



the bistro

## SHAREABLES

### **Lollipops** | 13

Calabrese buffalo, lemon pepper, sweet and spicy, honey sriracha BBQ.

### **Bone Marrow Butter Sliders** | 14

Three beef sliders, red wine shallots, gruyère and bone marrow butter, garlic aioli.

### **Loaded Yucca Chips** | 10

Yucca, house blue cheese dressing, baconcrumbles, pickled shallots and petite basil.

### **Crispy Brussels Strawberry and Goat Cheese** | 13

Strawberries, balsamic glaze, pancetta, goat cheese, and petite basil.

### **Charcuterie Board** | 26

Bistro's selection of three meats, three cheeses, house jams, fresh fruits, mixed nuts and local honey.

### **Fried Calamari** | 16

Lightly breaded then fried calamari, Fresnos and capers, served with lemon basil aioli and calabrese marinara.

### **Bacon-Wrapped Pork Belly Bites** | 15

Slow-cooked pork belly, wrapped in bacon, then tossed in sriracha honey BBQ.

### **Shiitake Garlic Noodles** | 12

Roasted shiitake, yaki soba noodles, roasted garlic, oyster sauce and parmesan cheese tossed together.

### **Black Garlic Fries** | 8

Shoestring fries tossed in black garlic butter and fresh garlic chips.

## FLATBREADS

### **Crispy Calabrese Buffalo** | 15

Fried crispy chicken, mozzarella, Calabrese buffalo, shaved carrots, pancetta, gorgonzola & basil.

### **Sirloin Pistachio Pesto** | 16

Prime grilled sirloin, pistachio pesto, mozzarella cheese, red wine shallots, broccolini, mushroom, shaved parm and petite basil.

### **Hot Honey Pepperoni** | 16

Pancetta, pepperoni, ricotta cheese, mozzarella, drizzled with hot honey and topped with parmesan cheese.

## SALADS

### **House Bistro** | 12

Baby lettuce, champagne vinaigrette, cherry tomatoes, cucumbers, shaved parm and crispy baby carrots.

### **Baby Gem Wedge** | 14

Green goddess dressing, cherry tomatoes, shaved onions, Pecorino Romano, crispy pancetta and petite basil.

### **Strawberry Peach Burrata** | 16

Crisp romaine lettuce, strawberries, peaches, avocado, cucumber, pine nuts, summertime vinaigrette, burrata cheese and petite basil.

### **Seared Ahi Japanese Caesar** | 22

Romaine, Japanese Caesar dressing, sesame croutons, seared ahi tuna and furikake seasoning.

Add to Any Salad:

Shrimp 6, Salmon 12, Steak 10, Chicken 6.

## BURGERS & HANDHELDS

### **Tuscan Pesto Chicken Sandwich** | 22

Marinated chicken, baby spinach, pesto aioli, pickled shallots, crispy prosciutto and Gruyère cheese on a parmesan crusted ciabatta roll.

### **Lobster Tacos** | 25

Fresh lobster in a garlic lime aioli, cabbage, Pico de Gallo and avocado, served with cilantro lime rice.

### **Bistro Prime Steak Burger** | 22

All-beef prime patty, house thousand, butter lettuce, tomato, sliced caramelized red wine shallots, house pickles, aged Irish cheddar, brioche bun.

### **BBQ Pork Burger** | 26

Bacon wrapped pork belly tossed in Sriracha honey BBQ sauce, house-made coleslaw, pickles, fried buttermilk onion strings.



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**Spicy Ahi Burger** | 26

Seared blackened ahi patty, wasabi mayo, cucumbers, eel sauce, avocado and arugula on a brioche bun.

**Vegan Burger** | 20

Plant-based patty, red wine shallots, butter lettuce, house pickles, tomatoes, vegan cheese and garlic herb spread on a ciabatta bun.

**Slow-Smoked Prime Ribeye Sandwich** | 28

Slow-cooked thinly sliced ribeye, smokey house-made BBQ sauce, crisp coleslaw, red wine shallots, pickled Fresnos and smoked gouda on a ciabatta roll.

## KNIFE AND FORK

**Stuffed Chicken Thighs** | 28

Prosciutto-wrapped chicken thighs stuffed with mozzarella cheese and asparagus, served with Yukon gold spinach mash and garlic cream sauce.

**16oz Prime Ribeye and Bone Marrow Butter** | 64

16oz prime ribeye, roasted garlic mash, glazed green beans and a black garlic bone marrow butter.

**12oz Prime New York Strip** | 48

Grilled broccolini, black garlic fries, chanterelle mushrooms, prime New York strip topped with red wine shallot butter.

**Classic Bistro Pasta** | 28

Handmade pasta tossed in garlic cream sauce, mushrooms, asparagus and cherry tomatoes topped with parmesan and petite basil.

**Creamy Pesto Airline Chicken** | 28

Pan-seared bone-in chicken, summer veggies, garlic herb rice, creamy pistachio pesto and petite basil.

**Oscar Salmon** | 44

Grilled salmon filet topped with shrimp, lobster, crab, grilled asparagus and Béarnaise sauce, served with baby carrots and garlic herb rice.

**Shrimp Glass Noodle** | 24

Shallots, pickled Fresnos, shiitake mushrooms, shrimp, sugar snap peas, fresh spinach, bell pepper.

**Citrus Grilled Swordfish** | 38

Marinated 8oz center-cut swordfish topped with shrimp ceviche and served with garlic fried rice, sweet peppers and crispy plantain chips.

**Pepper-Crusted Fillet** | 46

Pan-seared prime filet, topped with mushroom brandy cream sauce, buttery puff pastry, grilled asparagus, Yukon gold mashed potatoes.

**Lobster Tail** | 48

Garlic butter-grilled lobster tail, saffron risotto, sugar peas, cherry tomatoes, parmesan and petite basil.

**Peach Bourbon-Glazed Kurobuta** | 42

Grilled 12oz Kurobuta pork topped with bourbon peach glaze served with sweet potato purée and summer veggies.

**Blackberry Bison Strip** | 42

Peppercorn-crusted lean bison New York strip loin topped with blackberry bacon jam, served with roasted fingerling potatoes and grilled broccolini.

**Beef Garlic Noodles** | 26

Roasted shiitake mushrooms, peppers, broccolini, thinly sliced ribeye, black garlic butter, oyster sauce, yaki soba noodles, green onions, pickled Fresnos and bok choy.

Items on this menu may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions. Food Allergy Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, dairy, wheat, soybean, tree nuts, fish and shellfish.