

# Starters & Small Plates

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- \***Oyster on the Half Shell** Champagne Mignonette, Cocktail Sauce, Jalapeño Watermelon ½ doz 14 1 doz 28
- Oysters Rockefeller** An Oak Street Favorite! Baked, Spinach, Asiago 15
- Charcuterie Board** House Selection of Cured Meats, Cheeses, Marinated Vegetables 14
- Stuffed Dates** Goat Cheese-Stuffed, Prosciutto Wrapped, Balsamic Glaze 9
- \***Bison Carpaccio** Candied Lemon Peel, Pecorino, Black Garlic Salt, Capers, Toast Points 14
- Baked Brie** Port Wine Fig Reduction, Marcona Almonds 12
- \***Crispy Calamari** House Pickled Peppers, Marinara, Lemon Aioli, Parmesan 11
- Steamed Mussels** Fat Tire, Andouille Sausage, Jalapeño, Garlic, Dijon 12
- Duck Confit Spring Rolls** Honey Hoisin Dipping Sauce 10
- Maine Lobster & Hazel Dell Mushroom Gnocchi** Sweet Corn, Spinach, Black Truffle Sherry Cream 14
- Peppadews** Goat Cheese and Herb-Stuffed, Chili Oil 9
- Lobster Mac N Cheese** Mascarpone, Vermont White Cheddar, Asiago, White Truffle Oil Drizzle 12
- \***Ahi Pokè** Ahi Tuna, Citrus Ponzu, Avocado, Sesame Crisps, Wasabi Crema, Pickled Ginger 14

# Soups and Salads

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- Silky Lobster Bisque** Smooth and Silky with a Touch of Sherry, Paddlefish Caviar Cup 8 Bowl 11
- Smokey Tomato & Roasted Red Pepper Bisque** Gruyere Fritters Cup 6 Bowl 9
- Seafood & Corn Chowder** Creamy Chowder, Potatoes, Corn, Carrots, Shrimp & Scallops Cup 7 Bowl 10
- \***Hearts of Romaine** Parmesan Crisps, Classic Caesar Dressing, Cherry Tomatoes 9
- \***Seafood Romaine Entrée Size** Grilled Shrimp, Lobster and Crab 17
- Salad 135** Baby Greens, Candied Pecans, Blue Cheese Crumbles, Carrot and Beet Sticks, Balsamic Vinaigrette 11
- The Other Wedge** Buttermilk Blue Dressing, Tomato Confit, Bacon, Spiced Smoked Walnuts, Pickled Red Onions 12
- Bib Lettuce** Creamy Poppy Seed Dressing, Goat Cheese, Candied Pistachios, Granny Smith Apples, Pomegranate Seeds 12

# Entrées

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- \***Mixed Grill** New Zealand Red Deer Loin, Colorado Lamb Chop, Duck Confit, Goat Cheese Mash, Sun-Dried Cherry Demi 38
- Asparagus Pesto Pasta** Spinach Fettuccine, Asparagus Pesto Cream, Fresh Tomato 19 With Shrimp 26 With Chicken 24 With Scallops 32
- \***Organic Salmon** Yakitori Glaze, Wasabi Mash, Sesame Beurre Blanc, Baby Bok Choy 29
- Linguini & Clams** Classic White Wine, Garlic, Cream 25
- \***Colorado Lamb Chops** 3 chops, Manchego Dijon Potato Gratin, Rosemary Jus 36
- The Catch** Chef's Daily Fresh Fish Creation! MKT
- Grilled Shrimp** Risotto Carbonara, Peas, Pancetta, Truffle Oil 29
- \***12-oz. Pork Chop** Grilled, Black Truffle Marsala Sauce, Roasted Rosemary Bliss Potatoes, Crispy Prosciutto 28
- \***Duck Breast & Leg Confit** Blackberry Orange, Honey Hoisin Glaze, Five-Spice Confit, Bok Choy and Mushroom Jasmine Rice 29
- \***Diver Scallops** Piquillo Pepper Sauce, Avocado-Blue Crab Aioli, Basmati Rice 32
- Seafood Bouillabaisse** Pan-Roasted Lobster, Shrimp, Mussels, Fish, Tomato Saffron Broth, Lemon Aioli, Grilled Garlic Toasts 32
- \***Grilled Bison** 10-oz. Bison Strip Steak, Foie Gras Demi, Garlic Mash 38
- \***Flame-Grilled Filet** Black Garlic Salt, Pink Peppercorn Demi, White Truffle Parmesan Mash, Creamed Spinach MKT

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*\*These items may be served raw or undercooked based on your specification, or contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We proudly use local products as available. Gluten Conscious? All soups & sauces made with rice flour.*

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Executive Chef  
Rhys Edmunds

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JAY'S BISTRO



# jo JAY'S BISTRO

**Jay's proudly supports our local farms and growers!**

**With fresh ideas and farm to table sustainability we will constantly strive to add new, healthy, organic and natural foods to our menus.**

**Eat well, drink some, be happy!**

**Thank you, Norman & Wednesday Vogel & Staff**



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