

BISTRO BITES

Cimi's Bistro Chef Specials

July 8-11

TROUT ALMADINE 20

Fresh rainbow trout, pan seared with roasted almonds and lemon burre blanc; roasted fingerling potatoes and buttered lima beans on the side.

SEARED STEAK TIPS 19

Tenderloin tips seared in red wine with shitake mushrooms, minced garlic, sautéed onions and sweet bell peppers over rice pilaf.

CHIPOTLE SMOKED CHICKEN PASTA 17

Chipotle marinated chicken breast grilled over fettuccini pasta tossed in a roasted red pepper cream sauce with sautéed sweet red onions and grape tomatoes

RESTAURANT WEEK COLUMBUS

at Cimi's Bistro

July 12 - 18

Cimi's Restaurant Week Menu \$25

APPETIZERS

(CHOOSE ONE)

Bacon Wrapped BBQ Diver Scallops, BBQ Rib Sampler, Asian Lettuce Wraps

ENTREES

(CHOOSE ONE)

Sesame Crusted Halibut with an orange ginger glaze, stir fry vegetables and jasmine rice

Flat Iron Steak topped with peppers, mushrooms and onions with chorizo black beans and mexican rice

Penne Arribiatta penne pasta with seared chicken and shrimp in a fiery red sauce

DESSERTS

(CHOOSE ONE)

Summer Strawberry Shortcake, Chocolate Tulip Cup, Key Lime Pie

Reservations Recommended.

Call Cimi's Bistro at 539.0397.



Cimi's Bistro
at Pinnacle

for reservations call 539.0397

cimisbistro.com