

kimi's

mountainside bistro

greens

simple salad – mixed greens, tomato, shaved parmesan, herb vinaigrette \$4

shrimp salad kimistyle – butter lettuce, arugula, avocado, pickled asparagus, marinated shrimp, zesty peppers, sherry crème \$21

mediterranean bresoala salad – arugula, cured smoked beef, marinated feta, kalamata compote bruschetta, campari tomato, sliced roasted beets, shaved parmesan, virgin olive oil, balsamic glaze \$19
vegetarian option \$14

staffan's salad – mixed greens, strawberries, buttermilk bleu, toasted pepitas, port wine reduced sweet onions, herb vinaigrette \$11
grilled chicken breast* \$16
add salmon* \$20

chef matt's salad – butter lettuce, grilled corn, campari tomato, avocado, gorgonzola, apple-wood smoked bacon, buttermilk ranch \$12
add grilled chicken breast* \$5
add shrimp* \$8

soups

chanterelle mushroom – chanterelles, crème, apple-wood smoked bacon, lingonberry \$9

roasted chicken & poblano chili – slow roasted chicken, poblano peppers, sweet white beans, molasses, vermont cheddar \$9

soup du jour – your server will share information about chef matt's tasty soup of the day \$8

share

antipasti platter – campari tomato caprese stack, roasted baby peppers, marinated olives, prosciutto, bresoala, buttermilk bleu, pickled asparagus, crostini, crackers \$19

shrimp goyza – marinated shrimp*, enoki mushroom, cilantro mint pepper salad, ginger soy glaze, crispy goyza \$14

mediterranean flatbread – arugula pesto, port wine reduced sweet onions, shaved parmesan, kalamata compote, lemon cilantro roasted chili hummus \$14

bresoala carpaccio – smoked cured beef, drizzled virgin olive oil, arugula, shaved parmesan, zesty peppers, red onion, capers \$15

cheese fondue – jarlsberg and white cheddar, artisan bread, sliced apples \$15

duck confit taco's – braised duck, golden raisin ginger slaw, crispy goyza \$17

toast smögen – shrimp, crabmeat, dill & horseradish crème, avocado, rocket, toastettes \$16

hazelnut crusted brie – lingonberry compote, apple slaw, bread crisps, crackers \$13

pizza

margherita pizza – arugula pesto, fresh mozzarella, sliced vine tomato, braised onions \$17

pepperoni pizza – fresh mozzarella, jarlsberg, parmesan, pomodoro, pepperoni \$19

greek pizza – feta cheese, tomato oregano sauce, citrus baby peppers,
beet onions, kalamata olives, mortadella & genoa salami \$20

steak & gorgonzola pizza – zesty pesto, grilled beef tender shoulder, gorgonzola crème, roasted
mushrooms, sweet onions, citrus tossed arugula \$21

individual

prosciutto wrapped pork tenderloin—prosutto, pork tenderloin*, parsnip puree, port poached apples,
lingonberry glaze \$24

bison lasagna – ground bison*, caramelized sweet onion, ricotta, roasted mushrooms, chipotle béchamel,
thyme garlic tomato sauce \$20

crispy duck breast – roasted duck breast*, parsnip puree, vanilla rhubarb confit,
orange oil tossed arugula \$30

pacific salmon – grilled salmon*, grilled citrus, dill crème, baby reds \$25

swiss pepper steak – sliced grilled beef tender shoulder*,
port peppercorn sauce, griddled baby reds & onions \$26

chicken thai – ginger braised chicken*, sweet chili coconut sauce,
julienne vegetables, cilantro, basmati rice \$19

beef africana – beef shoulder tips*, curry coconut crème, basmati rice, sliced banana,
mandarin orange, green onion \$22

kimi's spaghetti – sautéed corn, campari tomato, dried chili's, parmesan, arugula basil pesto \$18

big matt burger – ½ pound angus burger*, campari tomato, lettuce, jarlsberg,
sautéed sweet onion, rhode island sauce, 7 grain ciabatta \$16
add bacon \$2

yummy afterthoughts

warm port poached rhubarb, apricot & blueberry granola,
vanilla bean ice cream, cinnamon crème \$9

vanilla bean crème brulee, forest berry compote \$9

tiramisou – lady fingers, mascarpone crème, kahlua espresso ganache \$12

homemade cheesecake du jour \$10

belgian chocolate fondue – creamy milk chocolate, strawberries, lady fingers, banana, marshmallow \$17

2 scoops vanilla bean ice cream, choice of lingonberry, cloudberry, chocolate ganache \$7

swedish lingonberry mousse \$10

ice cream du jour – chef matt's creative ice cream specials \$9

no split checks • 21% gratuity will be added to groups of 5 or more • fine dining is relaxing, so please enjoy your experience at kimi's mountainside bistro by allowing our chef's the proper time to create your tasty treat! our chef's passion is to prepare wonderful food for your enjoyment, so please understand that the entrees have been composed using special flavors for each dish so we unfortunately don't allow substitutions!! if you have allergies please contact the chef for special dietary needs that might be required for you to enjoy your evening at kimi's mountainside bistro!!

*according to the health departments standards, undercooked meat, fish and eggs may be hazardous to your health

please note that our burgers are pressed beef and are allowed for cooking temperatures of medium rare, medium, medium well and well done. they will be tender and juicy at medium rare, but they will absolutely not be pink due to the fact that the meat is pressed.