



# the bistro

## 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.
- 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 .....\$14**  
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**  
Housemade buttermilk pancakes with your choice of bacon or sausage and a 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.



## 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.