THE BISTRO

at the Forum Rancho San Antonio



SOUP OF THE DAY

Soup of the Day 2 *Please ask your server*

SALADS

Green Papaya Entrée Salad Shredded Green Papaya, Cherry Tomatoes, Green Beans, Shredded Carrots, Jicama, Cucumbers, Mint, Roasted Peanuts, Crispy Shallots and Sweet Rice Wine Miso Vinaigrette **12 14** ADD Grilled Chicken or Bay Shrimp

Wedge Entrée Salad

Iceberg Lettuce, Point Reyes Blue Cheese, Apple Wood Smoked Bacon, Cherry Tomatoes, Chives and Housemade Green Goddess Dressing **12 14** ADD Grilled Chicken or Bay Shrimp

Nicoise Entrée Salad

Baby Yukon Potatoes, Haricot Verts, Cherry Tomatoes, Hard Boiled Eggs, Anchovies, Kalamata Olives, Baby Mix Greens and Lemon Dijon Vinaigrette **12 14** ADD Chicken or Bay Shrimp

House Salad Side Salad

Baby Spring Mix, Cherry Tomatoes, Cucumbers, Shredded Carrots, Housemade Croutons and Choice of Dressing **2**

Caesar Side Salad Romaine Hearts, Housemade Croutons, Shredded Parmesan Cheese and Anchovies **2**

Simpkin's Side Salad Baby Spinach, Avocado, Carrots, Jicama, Beets, Mushrooms, Onions, Tomatoes and Blue Cheese Crumble **2**

SIDES

French Fries 2

Sweet Potato Fries 2

Baked Macaroni and Cheese 4

Seasonal Vegetables 2

DRINKS

Fountain Soda

Iced Tea Juice *Orange, Cranberry or Apple* Lemonade

FROM THE OVEN Personal Pizzas

Cambazola Cheese Wild Mushroom Pizza Creamy Roasted Garlic Sauce, Caramelized Onions and Fresh Thyme **13**

Classic Pepperoni and Cheese Pizza Mozarella cheese, marinara sauce and sliced pepperoni **13**

Margherita Pizza

Mozzarella Cheese, Fire Roasted Tomato Sauce and Fresh Basil **13**

Italian Sausage and Roasted Fennel Pizza with Five Blend Cheese, Artichoke, Kalamata Olives, Parmigiana Reggiano Cheese and Extra Virgin Olive Oil **13**

ENTREES

Pan Seared Black Cod Julienne Carrots, Zucchini, Cherry Tomatoes, Lemon Zest and Fume Blanc **13**

Bistro Fire Oven Roasted Chicken Grilled Sweet Corn, Bacon Lardon, Wild Chef's Blend Mushrooms and Rosemary Chicken Au Jus **13**

The Forum Beef Burger Angus Beef Avocado, Grilled Onions, Baby Gem Lettuce, Tomato, Sharp Cheddar Cheese, Bacon Onion Jam On a Brioche Bun **13** or Vegetarian Garden Burger

Black Truffle Spaghetti Carbonara Crispy Pancetta, Green Peas, Pecorino Romano **13**

Vegetarian Lasagna

Roasted Eggplant, Zucchini, Squash, Mozzarella Cheese and Roasted Garlic Marinara Sauce **13**

Chef's Special of the Day

13 DESSERTS

Seasonal Sorbet or Ice Cream with French Macarons

3

Flourless Chocolate Cake with Toasted Hazelnuts, Raspberries and Chocolate Whip Topping

3

The Forum Apricot & Nut Cookie 3

Chef Abbie's House made Dried Fruit & Nut Energy Bar 3

BREAKFAST

at the Forum Rancho San Antonio



OMELETTE or SCRAMBLE (Egg White Options Available)

Fountainebleu White Truffle Wild Mushrooms, Fontina Cheese and Fresh Chives 7

Italia Balsamic Fig Glaze, Tomatoes Provençale, Parmigiano Regiano and Fresh Basil **7**

The Greek *Red Onions, Spinach and Feta Cheese* **7**

Viva Mexico *Chorizo, Cotija Cheese, Salsa Fresca and Gucamole* **7**

San Franciscan Smoked Salmon, Capers, Red Onions, Tomatoes, Cream Cheese and Fresh Dill **7**

SIDES

Eggs to Order 3

Breakfast Potatoes 3

Apple Wood Smoked Bacon **3** *4 pieces*

Breakfast Sausage 3 2 pieces

Seasonal Fruit Salad 3

FROM THE GRIDDLE

French Toast with Syrup, Berry Compote, Whipped Cream and Powdered Sugar 8

3-Stack Buttermilk Pancakes Add Strawberries, Bananas or Blueberries (3) 7

Breakfast Sandwich Sausage Patty or Apple Wood Bacon, Cheddar Cheese and Fried Egg on Top **8** Choice of Brioche Bun, English Muffin or Bagel

Croque Madame Ham and Gruyere Cheese, Bechamel Sauce and Sunny Side up Egg on Top **8**

DRINKS

Fresh Brewed Coffee

Tea

Juice Orange, Cranberry or Apple

Milk whole, 2%, 1%, Non Fat