

## SHAREABLES

**Chicken Lollipops** Tossed in your choice of housemade 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 | 10

**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 | 8

**Italian White Bean Hummus** Freshly prepared white bean hummus with roasted baby vegetables, goat cheese mousse, Lott22 extra virgin oil | 12

**Crispy Fried Calamari** Lightly breaded fried calamari with house marinara and calabrese aioli | 14

**Garlic Albacore Sashimi** Seared albacore tuna topped with micro minced garlic, tobiko, green onions in a citrus ponzu sauce | 16

**Charcuterie Board** Seasonal house jams, cured sliced meats, selected aged cheeses, mixed nuts, berries, buttery toasted ciabatta bread | 20

## BURGERS & HANDHELDS

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

**Buffalo Turkey Burger** Crispy fried turkey patty on a brioche bun, lettuce, tomato, pickled Fresno, pepper jack cheese, and buffalo ranch | 15

**Wagyu Mushroom Burger** Wagyu burger on a brioche bun topped with red wine mushrooms, caramelized onions, aged blue cheese, baby spinach and roasted garlic aioli | 25

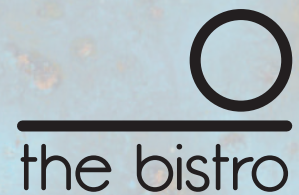
**Chopped Prime Rib Sandwich** American Wagyu prime steak topped with caramelized onions, red wine mushrooms, pistachio pesto, garlic aioli baby arugula, Gruyère cheese on toasted ciabatta bread | 26

**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, bacon, bourbon apple jam, goat cheese and arugula | 18

**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, bacon, gruyere cheese and garlic aioli | 16



## EAT YOUR GREENS

**House Bistro Salad** Mixed green lettuce, tomato, cucumber, fried carrots 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 | 14

**Baby Kale Salad** Kale tossed in green goddess dressing, topped with cherry tomatoes, pickled shallots, pine nuts, shaved parmesan cheese and chopped bacon | 14

**Lobster Shrimp Caesar** Slow-poached lobster and shrimp on crispy baby romaine lettuce, topped with chipotle Caesar dressing, cotija cheese, house-made ancho croutons and cilantro | 25

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

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

## FLATBREAD CORNER

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

**Southwest Flatbread** Grilled flatbread topped with grilled chicken, roasted corn, pasilla peppers, chorizo mozzarella, cotija, poblano crema and micro cilantro | 12

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



## KNIFE & FORK

---

**Wagyu Striploin** Japanese-certified Wagyu striploin, pan-seared, served with red wine mushrooms served with garlic fries and grilled asparagus 80

**Prime Sirloin and Lobster Tail** Grilled prime top sirloin, served with South African lobster tail, garlic herb rice and grilled asparagus 62

**Wild-Caught Alaskan Halibut and Scallops** Pan-seared scallops and halibut topped with cherry tomato tapenade served over lemon olive oil quinoa and roasted baby eggplant 32

**Prosciutto Shrimp and Scallops** Pan-seared scallops, shrimp served with crispy prosciutto, grilled asparagus, garlic herb rice, garlic cream and pistachio pesto 28

**Bistro Pasta** Handmade-pasta tossed in garlic cream sauce, mushrooms, asparagus, cherry tomatoes topped with parmesan and petite basil 22

**New Zealand Lamb Rack** pan-seared lamb rack topped with pistachio herb butter served over mushroom risotto and grilled broccolini 40

**Pan-Roasted Salmon** Fresh salmon served with garlic & herb white rice, grilled broccolini, balsamic glazed baby carrots with garlic cream sauce 28

**Petite Filet & Shrimp** A combination of petite filet mignon (6-oz.) topped with garlic-enhanced shallot compound butter and garlic rosemary shrimp, served with fingerling potatoes and balsamic glazed baby carrots 40

**USDA Prime Ribeye 14-oz.** Served with garlic mashed potatoes, 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 26

**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 24

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

## SWEET TREATS

---

**Triple Chocolate Mousse Cake** White, milk & dark chocolate layered with an Oreo cookie crumble, chocolate shavings and housemade berry jam 10

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

**Espresso Crème Brûlée** 10

**Seasonal Chef's Selection Cheesecake**  
Ask your server for further details.

**Chef's Selected Dessert** 12