



the bistro

Dine In, Take Out & Curbside Pick-Up

8am - 8pm | Call 909-863-5702

BREAKFAST Served until 11am daily

Steak & Eggs	22
Grilled filet mignon topped with marinated mushrooms, roasted red peppers, caramelized onions and freshly prepared eggs with a side of breakfast potatoes.	
Avocado Toast	12
Grilled ciabatta toast topped with avocado purée, freshly prepared eggs, arugula, asiago cheese and crispy bacon pieces.	
Smoked Salmon Baguette	16
House-smoked and cured salmon on an open faced baguette with fresh made lemon cream cheese, capers, shaved red onion, radish slivers and micro basil.	
Three Cheese and Ham Omelet	14
Four perfectly cooked eggs with Gruyère, cheddar, provolone and ham with a side of your choice of fruit or potatoes.	
Seafood Omelet	18
Four perfectly cooked eggs with a mix of shrimp, crab, and lobster garnished with avocado and served with a side of your choice of fruit or potatoes.	
Veggie Omelet	11
Four perfectly cooked eggs with spinach, mushrooms, and cheddar cheese with a side of your choice of fruit or potatoes.	
Breakfast Plate	15
Freshly prepared eggs, served with a choice of bacon or sausage. Includes your choice of a side of pancakes or French toast or toast and a side of breakfast potatoes or fresh fruit.	
Pancakes	11
House-made buttermilk pancakes with choice of bacon or sausage and side of maple syrup.	
Breakfast Burrito	12
Scrambled eggs, breakfast potatoes, choice of bacon or sausage and cheddar cheese wrapped in a flour tortilla.	
Oatmeal	8
Served with brown sugar, pecans and a side of seasonal fruit and berries.	
Protein Plate	10
Sliced hard-boiled eggs with avocado crema, pecans, sliced tomato, avocado and turkey bacon.	
Honey Yogurt	6
Greek yogurt, honey, pecans and seasonal fruit.	



USDA Prime Ribeye, 14-Ounces

APPETIZERS

Chicken Lollipops	12
Tossed in your choice of house-made buffalo sauce or lemon pepper seasoning.	
Berry Bruschetta	12
Crispy crostini with fresh tomatoes, strawberries, Burrata mozzarella basil, balsamic reduction.	
Crispy Brussels	9
Fresh Brussels sprouts, fried until crispy then topped with bacon, parmesan and balsamic reduction and micro basil.	
Loaded Yucca Chips	7
Crispy fried yucca chips topped with house-made blue cheese dressing, pickled shallots, chopped bacon, blue cheese crumbles, fresh cracked pepper and micro basil.	

SALADS

Tuscan Kale Salad	12
Fresh kale, lightly dressed with a green goddess vinaigrette, cherry tomatoes, shaved pickled shallots, chopped bacon, pine nuts, and micro basil.	
Seafood Wedge Salad	16
Baby iceberg lettuce topped with a lobster, crab & shrimp mix, roasted corn, pasilla pepper, cilantro, sprinkled with cotija cheese, drizzled with creamy avocado lime dressing.	
House Bistro Salad	10
Mixed green lettuce, tomato, cucumber, fried carrots, hard boiled egg, tossed in Champagne vinaigrette.	
Side House Salad	6
Mixed greens, tomato, fried carrots and cucumbers tossed in Champagne vinaigrette.	
Add Chicken	4
Shrimp	5
Salmon	5

BURGERS AND SANDWICHES

Rosemary Chicken Sandwich	14
Grilled marinated chicken breast on ciabatta bread with baby spinach, pickled shallots, peppered bacon, Gruyère cheese and garlic aioli.	
Bistro House Burger	14
Freshly ground all beef burger on a brioche bun with lettuce, tomatoes, red onion, cheddar cheese, house-made pickles and 1000 Island dressing.	
Filet Sandwich	18
Grilled filet mignon, sautéed cremini mushrooms, caramelized onion, sautéed broccolini crowns, romesco sauce, garlic aioli on ciabatta bread.	
Salmon Lettuce Wraps	12
Sautéed salmon with a Thai chili sauce, cucumbers, julienne carrots, green onions, wrapped in lettuce.	

ENTRÉES

Pan Roasted Salmon	23
Fresh salmon served with Himalayan rice, grilled broccolini, balsamic glazed baby carrots and a garlic cream sauce.	
Petite Filet & Shrimp	32
A combination of petite filet mignon (6 ounces), topped with garlic-enhanced shallot compound butter and rosemary skewered shrimp, served with roasted sweet potatoes and balsamic glazed baby carrots.	
USDA Prime Ribeye, 14-Ounces	37
Served with roasted sweet potatoes, stout-glazed green beans and garlic-enhanced shallot compound butter.	
Grilled Chicken Breast	20
Grilled chicken breast with citrus essence accompanied by Himalayan rice and grilled asparagus.	

DESSERTS

Triple Chocolate Mousse Cake	9
White, milk & dark chocolate layered with an Oreo cookie crumble, chocolate shavings and house-made berry jam.	
Chef's Handcrafted Seasonal Dessert	9
Ask your server about the Chef's seasonal dessert.	

| PLEASE ASK YOUR SERVER ABOUT OUR CHEF'S DAILY SPECIALS |

*Consuming raw or undercooked, meats, poultry, seafood, shellfish, or eggs may increase your chance of foodborne illness.