

# The Bistro

## DINNER

### APPETIZERS

#### JUMBO SHRIMP COCKTAIL **GF**

Classic Cocktail Sauce

#### LAMB MEATBALLS

Spicy Marinara, Cucumber Dill Yogurt, Parmesan

#### ARUGULA AND HEARTS OF PALM SALAD **GF**

Pecorino, Crispy Prosciutto, Garlic Lemon Oil Dressing

#### CAESAR SALAD \*

Parmesan Cheese, Seasoned Croutons and White Anchovies with Caesar Dressing

#### BABY GREENS **GF** **VG**

Yellow Grape Tomatoes, Mango, Strawberries, and Daikon Radishes with White Zinfandel Dressing

#### TUNA POKE BOWL \*

Ahi Tuna, Greens, Seaweed Salad, Cucumber, Edamame, Avocado, and Sesame Soy Dressing

#### OYSTER OF THE DAY **GF**

Cocktail Sauce, Mignonette Sauce, Lemon

#### BURRATA WITH HEIRLOOM TOMATOES \* **VG**

Balsamic Reduction, Basil Oil, Grilled Ciabatta

#### GRILLED SPANISH OCTOPUS

Parsley Potatoes, Romesco Sauce, Frisee

### SEA

#### GREEK LEMON SHRIMP **GF**

Sautéed Shrimp in Lemon Sauce, Zoodles, Olives, Tomatoes, Feta Cheese, Oregano, Arugula

#### FIVE SPICE SALMON **GF**

Corn Succotash, Smashed Red Potatoes, Lemon Aioli

#### PECAN CRUSTED TROUT **GF**

Sautéed Garlic Spinach, Baked Sweet Potato, Maple Syrup

#### MEDITERRANEAN BRANZINO

Creamy Israeli Couscous with Mushrooms and Kale, Za'atar Spiced Artichokes, Herb Emulsion

#### MISO GLAZED SEABASS

Bacon and Scallion Fried Rice, Roasted Edamame, Bean Sprouts, Charred Haricot Vert

### LAND

#### ROASTED HALF DUCK **GF**

Shredded Brussels Sprouts with Bacon, Herb Steamed Black Rice, Cherry Gastrique

#### THAI SESAME PEANUT NOODLES **VG**

Wheat Noodles Sautéed in a Savory Sesame, Soy, Peanut Sauce with Bean Sprouts, Peppers, Scallions, Sesame Seeds, Crushed Peanuts with Tofu with Chicken with Shrimp

#### 8 OZ. PRIME FILET MIGNON \*

Roasted Fingerling Potatoes and Vegetable Medley  
Choice of: Truffle Butter, Red Wine or Bearnaise Sauce

#### HERB ROASTED CHICKEN \*

Sundried Tomato and Garlic Mashed Potatoes, Carrot and Red Onion Panzanella, Chicken Jus

#### CHAR-BROILED CHIMICHURRI RIBEYE 12 OZ. **GF**

Crispy Yuca Fries, Roasted Heirloom Tomato, Cipollini Onions, and Shishito Peppers. Served with Harissa Aioli and Charred Scallion Chimichurri

#### BREADED VEAL PARMESAN

Crispy Veal Topped with Marinara, Parmesan, Mozzarella and Basil Served with Butter and Herb Spaghetti

#### CREAMY CHICKEN ALFREDO

Sautéed Chicken Breast with Creamy Alfredo Sauce, Spinach, Crispy Bacon, and Tomatoes over Buttered Angel Hair Pasta

#### ZOODLES ALLA PUTTANESCA \* **VG**

Marinara, Kalamata Olives, Capers, Lemon Confit, Roasted Cherry Tomatoes, Toasted Panko and Herbs

#### GARLICKY ORECCHIETTE PASTA \*

Broccoli Rabe, Spicy Italian Sausage, Dried Cherry Tomatoes, Peas, Parmesan and Chili

