

# BISTRO BITES

Cimi's Bistro Chef Specials

*February 25 - March 3*

## **SALMON FRITTERS 6**

Atlantic Salmon Pieces Dredged in Seasoned Crumbs, Deep Fried and Tossed in Mild Sweet Garlic Chile Sauce

## **VEAL LUCCIANO 22**

Hand Pounded Veal Slices Pan Seared in a Parmesan Crust, over Sautéed Fresh Spinach and topped with Wild Mushrooms in a Romano Cream Sauce. Served with Garlic Mashed Potatoes And Broccolini

## **POACHED HALIBUT 19**

Fresh Halibut Poached in an Herbed White Wine Fish Stock served over a Jalapeno Parsnip Mash, topped with Bacon Cream Sauce and garnished with Carrots and Diced Granny Smith Apples

## **BLACKENED PEPPER STEAK 18**

A 10 oz Center Cut Sirloin Blackened; topped with Multi-Colored Bell Peppers tossed in Extra Virgin Olive Oil with Chopped Garlic and Sautéed Onions. Served with Rice Pilaf and Roasted Root Vegetables

## **EVERY WEDNESDAY NIGHT**

Endless Prime Rib with Baked Potato and Vegetable Du Jour 21

Add ½ lb. King Crab Legs 12

Or

1lb. King Crab Legs with Two Sides 21.95

## **Happy Hour Daily**

5 - 7 PM

## **Sunday Brunch Menu**

10 Am - 2 PM



**Cimi's Bistro**  
at Pinnacle

for reservations call 539.0397

[cimisbistro.com](http://cimisbistro.com)