



the bistro

Breakfast served until 11am daily | Call 909-863-5702 for takeout

OMELETS

Bacon and Cheese Omelet | 14

Four perfectly cooked eggs with Gruyère, cheddar and bacon 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 topped with hollandaise. Served with a side of your choice of fruit or potatoes.

Veggie Omelet | 12

Four perfectly cooked eggs with spinach, mushrooms and cheddar cheese with a side of your choice of fruit or potatoes.

CLASSICS

California Eggs Benedict | 16

Grilled ciabatta toast topped with two eggs, sliced tomato, avocado and arugula then drizzled with freshly prepared hollandaise sauce. Served with your choice of sliced fruit or breakfast 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 | 12

Housemade buttermilk pancakes with choice of bacon or sausage and maple syrup.

Breakfast Burrito | 12

Scrambled eggs, breakfast potatoes, choice of bacon or sausage and cheddar cheese wrapped in a flour tortilla. Served with sliced fruit.

CHEF SPECIALTIES

Prime Steak & Eggs

6-oz. Sirloin | 26

6-oz. Filet | 35

14-oz. Ribeye | 42

Served with eggs prepared your way, roasted red peppers, caramelized onion, marinated portobello mushrooms and breakfast potatoes.

Smothered Pork Chop | 18

Crispy breaded bone-in prime pork chop smothered in fresh country gravy. Served with breakfast potatoes.

Breakfast Burger | 17

Handmade prime burger patty topped with melted cheddar cheese, crispy bacon, sunny-side-up egg, prosciutto ham, maple bourbon aioli on a buttery brioche bun. Served with breakfast potatoes.

Chicken and Biscuits | 15

Hand-breaded fried chicken and housemade buttery biscuits topped with scratch made country gravy.

Breakfast Flatbread | 14

Grilled flatbread topped with mozzarella cheese, scrambled eggs, avocado, cotija cheese, pickled fresno peppers, avocado crema, cilantro and chopped bacon.

Stuffed French Toast and Berries | 14

Two pieces of buttery brioche bread stuffed with a sweet mascarpone cheese, topped with berry jubilee, chantilly cream and dusted with powdered sugar.

HEARTY & HEALTHY

Avocado Toast | 12

Grilled ciabatta toast topped with avocado purée, freshly prepared eggs, arugula, Parmesan cheese and crispy bacon pieces.

Oatmeal | 8

Served with brown sugar, pecans and berries.

Protein Plate | 12

Sliced hard boiled eggs with avocado crema, pecans, sliced tomato, avocado and turkey bacon.

Honey Yogurt | 6

Greek yogurt, honey, pecans and seasonal fruit.

Sliced Fruit | 4

*Consuming raw or undercooked, meats, poultry, seafood, shellfish, or eggs may increase your chance of foodborne illness.



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SHAREABLES

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

Crispy Brussels Fresh Brussels Sprouts fried until crispy then topped with bacon, parmesan balsamic reduction and micro basil | 9

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 | 7

Tuna Sashimi Sesame crusted seared tuna in a yuzu vinaigrette | 14

FLATBREAD CORNER

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

Southwest Flatbread Grilled flatbread topped with grilled chicken, roasted corn, pasilla peppers, mozzarella, cotija, lime crema and micro cilantro | 11

Buffalo Chicken Flatbread Grilled chicken tossed in buffalo sauce topped with mozzarella cheese, carrots, blue cheese crumbles, bacon, micro cilantro | 11

EAT YOUR GREENS

Seafood Wedge Salad 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 | 20

House Bistro Salad Mixed green lettuce, tomato, cucumber, fried carrots and hard-boiled egg tossed in champagne vinaigrette | 10

Berry and Burrata Salad Mixed greens tossed in a balsamic vinaigrette, topped burrata cheese, pecans, tomatoes, red onion and micro basil | 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

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

Add To Any Salad Chicken 6, Shrimp 6, Salmon 8, Ahi 8

BURGERS & HANDHELDS

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

Fried Chicken Sandwich A buttermilk-marinated chicken thigh lightly breaded and fried. Served inside a brioche bun and topped with lettuce, tomato and house spread | 16

Bistro Prime Burger Freshly ground all prime beef burger on a brioche bun with lettuce, tomatoes, red onion, cheddar cheese, housemade pickles and 1000 Island dressing | 14

Ahi Sandwich Seared soy ginger glazed ahi steak on toasted brioche bun with cucumber, avocado, arugula and wasabi mayo | 16

Veggie Burger Bean and beet 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, peppered bacon, gruyere cheese and garlic aioli | 14



KNIFE & FORK

Pan-Roasted Salmon Fresh salmon served with garlic & herb white rice, grilled broccolini, balsamic glazed baby carrots with garlic cream sauce | 23

Prime Sirloin & Crab Stuffed Portobello Grilled top sirloin topped with garlic shallot butter, sweet potato mash, grilled asparagus and a jumbo lump crab stuffed portobello mushroom | 38

Petite Filet & Shrimp A combination of petite filet mignon (6-oz.) topped with garlic-enhanced shallot compound butter and rosemary skewered shrimp, served with fingerling potatoes and balsamic glazed baby carrots | 32

USDA Prime Ribeye 14-oz. Served with garlic mashed, stout glazed green beans and garlic-enhanced shallot compound butter | 42

Lobster Crusted Salmon Pan seared salmon topped with lobster meat. Served with garlic herb rice, grilled asparagus and lobster saffron cream sauce | 38

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

Grilled Herbed Chicken Breast Grilled chicken breast with lemon rosemary sauce accompanied by garlic & herb white rice and grilled asparagus | 20

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 | 23

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

Bistro Pasta Handmade pasta tossed in a garlic herb cream sauce with tomatoes, asparagus, mushroom, parmesan cheese and micro basil | 16

Add Chicken 6, Lobster, Shrimp, Crab Combo 12, Salmon 8

SWEET TREATS

Triple Chocolate Mousse Cake White, milk & dark chocolate layered with an Oreo cookie crumble, chocolate shavings and housemade berry jam | 9

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

Espresso Crème Brûlée | 9

Caramel Apple Cheesecake Vanilla bean cheesecake topped with candied pecans, sauteed apples and caramel sauce | 12

Chef's Selection of Housemade Ice Cream

Ask your server about our housemade ice cream.
Scoop 3 | Bowl 6