

(970) 458-7425

<http://www.noconosh.com>

Jay's Bistro FC

Great Plates Donation

Thank you for enjoying Great Plates on behalf of the downtown restaurant community. For every \$1 donated, the Food Bank can provide two meals and 94% of every contribution received directly is used for hunger relief programs.

\$1 Food Bank Donation	\$1.00
\$2 Food Bank Donation	\$2.00
\$5 Food Bank Donation	\$5.00
\$8 Food Bank Donation	\$8.00
\$10 Food Bank Donation	\$10.00
\$15 Food Bank Donation	\$15.00
\$20 Food Bank Donation	\$20.00

Great Plates Special - Two Course Dinner for One*

*Comes with \$5 gift card to be redeemed for glass of wine at a future date. Course One: Roasted Red Pepper Soup OR Apple Walnut Mixed Green Salad w/ Apple Cider Vinaigrette. Course Two: Stuffed Chicken Marsala, Shrimp and Grits, OR Toasted Cherry Quinoa with seasonal vegetables in a coconut and lime glaze.

Two Course Dinner for One \$25.00

Plastic Utensils

Plastic Utensils will not be included if they are not added to your order.

Plastic Utensils

Tails Tuesday Special

Tails Tuesday! Includes 2 Lobster Tails, fries, and coleslaw for \$30.

Taxes and fees are not included.

Tails Tuesday Special \$30.00
(2 Lobster Tails, Fries, and Coleslaw)

Starters/Small Plates

Smoked Pork Belly	\$15.00
Maple Sriracha Sauce	
Italian Sausage Risotto	\$9.00
Croquettes	
House Marinara / Jalapeño Aioli	
House Fries	\$5.00
Brussel Sprouts	\$10.00
Sriracha Honey Vinaigrette	
Ahi Tuna Poke Tower	\$14.00
Spicy Tamari, onion, sesame seeds, avocado and Tobiko	
Chicken Wings	\$14.00
Raspberry Orange Jalapeño Sauce	
Crispy Calamari (GF)	\$11.00
House Pickled Peppers, Marinara, Lemon Aioli, Parmigiano	

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Entrees

Grilled Marinated Bone-in Porkchop (GF)	\$30.00
Topped with braised apples, blue cheese & apple cider Demi. Served with roasted potatoes & brussel sprouts	
Lamb Pappardelle Pasta	\$26.00
Braised Leg of Lamb, House Made Pappardelle, Tomato RagA ¹ , Herb Ricotta	
Porterhouse (GF)	\$59.00
22 oz. Bone-In, Garlic Mashed Potatoes, Veg du Jour	
Chile Relleno (V, GF)	\$19.00
Jalapeno Jack, Spanish Rice, Creamy Fire Roasted Red Pepper Sauce	
Baked Santa Fe Chicken	\$22.00
Spicy Breaded 1/2 Chicken / Creamy Dijon Sauce / Garlic Mashed Potatoes / Veg du Jour	
Bison Ribeye (GF)	\$42.00
Grilled, Chimichurri, mashed potatoes and Veg du Jour	
Steak & Lobster Noodle Bowl	\$43.00
Filet Mignon, Maine Lobster, pan-fried noodles, bok choy, and sweet soy ginger glaze	
Salmon	\$32.00
Seared, Teryaki glaze, sautéed carrots and broccoli, white rice	
Diver Scallops (GF)	\$32.00
Pancetta, tomatoes, avocado, lemon vinaigrette, curry rice	
Lobster Tails (2) (GF)	\$36.00
Grilled 4oz tails, saffron cream, 4 cheese risotto	
Filet Mignon (GF)	\$39.00
Foie gras butter, garlic mashed potatoes, miso demi	

Sandwiches/Entree Salads

Short Rib Sliders (3)	\$15.00
Carmelized Onions / Creamy Horseradish / French Fries	
Hot Italian Grinder	\$13.00
Hot Italian Grinder Genoa Salami / Capicola / Prosciutto / Roasted Red Pepper / Lettuce / Onion / Tomato / Mozzarella / Provolone / Parmesan Vinaigrette / Lemon Aioli / on a French Roll	
Bistro Burger	\$13.00
1/2 lb Colorado Ground Beef, bacon, American cheese, lettuce, tomato, onion, mustard and mayo	
Double Chimi Queso Burger	\$19.00
Two 1/2 lb Colorado Ground Beef patties, American cheese, house-made Chimichurri, queso and pico de gallo	

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Kids Menu

Slider	\$12.00
1/4 lb Colorado Beef or Chicken Breast and house cut fries	
Personal Pan Pizza	\$10.00
Cheese, Pepperoni or Chicken Bacon Ranch	
Veggie Pasta (VG)	\$11.00
House butter noodles, Veg du Jour and marinara	
Petit Filet	\$20.00
4oz tenderloin and house cut fries	

Desserts

Red Velvet Cake	\$9.00
Strawberry Dream Cake (GF)	\$9.00
Creme Brulee (GF)	\$9.00
Chocolate Peanut Butter Pie	\$9.00

Tips for Jay's Bistro Staff (Not the Driver)

One Dollar	\$1.00
Two Dollars	\$2.00
Five Dollars	\$5.00
Eight Dollars	\$8.00
Ten Dollars	\$10.00
Fifteen Dollars	\$15.00
Twenty Dollars	\$20.00

Lobster Mac n Cheese \$14.00

Maine lobster, mascarpone, sharp white cheddar Asiago and white truffle

Salumi Board \$14.00

Artisan meats and cheese, pickled vegetables and marcona almonds, seasonal house made jam

Soup/Salad

Lobster Bisque (GF) \$12.00

Maine lobster, tomato sherry cream.

Greek Salad \$10.00

Mixed Greens, Kalamata Olives, Feta Cheese, Cucumbers, Red Onion, Tomatoes, Red Wine Vinaigrette

Caesar Salad \$8.00

Romaine, sourdough croutons, Cherry Tomatoes and Parmesan

Harvest Salad (GF) \$9.00

Seasonal greens, farm fresh vegetables and balsamic dressing.

Seafood Caesar \$20.00

Maine Lobster, shrimp, crab, romaine, cherry tomatoes and parmigiano

Reuben Sandwich \$13.00

Corned Beef, gruyere, sauerkraut, Russian dressing on marbled rye

Crab Cake BLT \$15.00

Lump blue crab, bacon, tomato, jalapeno aioli and broiche bun.