



the bistro

SHAREABLES

Chicken Lollipops Tossed in your choice of housemade buffalo 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 | 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, chorizo mozzarella, cotija, lime crema and micro cilantro | 12

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

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 | 24

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, pickles, 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 | 16

BBQ Bourbon Apple Bacon Burger Freshly ground prime and glazed in BBQ sauce on a buttery brioche bun with maple aioli, pepper bacon, bourbon apple jam, goat cheese and arugula | 16

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 24

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 36

USDA Prime Ribeye 14-oz. Served with garlic mashed, stout glazed green beans and garlic-enhanced shallot compound butter 46

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 23

Chicken Piccata Pounded chicken breaded then perfectly browned in a rustic lemon and caper butter sauce. served over homemade pasta 25

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

Seasonal Soup
Cup 6 Bowl 10

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

Seasonal Chef's Selection Cheesecake

Ask your server for further details.

Add Chef's Selected Dessert 12