the bistro

SHAREABLES

Lollipops | 13
Calabrese buffalo, lemon pepper, firecracker and gochujang 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, bacon crumbles, pickled shallots, and petite basil.

Crispy Brussels, Fig White Balsamic Glaze and Goat Cheese | 13
White Balsamic fig glaze, pancetta, goat cheese, and petite basil.

Charcuterie Board | 26
Bistro's Italian import selection of three meats, three cheeses, house jams, fresh fruits, mixed nuts, date puree and honeycomb.

Fried Calamari | 16
Lightly breaded then fried calamari, Fresno chiles and capers, served with lemon basil aioli and calabrese marinara.

Gochujang Korean Fried Ribs | 16
Crispy fried pork ribs tossed in gochujang BBQ sauce, kimchi, topped with crispy fried pork rind crumbles.

Shiitake Garlic Noodles | 12
Roasted shiitake mushrooms, yaki soba noodles, roasted garlic, oyster sauce, garlic chips and parmesan cheese tossed together.

Black Garlic Fries | 8
Shoestring fries tossed in bone marrow 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.

Fig and Duck | 22
Mozzarella, duck prosciutto, fig, Nababbo goat cheese, arugula, Calabrian chili oil.

KNIFE AND FORK

Crispy Fried Chicken Roulade | 28
Thinly pounded chicken breast stuffed with sautéed spinach, portobello mushrooms, mozzarella cheese, in a panko pecorino Romano breading with garlic herb rice, red bell pepper and garlic cream sauce.

***16oz Prime Ribeye and Bone Marrow Butter** | 65
16oz prime ribeye, roasted garlic mash, glazed green beans and black garlic bone marrow butter.

***12oz Prime New York Strip** | 48
Grilled broccolini, black garlic fries, mushrooms, prime New York strip topped with red wine shallot butter.

Classic Bistro Pasta | 26
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, fall vegetables, garlic herb rice, creamy pistachio pesto, 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.

Butternut Squash Gnocchi | 32
Fresh gnocchi tossed in a butternut squash cream sauce, pancetta, baby kale, goat cheese mousse, toasted pumpkin seeds, fried sage.

***Dover Sole and Scallops** | 46
Pan-seared scallops, Dover Sole poached in lemon cream sauce, butternut squash puree, roasted beets, pumpkin seeds, sweet pearl onions, asparagus and micro beet greens.

***Pepper-Crusted Australian Filet** | 56
Pan-seared prime Australian filet, topped with mushroom brandy cream sauce, buttery puff pastry, grilled asparagus, Yukon gold mashed potatoes.

Black Garlic Miso Lobster Tail | 56
Cold water 8oz lobster tail topped with black garlic miso butter, tobiko, broccolini, green onions, served with Kake Gohan steamed rice, carrots, shiitake mushrooms, wakame and seared baby bok choy.

***Apple Bourbon-Glazed Kurobuta** | 42
Grilled 12oz Kurobuta pork topped with bourbon apple glaze served with butternut squash purée and fall vegetables.

***New Zealand Lamb Rack** | 52
Pan-seared rack of lamb, pumpkin risotto, garlic cream tarragon sauce with a red wine balsamic glazed crispy brussels, roasted carrots and micro beets.

Beef Braciole | 40
Thin prime sirloin stuffed with pistachio pesto breadcrumbs, calabrese salami, prosciutto, slow cooked in red wine, San Marzano tomato sauce, fresh tonnarelli pasta, pecorino Romano petite basil.

Beef Garlic Noodles | 26
Roasted shiitake mushrooms, peppers, broccolini, thinly sliced ribeye, black garlic butter, oyster sauce, yaki soba noodles, garlic chips, shiitake powder, green onions, pickled Fresno chiles and bok choy.

SALADS AND SOUP

House Bistro | 12
Baby lettuce, champagne vinaigrette, cherry tomatoes, cucumbers, shaved pecorino Romano, crispy baby carrots.

Baby Gem Wedge | 14
Green goddess dressing, cherry tomatoes, shaved onions, pecorino Romano, crispy pancetta and petite basil.

Beet and Blood Orange | 16
Arugula, baby kale, roasted beets, goat cheese mousse, pumpkin seeds, rosemary croutons, blood orange vinaigrette, micro beets.

Fall Harvest | 16
Baby kale tossed in pomegranate vinaigrette, apple, pomegranate, pecans, gorgonzola, pickled shallots, and micro flowers.

Tuscan Ham and Bean Stew | 16
Slow-cooked bone broth, onions, carrots, celery, butter beans, kale, sun dried tomatoes, guanciale pork, cream, and fresh rosemary served with parmesan crusted ciabatta bread.

Soup of the day

Cup | 8 **Bowl** | 12

BURGERS & HANDHELDS

Tuscan Pesto Chicken Sandwich | 22
Marinated chicken, baby spinach, pesto aioli, pickled shallots, crispy prosciutto, Gruyère cheese on a parmesan crusted ciabatta roll.

Braised Short Rib Tacos (2 EA) | 18
Slow-cooked short rib tossed in house ranchero sauce, shredded cabbage, pickled Fresno chiles, cotija cheese, cumin crema and cilantro served with black beans and cilantro lime rice.

***Bistro Prime Steak Burger** | 22
Half pound prime beef patty, house thousand, butter lettuce, tomato, sliced caramelized red wine shallots, house pickles, aged Irish cheddar, house-made brioche bun.

***Beef Relleno Burger** | 24
Half pound prime beef patty, ranchero aioli, fried chile relleno stuffed with Oaxaca cheese on a telera roll.

Vegan Burger | 20
Plant-based patty, red wine shallots, butter lettuce, house pickles, tomatoes, vegan cheese, garlic herb spread, ciabatta.

Slow-Smoked Prime Ribeye Sandwich | 28
Slow-cooked thinly sliced ribeye, smoky house-made BBQ sauce, crisp coleslaw, red wine shallots, pickled Fresno chiles and smoked gouda on a ciabatta.

* Items on this menu (or 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, sesame, fish and shellfish.