

# Starters & Small Plates

---

\***Oyster on the Half Shell** ½ doz 1 doz MKT

**Mediterranean Board** House Selection of Cured Meats, Cheeses, Marinated Vegetables **small** 8 **large** 14

\***Tuna Tempura** Crispy Ahi Tuna Roll with Spicy Aioli, Sweet Asian Glaze, Wakami Salad 12

**Stuffed Dates** Goat Cheese, Prosciutto Wrapped 7

\***Bison Carpaccio** Creamy Goats Milk Feta, Truffle Oil, Micro Arugula, Red Sea Salt 12

**Crispy Calamari** House Pickled Peppers, Marinara, Lemon Aioli 8

**Little Neck Clams** Steamed with Andouille, White Wine, Garlic, Butter 11

**Denver Lamb Ribs** With Smoky Greek Yogurt Sauce 9

**Key West Shrimp & Crab Cake** Our famous recipe! Citrus Beurre Blanc, Tomato Oil 14

**Duck Confit Spring Rolls** Slightly Spicy Mango Dipping Sauce 9

**Maine Lobster & Hazel Dell Mushroom Gnocchi** Sweet Corn, Spinach, Black Truffle Sherry Cream 14

\***Tuna Tar Tar** Avocado, Citrus Ponzu, Wasabi Cream 14

# Soups and Salads

---

**Silky Lobster Bisque** Sherry & Paddlefish Caviar 9

**Wild Mushroom Cream** Boursin Cheese Toasts 7

**Smokey Tomato & Roasted Red Pepper Bisque** Mini Goat Cheese Panini 7

\***Hearts of Romaine** Parmesan Crisps, Classic Caesar Dressing, Cherry Tomatoes 7 **Seafood Romaine** Entrée size. Grilled Shrimp, Lobster, Crab 15

**Heirloom Tomato** Creamy Feta, Smoked Garlic Vinaigrette, Shallots, Prosciutto 9

**Colorado Mixed Greens** Baby Greens, Fresh Strawberries, Candied Pecans, Boulder Chevre, Aged Balsamic 8

**Deluxe Wedge** Iceberg, Hearts of Palm, Maytag Blue Dressing, Pumpkin Seeds, Bacon, Tomatoes, Cranberries 8

# Entrées

---

\***Mixed Grill** New Zealand Red Deer Loin, Double Co. Lamb Chop, Goat Cheese Mash, Sun Dried Cherry Demi 36

**Veggie Pasta** Bucatini Tossed with Tomatoes, Garlic, and Light Pesto, Shaved Pecorino 16 **Add Grilled Chicken** 20 **Shrimp** 24

\***Grilled Organic Salmon** Sweet Asian Glaze, Sautéed Spinach, Jalapeno Oil 29

\***Colorado Lamb Chops** Sun Dried Cherry Demi-Glace, Mild Blue Cheese Potato Gratin 38

**Pan Roasted Striped Bass** Herb Caper Butter, Saffron Potatoes 28

**Organic Boulder Chicken** Smokey Corn & Sage Cream, Savory Mushroom Bread Pudding 24

**Shrimp N Grits** Stone Ground Grits, Crispy Pancetta, Lemon Aioli Drizzle 28

\***New Zealand Red Deer Loin** Lightly Smoked & Bacon Wrapped, Classic Béarnaise, Garlic Fingerlings 34

**12oz Pork Chop** Pumpkin Seed Crust, Sweet and Spicy Chipotle Sauce, Cumin Lime Mash 28

\***Roast Duck Breast with Leg Confit** Port-Fig Demi-Glace, Goat Cheese Mash 28

**Seafood Bouillabaisse** Pan Roasted Lobster, Shrimp, Clams, Tomato Saffron Broth, Grilled Garlic Toasts 32

\***Flame Grilled Filet** Madeira Truffle Cream, Garlic Mash MKT

---

**\*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 Conscience? All soups & sauces made with rice flour*

---

Executive Chef / Rhys Edmunds



Executive Sous Chef / Eric Inscho



# *j*o 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*



135 West Oak Street  
Fort Collins, CO 80524  
482-1876  
[www.jaysbistro.net](http://www.jaysbistro.net)  
email: [info@jaysbistro.net](mailto:info@jaysbistro.net)