#### NEW YORK STRIP 12 OZ. **GF**

Roasted Fingerling Potatoes, Vegetable Medley, Red Wine Sauce

### BISTRO CLASSICS

#### SIGNATURE FRENCH ONION BURGER \*

10 oz. Burger Pan Seared with Demi-Glace Topped with Melted Gruyère Cheese and Caramelized Onions Served on Toasted Brioche Bun with Horseradish Mayonnaise and Crispy Steak Fries

#### LINGUINI WITH CLAMS \*

Sautéed with Shallots, Garlic, Pancetta, White Wine

#### SPAGHETTI BOLOGNESE \*

Red Wine Tomato Beef Sauce

**V** Vegan

**VG** Vegetarian

**GF** Gluten Free

\* Items that can be prepared gluten free, please note when ordering



# WINES *by the glass*

## WHITE WINE

### JP CHENET

Brut Rosé, France

### LUNETTA (187 ML)

Prosecco, Italy

### ALLURE

Moscato, CA

### COPPOLA BIANCO

Pinot Grigio, CA

### SANTA MARGHERITA

Pinot Grigio, Italy

### ST. SUPERY

Sauvignon Blanc, Napa Valley, CA

### KIM CRAWFORD

Sauvignon Blanc, New Zealand

### HUBERT BROCHARD

Sancerre, France

### HESS SELECT

Chardonnay, CA

### CHALK HILL

Chardonnay, CA

### CAKEBREAD CELLARS

Chardonnay, Napa Valley

### BEX

Riesling, Germany

### MIRAVAL

Rosé, France

## RED WINE

### STEPHEN VINCENT

Pinot Noir, Sonoma

### MEIOMI

Pinot Noir, CA

### BELLE GLOS,

Pinot Noir, Russian River Valley

### HALL

Merlot, Napa Valley, CA

### THE PRISONER

Red Blend, Napa Valley

### WENTE

Cabernet Sauvignon, CA

### DECOY BY DUCKHORN

Cabernet Sauvignon, Napa Valley

### DARIOUSH, CARAVAN

Cabernet Sauvignon, Napa Valley

### HONIG

Cabernet Sauvignon, Napa Valley

## MORE RED

### VIÑA ALICIA, PASO DE PIEDRA

Malbec, Argentina

### BANFI "BELNERO"

Super Tuscan, Italy

### LOUIS JADOT

Beaujolais, France

# DESSERTS

## AFFOGATO

Scoop of Gelato Topped with Shot of Hot Espresso.

## KEY LIME CHEESECAKE

Raspberry Sauce

## STRAWBERRY SHORTCAKE

Topped with Whipped Cream

## GRAND MARNIER CRÈME BRÛLÉE <sup>GF</sup>

Whipped Cream, Gluten Free Vanilla Bean Tuile, Fresh Orange

## SUGAR FREE PECAN TART

Sugar Free Vanilla Ice Cream

## SORBET OR ICE CREAM <sup>GF</sup>

Choose from Today's Selection of Sorbet or Ice Cream

## CHOCOLATE FONDANT CAKE

Blood Orange Sorbet

# COFFEE FROM THE BARRISTA

## AMERICANO (Coffee)

## ESPRESSO

## DOUBLE ESPRESSO

## CAPPUCCINO

## MACCHIATO

## CAFE LATTE

## HOT TEA

## HOT CHOCOLATE

# NIGHTCAPS

## MARIE BRIZARD

## FERNET BRANCA

## CAMPARI

## SAMBUCA ROMANA Light or Dark

## GRAHAMS SIX GRAPES

## GRAHAMS 10YR

## GRAHAMS 20YR

## LA FLEUR RENAISSANCE SAUTERNES

ESPRESSO MARTINI Van Gogh Espresso, Kahlú, espresso, coffee infused simple syrup, fresh cream

IRISH COFFEE Jameson, coffee, brown sugar, whipped cream

BITTER BELLINI Aperol, Bubbles, Peach Schnapps