

Prattville Bistro
530 259-2464
Prattville, CA

Soups and Salads

~Fresh Fish Stew with grilled bread, Extra Virgin Olive Oil and Red Pepper Aioli	\$10.99	
~Baby Spinach, Poached Pear, Candied Orange, Spiced Pecans and a Buttermilk Dressing		\$ 6.99
~Butter Lettuce, Gala Apples, Avocado, Pine Nuts and Feta Cheese with a Creamy Balsamic Vinaigrette		\$ 7.99

Seconds

~Roasted Cauliflower and smoked onion casserole with Manchego Cheese		\$ 7.99
~Potato Dumplings and Summer Vegetables in cream with Parmesan Cheese and Citrus		\$ 8.50

Thirds

~Pan Roasted Free Range Game Hen, sour cream whipped potatoes and a stew of brussel sprouts		\$16.25
~Slow Roasted Pork, spinach, garlic and smoked sweet onions	\$15.50	
~Grilled Bistro Burger on a Ciabatta Roll with Blue Cheese and handcut fries	\$12.95	
~Grilled Hanger Steak Sandwich on Italian Rustic Bread with Red Wine Natural Sauce and handcut fries	\$17.75	

Fourths

~Vanilla Custard with caramelized sugar	\$ 7.00	
~Chocolate special	\$ 7.50	
~Apple Brandy Sorbet, poached Gala apple and an Almond Cream	\$6.25	

**Sunday Nights Family Night with
Carols Old Fashioned Fried Chicken**

Erik Soderholm, Executive Chef

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