

SHAREABLES

Chicken Lollipops Tossed in your choice of housemade buffalo sauce, lemon pepper, or sweet and spicy seasoning | 12

Crispy Brussels Fresh brussel sprouts fried until crispy then topped with bacon, parmesan balsamic reduction and micro basil | 10

Loaded Yucca Chips Crispy fried yucca chips topped with housemade blue cheese dressing, pickled shallots, chopped bacon, blue cheese crumbles, fresh cracked pepper and micro basil | 8

Crispy Fried Calamari Lightly breaded fried calamari with house marinara and calabrese aioli | 14

Charcuterie Board Seasonal house jams, cured sliced meats, selected aged cheeses, mixed nuts, berries, buttery toasted ciabatta bread | 20

Poke Stack Ahi tuna, crushed avocado, edamame, marinated seaweed, spicy mayo, eel sauce, crispy nori, sesame and green onions | 16

Lobster Crab Dip Lobster and jumbo lump crab, artichoke hearts, roasted garlic, three-cheese dip, served with crispy pita chips | 16



EAT YOUR GREENS

House Bistro Salad Mixed green lettuce, tomato, cucumber, fried carrots tossed in champagne vinaigrette | 10

Rosemary Caesar Romaine lettuce, house-made rosemary Caesar, house-made croutons and shaved parmesan cheese | 13

Baby Kale Salad Kale tossed in green goddess dressing, topped with cherry tomatoes, pickled shallots, pine nuts, shaved parmesan cheese and chopped bacon | 14

Side House Salad Mixed greens, tomato, fried carrots and cucumbers tossed in champagne vinaigrette | 6

Add To Any Salad Shrimp 6, Salmon 12, Steak 10, Chicken 6

FLATBREAD CORNER

Filet Flatbread Pistachio pesto, grilled filet, broccolini, mushroom, caramelized onion, mozzarella and petite basil | 16

Southwest Flatbread Grilled flatbread topped with grilled chicken, roasted corn, pasilla peppers, chorizo mozzarella, cotija, poblano crema and micro cilantro | 12

Buffalo Chicken Flatbread Grilled chicken tossed in buffalo sauce topped with mozzarella, carrots, blue cheese crumbles, bacon, micro celery | 12

BURGERS & HANDHELDS

Lobster Roll House-made buttery brioche roll stuffed with lobster tossed in garlic lemon aioli and topped with celery leaves and tobiko | 28

Blue Cheese Mushroom Burger Freshly ground prime beef burger on a brioche bun topped with red wine mushrooms, caramelized onions, aged blue cheese, baby spinach and roasted garlic aioli | 20

Bistro Grilled Cheese Thick cut brioche bread, garlic aioli, pistachio pesto, Manchego cheese, apple jam and crispy prosciutto served with French fries or house salad | 16

Wagyu Chopped Cheese Thinly sliced Wagyu steak and melted American and provolone cheese. Topped with pickled Fresno peppers, caramelized onions, sautéed mushrooms, and brown gravy on toasted ciabatta bread | 18

Bistro Prime Burger Freshly ground all prime beef burger on a brioche bun with lettuce, tomatoes, red onion, cheddar cheese, house-made pickles and 1000 Island dressing | 18

BBQ Bourbon Apple Bacon Burger Freshly ground prime and glazed in BBQ sauce on a buttery brioche bun with maple aioli, bacon, bourbon apple jam, goat cheese and arugula | 18

Veggie Burger Beyond patty, arugula, red onion and pickles on ciabatta bread with lemon vegan aioli | 14

Rosemary Chicken Sandwich Grilled marinated chicken breast on ciabatta bread with baby spinach, pickled shallots, bacon, gruyere cheese and garlic aioli | 16



KNIFE & FORK

Chef's Selected Butcher's Cut Choice of two, glazed green beans, balsamic baby carrots, crispy brussels, grilled broccolini, asparagus, mashed potatoes, garlic herb rice, mushroom risotto, or sweet potato mash MP

Prime Filet 10-oz. Prime tenderloin pepper-crusted and pan-seared, served with roasted garlic mash, carrots, grilled asparagus, Californian golden chanterelle mushrooms and cognac cream sauce 56

USDA Prime Ribeye 14-oz. Served with garlic mashed potatoes, glazed green beans and garlic-enhanced shallot compound butter 48

New Zealand Lamb Rack Pan-seared lamb rack topped with pistachio herb butter served over mushroom risotto and grilled broccolini 42

Prime Smothered Bone-in Pork Chop 12-oz. bone-in prime pork chop smothered with bourbon caramelized onions and apples, sweet potato mash and braised baby kale 28

Prime Sirloin and Lobster Tail Grilled prime top sirloin, served with South African lobster tail, garlic herb rice and grilled asparagus 62

Pan-Roasted Salmon Fresh salmon served with garlic & herb white rice, grilled broccolini, balsamic glazed baby carrots with garlic cream sauce 28

Prosciutto Shrimp and Scallops Pan-seared scallops, shrimp served with crispy prosciutto, grilled asparagus, garlic herb rice, garlic cream and pistachio pesto 32

Lobster Crab Cakes Two jumbo lobster and crab cakes served with edamame corn succotash, sweet potato mash and a tomato compound butter 36

Vietnamese Seabass Chilean seabass wrapped in rice paper and cooked until crispy, served with vermicelli noodles tossed in peanut sauce, napa cabbage, shitake mushrooms, edamame, black garlic hoisin sauce, baby bok choy and green onions 41

Salmon Pesto Pasta Handmade pasta, creamy pesto sauce, salmon, artichoke hearts, sun dried tomatoes, mushrooms, pine nuts, parmesan cheese and petite basil 28

Grilled Herbed Chicken Breast Grilled chicken breast with lemon rosemary sauce accompanied by garlic & herb white rice and grilled asparagus 26

Stuffed Chicken Thighs Chicken thighs stuffed with fresh mozzarella and asparagus wrapped in prosciutto and pan seared. Served with spinach mashed potatoes, garlic herb cream sauce and crispy chicken skins 24

Bistro Pasta Handmade-pasta tossed in garlic cream sauce, mushrooms, asparagus, cherry tomatoes topped with parmesan and petite basil 26

SWEET TREATS

Triple Chocolate Mousse Cake White, milk & dark chocolate layered with an Oreo cookie crumble, chocolate shavings and housemade berry jam 10

Bourbon Apple Bread Pudding Rich custard brioche with swirls of bourbon braised apples, topped with bourbon glaze and served with vanilla bean ice cream 13

Berry Jubilee Flambéed berry blend served over flaky pie crust, vanilla bean ice cream and pistachio dust 9

Espresso Crème Brûlée 10

Seasonal Chef's Selection Cheesecake

Ask your server for further details.