



the bistro

Dine In, Take Out & Curbside Pick-Up 7am - 9pm | 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.



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CHEF'S SEASONAL MENU

Japanese-Inspired Selections Served Kaiseki-Style

\$75++ per person

Hamachi Sashimi

*Thinly sliced Hamachi (yellowtail), ponzu vinaigrette, wasabi espuma,
Fresno chili pepper, toasted sesame seed, crispy leeks.*

Seared Scallops in Dashi

*Seared scallops served with Dashi broth, pickled daikon,
shiitake mushrooms, dried wakame.*

Wagyu Yakiniku

*Thinly sliced shichirin-style grilled wagyu, on top of crispy sushi rice, with spicy shiitake
mushrooms, yakiniku sauce, toasted sesame, and salmon roe.*

Salmon Miso Soup

*Miso broth served with shiitake mushrooms, tofu, enoki mushrooms,
green onion, and seared salmon.*

Mochi

*House-made strawberry, white chocolate pistachio ice cream wrapped in
hand-made matcha infused mochi, garnished with pistachio crumbles,
strawberry dust and white chocolate wrap.*

Each course is also available a la carte. Please inquire with your server.