

# the bistro

**Dine In, Take Out & Curbside Pick-Up**

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

## **BREAKFAST** Served until 11am daily

<b>Steak &amp; Eggs</b> .....	<b>22</b>
Grilled filet mignon topped with marinated mushrooms, roasted red peppers, caramelized onions and freshly prepared eggs with a side of breakfast potatoes.	
<b>Avocado Toast</b> .....	<b>12</b>
Grilled ciabatta toast topped with avocado purée, freshly prepared eggs, arugula, asiago cheese and crispy bacon pieces.	
<b>Smoked Salmon Baguette</b> .....	<b>16</b>
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.	
<b>Three Cheese and Ham Omelet</b> .....	<b>14</b>
Four perfectly cooked eggs with Gruyère, cheddar, provolone and ham with a side of your choice of fruit or potatoes.	
<b>Seafood Omelet</b> .....	<b>18</b>
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.	
<b>Veggie Omelet</b> .....	<b>11</b>
Four perfectly cooked eggs with spinach, mushrooms, and cheddar cheese with a side of your choice of fruit or potatoes.	
<b>Breakfast Plate</b> .....	<b>15</b>
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.	
<b>Pancakes</b> .....	<b>11</b>
House-made buttermilk pancakes with choice of bacon or sausage and side of maple syrup.	
<b>Breakfast Burrito</b> .....	<b>12</b>
Scrambled eggs, breakfast potatoes, choice of bacon or sausage and cheddar cheese wrapped in a flour tortilla.	
<b>Oatmeal</b> .....	<b>8</b>
Served with brown sugar, pecans and a side of seasonal fruit and berries.	
<b>Protein Plate</b> .....	<b>10</b>
Sliced hard-boiled eggs with avocado crema, pecans, sliced tomato, avocado and turkey bacon.	
<b>Honey Yogurt</b> .....	<b>6</b>
Greek yogurt, honey, pecans and seasonal fruit.	



USDA Prime Ribeye, 14-Ounces

## **APPETIZERS**

<b>Chicken Lollipops</b> .....	<b>12</b>
Tossed in your choice of house-made buffalo sauce or lemon pepper seasoning.	
<b>Berry Bruschetta</b> .....	<b>12</b>
Crispy crostini with fresh tomatoes, strawberries, Burrata mozzarella basil, balsamic reduction.	
<b>Crispy Brussels</b> .....	<b>9</b>
Fresh Brussels sprouts, fried until crispy then topped with bacon, parmesan and balsamic reduction and micro basil.	
<b>Loaded Yucca Chips</b> .....	<b>7</b>
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**

<b>Tuscan Kale Salad</b> .....	<b>12</b>
Fresh kale, lightly dressed with a green goddess vinaigrette, cherry tomatoes, shaved pickled shallots, chopped bacon, pine nuts, and micro basil.	
<b>Seafood Wedge Salad</b> .....	<b>16</b>
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.	
<b>House Bistro Salad</b> .....	<b>10</b>
Mixed green lettuce, tomato, cucumber, fried carrots, hard boiled egg, tossed in Champagne vinaigrette.	
<b>Side House Salad</b> .....	<b>6</b>
Mixed greens, tomato, fried carrots and cucumbers tossed in Champagne vinaigrette.	
<b>Add Chicken</b> .....	<b>4</b>
<b>Shrimp</b> .....	<b>5</b>
<b>Salmon</b> .....	<b>5</b>

## **BURGERS AND SANDWICHES**

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

## **ENTRÉES**

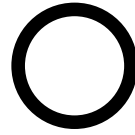
<b>Pan Roasted Salmon</b> .....	<b>23</b>
Fresh salmon served with Himalayan rice, grilled broccolini, balsamic glazed baby carrots and a garlic cream sauce.	
<b>Petite Filet &amp; Shrimp</b> .....	<b>32</b>
A combination of petite filet mignon (6 ounces), topped with garlic-enhanced shallot compound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

## **DESSERTS**

<b>Triple Chocolate Mousse Cake</b> .....	<b>9</b>
White, milk & dark chocolate layered with an Oreo cookie crumble, chocolate shavings and house-made berry jam.	
<b>Chef's Handcrafted Seasonal Dessert</b> .....	<b>9</b>
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.



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## CHEF'S SEASONAL MENU

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### APPETIZER

**Dynamite Lobster Rolls**..... 14  
*Three tempura fried nori rolls filled with lobster dynamite then topped with yuzu tobiko, green onions and house-made eel sauce.*

### ENTRÉES

**Mediterranean Branzino**.....28  
*Pan-seared skin-on branzino served with cremini mushroom farro, zucchini, eggplant, pine nuts and house-made chili oil.*

**Pork Osso Buco**.....26  
*Slow-cooked pork shanks served with sweet potato mash, roasted Brussels sprouts, carrots and leeks with a red wine demi-glaze sauce and crispy pork skins.*

**Surf and Turf Pasta**.....26  
*House-made spinach and sweet potato pasta served with cremini mushrooms, asparagus, marinated filet mignon, grilled shrimp, house-made chili oil, lemon garlic cream sauce, Parmesan cheese and fresh herbs.*

**Stuffed Chicken**.....24  
*Boneless chicken thigh stuffed with a mixture of spinach, artichokes, Parmesan and mozzarella then wrapped in a slice of prosciutto on a bed of seasoned bone broth gravy. Served with roasted carrots and garlic herb white rice.*