



the bistro

## SHAREABLES

**Lollipops** – Calabrese buffalo, Lemon pepper. Sweet and spicy, grilled caribbean Jerk. **\$13**

**Loaded Yucca** – Yucca, house blue cheese dressing, crumbles, pickled shallots, bacon, petite basil. **\$10**

### **Crispy Fig and Goat**

**Cheese Brussels** – White balsamic, fig, orange, pancetta, goat cheese, and petite basil. **\$13**

### **Macadamia Fried Shrimp** –

Lightly breaded shrimp, island slaw salad, sweet pepper sauce, cilantro oil. **\$14**

**Spicy Seared Tuna** – Spicy tuna, spicy mayo, green onions, crispy rice, crispy jalapeno, marinated cucumber edamame, sambal oil, avocado. **\$16**

### **Prosciutto Peach Burrata**

**Crostini** – Crostini, burrata, caramelized peach jam, prosciutto, Arugula. **\$12**

**Short Rib Sliders** – Slow cooked short rib, gruyere cheese, brown gravy, red wine shallots, yucca chips. **\$15**

## CRISP AND COOL

**House Bistro** – Baby lettuce, champagne vinaigrette, cherry tomatoes, shaved parmesan, crispy baby carrots and summer squash. **\$12**

**Baby Gem Wedge** – Green goddess dressing, cherry tomatoes, shaved onions, parmesan cheese, crispy pancetta and petite basil. **\$14**

**Summertime Salad** – Cucumber, baby kale, cherry tomatoes, radish, avocado, grilled corn, edamame, strawberries, peaches, pinenuts, burrata cheese, basil in a citrus white balsamic vinaigrette. **\$16**

**Ahi Soba Salad** – Seared ahi, broccoli slaw, soba noodles, cabbage, cilantro, radish, yuzu vinaigrette, avocado, wonton strips. **\$17**

**Hawaiian Poke Bowl** – Steamed rice, marinated poke, butter leaf lettuce, cucumbers, avocado, nori, edamame, spicy mayo, eel sauce, sea beans, green onions, sesame seeds, radish. **\$18**

Add to Any Salad- Shrimp 6, Salmon 12, Steak 10, Chicken 6.

## FLATBREAD CORNER

**Crispy Calabrese Buffalo** – Crispy fried chicken, mozzarella, calabrese buffalo, shaved carrots, pancetta, gorgonzola, basil. **\$14**

**Blackberry BBQ and Ricotta** – House BBQ, shaved onion, mozzarella, blackberries, ricotta, chopped bacon, baby arugula. **\$13**

**Prime Steak and Pistachio Pesto** – Prime-grilled filet, pistachio pesto, mozzarella cheese, red wine shallots, broccolini, mushroom, shaved parmesan, petite basil. **\$16**

## BURGERS & HANDHELDS CHOICE OF SIDE

**Seared Ahi Sandwich** – Ahi Tuna, wasabi aioli, avocado mash, eel sauce, baby kale, cucumbers, brioche bun. **\$22**

**Bistro Prime Steak Burger** – All-beef prime patty, house thousand, butter lettuce, tomato, sliced caramelized red wine shallots, house pickles, on a brioche bun. **\$20**

**BBQ Prime Burger** – All-beef prime patty, cabbage slaw, crispy onions, smoked thick cut bacon, bourbon BBQ sauce, pulled pork, whole grain mustard glaze. **\$24**

**Vegan Burger** – Plant-based patty, red wine shallots, butter lettuce, house pickles, tomatoes, vegan cheese, garlic herb spread, ciabatta bun. **\$18**

**Caribbean Jerk Chicken Sandwich** – Slow-cooked jerk chicken, sweet pepper slaw, crispy plantain, pineapple, island dressing, pickled fresnos, green onion, on a house made sweet potato bun. **\$20**

**Ribeye Grilled Cheese On Rye** – Thin sliced ribeye steak, mushrooms, chopped pickled Fresnos, caramelized shallots, provolone, American cheese, 1000 island. **\$22**

**Southern Italian Fried Chicken Sandwich** – Buttermilk fried chicken, butter leaf lettuce, tomatoes, house pickles, calabrese spread, crispy prosciutto And Provolone on house made sweet potato bun. **\$21**

**Italian Chopped Deli Sandwich** – Salami, ham, prosciutto, lettuce, tomatoes, pickled Fresnos, olives, onion, provolone, house dressing on house made Italian roll. **\$18**

**Mahi Tacos** – Jerk marinated mahi, corn tortilla, Pico de Gallo, cabbage, sweet pepper aioli, grilled pineapple, cilantro lime stir-fry. **\$16**

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## KNIFE & FORK

**Prime Filet and Lobster Tail** – 8oz Prime filet mignon, South African cold water lobster tail, asparagus, herb rice, bearnaise sauce. **\$82**

**Prime 16oz Ribeye and Bone Marrow Butter** – 16oz Prime ribeye, roasted garlic mash, glazed green beans, and a black garlic bone marrow butter. **\$64**

**Tomahawk Kurobuta Pork Chop** – 14oz Long bone tomahawk pork chop, bourbon peach jam, sweet mash, summer squash. **\$38**

**Thai Salmon and Shrimp Curry** – Pan-seared salmon, lemon grass shrimp, steamed rice, coconut curry sauce, squash, red peppers, sea bean, cilantro. **\$30**

**Prime Sirloin and Gorgonzola Pasta** – Handmade pasta, asparagus, cherry tomatoes, mushroom, rosemary, in a gorgonzola cream sauce, parmesan, petite basil, ciabatta bread. **\$28**

**Grilled New Zealand Lamb and Farro** – New Zealand lamb chops, mushroom, asparagus, farro, and red wine butter. **\$46**

**Creamy Pesto Airline Chicken** – Pan-seared bone in chicken, summer squash, garlic herb rice, creamy pistachio pesto and petite basil. **\$28**

**Miso Seafood Pasta and Wild Mushrooms** – Seared scallops, shrimp, orecchiette pasta, sauteed shitake, chanterelle, cremini mushrooms, parmesan cheese, miso cream sauce, and chives. **\$32**

**Blacken Mahi Mahi** – Mahi, pineapple, Pico de Gallo, cilantro lime stir-fry. **\$26**

**Prime 12oz New York Strip** – Grilled broccolini, roasted potatoes, chanterelle mushrooms, prime New York strip topped with red wine shallot butter. **\$48**

**Stuffed Chicken Thighs** – Pan-seared stuffed chicken thighs, prosciutto, asparagus, mozzarella cheese, spinach mash, crispy chicken skins and a garlic sauce. **\$28**

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## SWEET TREATS

**Toasted Banana Crème Brûlée** – Toasted banana milk infused with banana slices. Served with two caramelized banana slices. **\$12**

**Raspberry Mousse Cake** – Moist chocolate cake with layers of raspberry, white chocolate, and milk chocolate mousse. Topped with chocolate ganache with fresh raspberries and white chocolate shavings. **\$12**

**Peach Cobbler Bread Pudding** – Rich custard brioche with cinnamon, peach and brown sugar glaze. Served with vanilla ice cream and cinnamon oatmeal streusel. **\$12**

**Seasonal Chef's Selected Burnt Basque Cheesecake.** **\$12**

**Seasonal Chef's Selected Butter Cake.** **\$12**



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical and health issues.*