fresh baked bread	14
<b>hummus</b> oven roasted tomatoes, crisp vegetables, flatbread	10.5
<b>french fries and dip duo</b> garlic aioli + green goddess ranch	11.5
<b>grilled chicken + bacon quesadilla</b> tomato salsa, avocado mash	14.5
<b>classic chicken wings</b> traditional, with blue cheese dressing	16.5
chili lime, with green goddess dressing	16.5
<b>loaded tot-chos</b> tator tots, jack cheese, chili lime seasoning, buffalo ranch, green goddess dressing, green chili, green onions, bacon	12.5
<b>margherita flatbread</b> roasted tomatoes, basil + cheese	13.5

**B** | EVENING



Kids' Menu Available

Before placing your order, please inform us if a person in your party has a food allergy.

## HOURS

Sunday-Thursday from 5 p.m. to 10 p.m.  
(kitchen closes at 9 p.m.)

Friday-Saturday from 4 p.m. to midnight  
(kitchen closes at 11 p.m.)

## GREENS + GRAINS

add chicken or tiger prawns to any salad dish	+6.5
<b>Italian garden salad</b> hearts of romaine, shaved parmesan, kalamata olives, heirloom tomatoes, artichoke hearts	full 14 • half 9
<b>caesar</b> hearts of romaine, shaved parmesan, garlic croutons	full 13 • half 6.5
<b>modern cobb salad</b> grilled chicken, applewood-smoked bacon, hard-cooked egg, tomato, avocado, gorgonzola, green goddess dressing	14
<b>mediterranean grain bowl</b> quinoa + brown rice blend, baby kale, arugula, oven roasted tomatoes, parmesan cheese + lemon vinaigrette	14
<b>three-cheese grilled cheese + tomato soup</b> white cheddar, jack cheese, parmesan on artisan bread, tomato soup	13.5

## PASTA

add chicken or tiger prawns to any dish	+6.5
<b>lobster ravioli</b> jumbo lobster ravioli with basil butter tomato sauce, sauteed asparagus + sliced garlic	30
<b>lemon pesto pasta with tiger prawns</b> penne pasta with creamy lemon pesto sauce, spinach, tiger prawns	27
<b>chicken chardonnay fettuccini</b> chardonnay cream sauce, grilled chicken, fettuccini pasta, heirloom tomatoes, sliced green onion	26
<b>chef's mom lasagna</b> mom's recipe, italian sausage, mozzarella, ricotta, jack cheese + aged cheddar	21
<b>classic spaghetti meatballs</b> spaghetti pasta, house marinara, locally sourced meatballs, fresh grated Parmesan, artisan toast	21

\*we offer gluten-free options. ask your server.



## EVENINGS BEGIN HERE

901 4th Street, Sioux City, IA 51101

## BISTRO CLASSIC

<b>the bistro burger</b> aged white cheddar, lettuce, tomato + garlic aioli on a brioche roll, with french fries or arugula salad	15
<b>b.r.t.</b> applewood smoked bacon, romaine hearts, tomato, garlic parmesan spread on texas toast	15
<b>grilled chicken sandwich</b> aged white cheddar, lettuce, tomato + garlic aioli on a brioche roll with french fries or arugula salad	14.5
<b>buffalo fried chicken sandwich</b> gorgonzola crumbles, coleslaw on a brioche roll, with french fries or arugula salad	15

## CAMPAGNA

<b>hand cut tenderloin filet</b> 7 oz beef tenderloin, red wine demiglace, seasonal vegetable, garlic mashed potato	43
<b>chicken roma</b> pan seared pesto marinated chicken breast, sun dried tomatoes, basil cream sauce, seasonal vegetable, garlic mashed potatoes	27
<b>iowa sirloin</b> locally sourced 12 oz hand cut top sirloin, served with garlic butter, seasonal vegetable, garlic mashed potatoes	39
<b>beef grillades and smoked gouda grits</b> braised beef tips, smoked gouda grits	24

## DOLCE

<b>dark chocolate + sea salt cookie</b>	6.5
<b>housemade tiramisu</b>	8
<b>ricotta cheesecake with fresh berries</b>	8
<b>salted caramel cheesecake</b>	8