

# Starters & Small Plates

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- \*Oyster on the Half Shell** Champagne Mignonette, Cocktail Sauce, Jalapeño Watermelon ½ doz 1 doz MKT
- Charcuterie Board** House Selection of Cured Meats, Cheeses, Marinated Vegetables 14
- Shrimp & Corn Fritters** Creamy Cilantro Dipping Sauce, Red Pepper Jelly 10
- Stuffed Dates** Goat Cheese Stuffed, Prosciutto Wrapped, Balsamic Glaze 8
- Bison Carpaccio** Truffle Oil, Goat Milk Feta, Sea Salt, Toast Points 14
- Baked Brie** Port Fig Reduction, Marcona Almonds 12
- Crispy Calamari** House Pickled Peppers, Marinara, Lemon Aioli, Parmesan 9
- Steamed Mussels** Saffron, Garlic Butter, White Wine, Tomatoes, Green Onion 10
- Denver Lamb Ribs** With Smokey Greek Yogurt Sauce 12
- Key West Shrimp & Crab Cake** Our Famous Recipe! Citrus Beurre Blanc, Tomato Oil 12
- King Crab Cocktail** With Grapefruit, Lemon, Lime Segments, Ginger Dressing, Avocado 16
- Kalua Roast Pork Spring Rolls** Plantain Chutney, Hoisin Dipping Sauce 10
- Maine Lobster & Hazel Dell Mushroom Gnocchi** Sweet Corn, Spinach, Black Truffle Sherry Cream 14
- \*Tuna Sashimi** Kombu Cured Yellowfin Tuna with Shishito Peppers, Grilled Blood Orange-Jalapeño Salsa, Pickled Radish, Avocado 14

# Soups and Salads

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- Silky Lobster Bisque** Smooth & Silky with a Touch of Sherry, Paddlefish Caviar 11
- Smokey Tomato & Roasted Red Pepper Bisque** Gruyere Fritters 8
- \*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** Maytag Blue Dressing, Tomato Confit, Bacon, Cracked Pepper, Spiced Smoked Walnuts, Pickled Red Onions 12
- Goat Cheese Salad** Mixed Greens, Pistachios, Mango Vinaigrette, Fried Goat Cheese 12
- Heirloom Tomato** Goat Milk Feta, Green Goddess Dressing, Smoked Corn 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
- Lemon & Artichoke Linguini** Artichokes, Lemon, Fresh Basil, Light Cream 18 With Shrimp 26 Or Chicken 24
- \*Organic Salmon** Sweet Habenero, Raspberry Honey Glaze, Garlic Cilantro Quinoa 29
- \*Colorado Lamb T-Bones** Mild Jalapeño Stone Ground Grits, Arugula Pesto, Blackberry Sauce 34
- Pan Roasted Colorado Striped Bass** Tropical Fruit Salsa, Vanilla Beurre Blanc 28
- Chicken & Gnocchi Catalan** Airline Chicken Breast, Catalan Sauce, Linguica Sausage, Marcona Almonds 24
- Grilled Shrimp** Risotto Carbonara, Peas, Pancetta, Truffle Oil 29
- 12 oz Pork Chop** Smoked Corn Arepa Cake, Peach Relish, Chipotle Glaze 26
- Duck Breast & Leg Confit** Ginger Rhubarb Demi, Creamy Polenta, Grilled Baby Bok Choy 28
- Diver Scallops** Coconut Encrusted, Red Curry Broth, Jasmine Rice, Edamame, Carrots 32
- \*Sesame Seared Tuna** Oyster Sauce, Wasabi Crème Fraiche, Lobster Fried Rice Egg Rolls, Baby Bok Choy 31
- Seafood Bouillabaisse** Pan Roasted Lobster, Shrimp, Mussels, Fish, Tomato Saffron Broth, Lemon Aioli, Grilled Garlic Toast 32
- \*Grilled Bison** 10 oz Bison Strip Steak, Foie Gras Demi, Garlic Mash 38
- \*Flame Grilled Filet** Whole Grain Mustard Velouté, Tarragon Cheddar Potatoes 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





# 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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