



# Anamaria's Bistro

ESTABLISHED 1997



## DINNER

### Pan Seared Chicken

Airline chicken breast seasoned with lemon pepper, served with fall vegetable rice pilaf

### Dakota Seafood Salmon

Pan seared and finished with butter and herbs served with fall vegetable rice pilaf

### Bistro Steak

Marinated steak served with peppercorn cream and Yukon mashed potatoes

### Chicken Pot Pie

Our take on a classic comfort food made from scratch

### Buffalo Stew

Tender marinated buffalo slow cooked with turnips, carrots, and celery in a rich broth

### Beverages

Coffee, Iced Tea, Lemonade, Sparkling Water, Coke and Pepsi Products



## BREAKFAST

### Eggs

Cooked any style

### French Toast

Hawaiian loaf in rich batter

### Breakfast Sandwich

English muffin or croissant, any breakfast meat, cheese and egg

### Cereal

Total, Raisin Bran, Cheerios, Rice Krispies, Granola, Wheaties, Cream of Wheat, or Oats

### Grains

Bagel, Toast, English muffins, Sweet Muffins, or Biscuit

### Sides

Fresh berries, Bacon, Sausage link, Sausage patty, Ham, Hashbrown



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## LUNCH



### FAVORITES

#### Artisan Meat and Cheese Plate

Cured meats and gourmet cheeses served with fresh vegetables and pickle

#### Burger

1/3lb burger served with fresh lettuce, tomato, red onion and pickle on a brioche bun

#### Grilled Chicken Tenders

Unbreaded chicken perfectly seasoned and grilled

#### French Dip Sandwich

House roasted Prime Rib shaved thin and served with Swiss cheese on a hoagie roll

#### Reuben

House cut Corned Beef served with sauerkraut and made-from-scratch Russian dressing on Rye

#### Chicken Pot Pie

The classic comfort food made from scratch

#### Beverages

Coffee, Iced Tea, Lemonade, Sparkling Water, Coke and Pepsi Products

### SOUP & SANDWI-

#### Soup

Homemade Chicken Noodle or Gourmet Soup of the Day

#### Deli Sandwiches

House sliced meats on artisan bread of your choice

##### • Breads

White, Wheat, Sourdough, Rye

##### • Meats

Turkey, Ham, Roast Beef

##### • Cheese

Swiss, Cheddar, Pepper Jack, American

##### • Vegetables

Lettuce, Tomato, Pickle

#### Salad

Garden Greens or Caesar



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## MINDFUL EATING



Our physicians care and want you to have the best possible outcome; not just in your recovery, but in life. Mindful eating goes a long way to improve overall health. The following menu choices are designed to be healthy and delicious. We hope you enjoy.



### DINNER



- Grilled Bistro Steak**
- Pan Seared Chicken Breast**
- Dakota Seafood Salmon**
- Burger**  
served on a Portobella Mushroom bun

\*All served with roasted vegetables\*  
*Garden Salad available with any meal*

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- ### Beverages
- Coffee, Tea, Sparkling Water, Whole Milk



### BREAKFAST



- Eggs (any style)**
- Denver Omelet**
- Fresh Fruit**
- Grilled Ham Steak**



### LUNCH



- Fresh Garden Salad w/Salmon or Chicken**
- Lettuce Wrap**  
With Ham, Turkey, or Roast Beef
- Grilled Chicken Breast**  
With steamed vegetables



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## HEALING BROTH

There has always been something magical about grandma's chicken noodle soup. It lifts your spirits and soothes your body. While we don't claim to be grandma, we have taken great care in creating a chicken noodle soup that will help you heal. The magic starts with true bone broth. Slow simmered chicken releases micro-nutrients and minerals which help your body recover. Next comes the part that would make grandma proud. We lightly season the broth and add chicken, egg noodles and fresh vegetables. We are careful no to overpower the delicate flavors of our beautiful broth. Our sincere hope is to provide you with chicken noodle soup that will aid in healing and warm your heart.

### BROTH

#### Poultry

A savory blend of chicken and turkey accented with fresh herbs and vegetables

#### Beef

A rich beef broth fortified with tomato, red wine and caramelized onion

#### Seafood

A delicate broth made from shrimp and fresh seafood, enhanced with onion and dill

#### Vegetable

Light vegetable flavor with a parsley finish

### ADDITIONS

Create a savory meal with our broths by adding any of the following:

- Sautéed Shrimp
- Roasted Chicken Breast
- Steamed Vegetables
- Hardboiled Egg