

# Adelina's

## BISTRO

EXECUTIVE CHEF  
CHARLES WEBER

SPRING 2022


### STARTERS



HUMMUS 15   
lemony chermoula, chickpeas, radishes, grilled pita

ARANCINI 10  
marinara sauce

CAST IRON MEATBALLS 15  
marinara, four cheese blend, garlic bread  
add linguine +5

TUNA POKE\* 19  
avocado, edamame, seaweed salad, pickled ginger,  
crispy wonton

BLACKENED SHRIMP (5) 18   
tropical salsa



BRUSSEL SPROUTS 14    
crispy fried, almonds, mint, lemon, parmesan

JUMBO WINGS (6) 15  
sweet thai chili sauce, asian slaw



DAILY SOUP 9  
ask your server for today's selection

### SALADS

ADD SHRIMP +9 | ADD CHICKEN +7 | ADD SALMON +9

BISTRO 12    
baby lettuce, candied pecans, dry cranberries,  
agave-cider dressing


ROMAINE 15  
romaine lettuce, shaved parmesan, garlic croutons,  
white anchovy, creamy garlic dressing

ROASTED BEET 16    
wild baby arugula, goat cheese, balsamic syrup,  
truffle oil

CHOPPED COBB 18  
romaine, cherry tomatoes, bacon, rotisserie chicken,  
avocado, blue cheese and buttermilk ranch dressing

ASIAN CHICKEN SALAD 18  
romaine, cabbage, almonds, mandarin orange, crispy  
won tons, sesame-ginger vinaigrette

BURRATA 18    
heirloom tomatoes, micro basil, basil oil

PORK BELLY 17   
chicories, bitter greens, sherry vinaigrette

### ENTREES


AVAILABLE 5PM - CLOSE


NATURAL PORK CHOP 38  
soft polenta, rosemary demi



BARLEY RISOTTO 20   
chef's blend mushrooms, three cheeses

BONELESS HALF CHICKEN 32  
savory bread pudding, natural pan jus

PRIME ANGUS STRIP STEAK\* 39  
12 oz, artichoke-potato hash, onion demi

SCOTTISH SALMON\* 34   
garlic mashed, rustic tapenade, charred lemon oil

SIDE VEGETABLES +7   
haricot verts, asparagus, baby carrots, mushrooms

 VEGETARIAN  GLUTEN FREE

20% gratuity charge on parties of 6 or more

\*Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. These items may be served raw or undercooked.

## HANDHELDS

SERVED WITH CHOICE OF FRIES OR BISTRO SALAD

### ANGUS 'TRIPLE CUT' BURGER\* 20

chuck, short rib and brisket blend, all the fixings, house made steak sauce, brioche bun

### BUFFALO BIRD 19

crispy buttermilk chicken, frank's hot sauce, blue cheese, lettuce, tomato, onion, toasted brioche bun

### PULLED PORK 17

barbeque sauce, chipotle slaw

### BAVARIAN BRATWURST 15

sauerkraut, grilled onions

### BLTA 16

thick cut bacon, lettuce, tomato, avocado, aioli, sourdough  
add turkey +3

### VEGGIE PANINI 16

grilled summer squashes, roasted peppers, eggplant, portabella, provolone, aioli, sourdough

## ARTISAN PIZZAS

GLUTEN FREE CRUST AVAILABLE +2

### MARGHERITA 16

fresh mozzarella, tomatoes, basil, marinara

### SPICY ITALIAN 18

italian sausage, prosciutto, salami, capicola, pepperoni, mozzarella, marinara

### MUSHROOM 18

medley of mushrooms, roasted garlic, white sauce, arugula, parmesan, truffle oil

### PROSCIUTTO 19

fig conserve, blue cheese, arugula, extra virgin olive oil

### BBQ CHICKEN 16

roast chicken, red onions, bbq sauce, cilantro, smoked mozzarella and cheddar

### BUILD YOUR OWN 15

mozzarella, marinara and two toppings  
additional toppings +1.5 each