

Bistro 933

Sit back, relax and prepare to be delighted. Proudly using local, fresh ingredients. Our dedicated chefs create upscale comfort food within our scratch kitchen. A truly memorable evening awaits.

SMALL PLATES

Firecracker Shrimp sriracha-chile aioli GF 11

Breaded Pepper Jack Wedges
smoky guajillo salsa 8

Bistro Chicken Fingers pepperoncini brine,
peppercorn breading, garlic aioli 10

Bavarian Pretzel smoked gouda cheese sauce,
whole grain mustard 8

Catfish Po'Boy gem lettuce, cajun remoulade,
ginger & citrus-pickled red onion 13

Blistered Brussels Sprouts pork belly, honey,
balsamic GF 9
add sambel oelek for *Angry Sprouts!*

Bee's Knees Honeycomb Board
local hoosier cheese and salami,
fresh honeycomb, pickled rainbow carrots,
housemade mustard caviar,
flatbread crisp, smoke 22
ask your server about today's offerings!

SALAD & SOUP

Housemade Dressing Selection:
buttermilk ranch, blackberry balsamic,
creamy blue cheese, cilantro-garlic,
golden italian, caesar, tarragon french

Add:
6 oz. chicken 6 | 6 oz. salmon* 10 | six shrimp 10

The Berg baby iceberg, egg, bacon,
smoked blue cheese crumbles, yellow tomato,
crispy onion, creamy blue cheese dressing GF 10

Burrata creamy fresh cheese,
grapefruit, seasonal orange, baby kale,
pickled rainbow carrots, watermelon radish,
arugula-mint pesto, nigella seed,
candied hazelnut, flatbread crisp 12

Elote spring mix & baby kale blend, avocado,
roasted sweet corn, chile pepitas, queso fresco,
pomegranate, cilantro-garlic dressing GF 11

French Onion Soup havarti, provolone,
parmesan, garlic crouton, crispy onions 10

Sweet Corn & Yellow Tomato Bisque sherry,
white beans, crawfish, aji amarillo, queso fresco,
chile threads GF 12

"Just a Cup" of sweet corn and
yellow tomato bisque GF 6

CLASSICS

Wagyu Burger* half-pound snake river farm
beef, lettuce, tomato, onion, pickle, potato bun,
battered sidewinder fries 15

Smoked Chicken Melt brioche, aged cheddar,
honey & soy-marinated thigh, havarti, spinach,
cherry mostarda, bacon 14

Farmer's Market shaved brussels,
chef-crafted carrot & chile pappardelle,
riced cauliflower, wild mushroom, shallot,
pomegranate, romano, prosciutto crisp,
chardonnay 19

Curried Cauliflower Sauté gala apple, kale,
pepperoncini, heirloom tomato, forbidden rice,
chile pepitas GF V 16

LARGE PLATES

*Small house salad AND fresh vegetable AND
fontinella & scallion mashed red skin potatoes
or forbidden rice with ginger and lemon*

Potato-Crusted Walleye crushed kettle chips,
heirloom tomato salsa rustica, basil,
pecorino romano GF 25

Grilled 14 oz. Flat Iron Pork* brined steak,
pickled mustard seed,
horseradish-parsley butter GF 23

Seared Teriyaki Salmon* ginger-apple teriyaki,
toasted sesame seeds, wakame seaweed salad,
pineapple, forbidden rice 24

Chicken Amandine breaded breast,
roasted chicken demi-glace, sage, lemon,
smoked almonds 20

Grilled 12 oz. Ribeye* certified angus beef,
roasted bone marrow butter GF 34

933 Filet au Poivre* peppercorn, brandy, cream,
demi-glace, onion frizzles 31

CHILDREN'S PLATES

JR Cheeseburger fries 6

Grilled Cheese fries 5

PB & J fries 4.5

Pasta marinara or butter & parmesan 5

JR Chicken Strips fries 6



DESSERTS

Poached Pear hibiscus tea, citrus mousse,
candied hazelnut, mascarpone quenelle,
grilled pound cake 7

"O' Cap'n My Cap'n" cap'n crunch-infused
crème brûlée, white chocolate crunch berries bark 7

Black Dahlia chocolate cake, blood orange sorbet,
malted milk chocolate mousse,
dark chocolate pretzel bark 8

Pineapple Frangipane almond cake, pineapple,
oat crumble, fresh blackberry, rum anglaise 8



GF Gluten-Free V Vegetarian

CONSUMER ADVISORY: *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

THE GILLESPIE

CONFERENCE & SPECIAL EVENT CENTER

Your perfect choice for corporate meetings, weddings, family reunions, proms, small luncheons, formal and informal events of all types; Staffed with a professionally trained culinary team that will customize your menu specifically for your event. You'll find the Gillespie Conference Center to be a perfect venue for an unforgettable experience.

15,000 total sq. ft. of elegant spacing including:

- 8,400 sq. ft. Fleur de Lis Ballroom
- 4,300 sq. ft. of pre-function space for guest registration and receptions
- Movable walls to create smaller rooms of varying sizes
- A photogenic terrace garden
- Experienced event planners
- An accomplished in-house catering department
- A friendly, highly efficient serving crew
- An easy-to-find location for both residents and out-of-town travelers

Bistro 933 proudly supports local businesses and is dedicated to doing our part by giving back to the community. We invite you to explore our list and learn more about what makes this area truly special.

- Unity Garden whose mission is to improve the community's health physically, socially and economically. Each Unity Garden has two goals. First is to bring diverse people together to grow a garden and secondly to share the food grown with the community. They also produce their award-winning "Honey From The Hood," which is produced by bees actually in the South Bend city limits. Each honey item featured on our menu proudly uses Honey From The Hood.
- Center for the Homeless mission is to break the cycle of homelessness by bringing people together to discover their worth, dignity and potential of one another. CFH has worked for 28 years to pioneer a service model worthy of replication. Bistro 933 donates food regularly to this amazing organization.
- Food Bank of Northern Indiana has spent the last 25 years addressing local problems of hunger and malnutrition by providing quality food to participating social service agencies. In 2017 they distributed seven million pounds of food across 165 agencies in six different counties.
- American Culinary Foundation: South Bend Chapter
The ACF works with local chefs to promote the culinary profession, develop educational programs, promote fellowship and encourage members. They also work to promote healthy, sanitary and quality food production in the industry as well as the general public. Bistro 933 is a proud member of the South Bend chapter.
- Michiana Greens is locally owned and operated in Elkhart, Indiana. They provide microgreens and custom grown items to Bistro 933 which we use to prepare our delicious menu items.