

THE BISTRO

Living Your Best Life

Starters

- Jumbo Lump Crab & Shrimp Cocktail. . . . .

16
- A chilled seafood duo of sweet jumbo lump crabmeat and tender shrimp, accompanied by creamy remoulade, vibrant roasted beet cocktail sauce, and a zesty mustard caper sauce.
- Mussels Provençale . . . . .

14
- Fresh mussels prepared in a fragrant Provençal-style broth with tomato concassé, roasted garlic, shallots, and aromatic herbs, accompanied by grilled crostini.
- Golden Tomato Lobster Bisque. . . . .

12
- Rich and silky golden tomato bisque with tender lobster, garnished with crème fraîche and fresh chives.
- Crispy Fried Brie . . . . .

12
- Golden-fried Brie cheese served with sweet red pepper jelly and grilled crostini.
- Prime Beef Carpaccio . . . . .

12
- Delicately sliced prime beef layered with roasted garlic aioli, shaved Parmesan, peppery arugula, crispy fried capers, grilled crostini, and a drizzle of aged balsamic glaze.

Salads

- Baby Iceberg Wedge . . . . .

10
- Crisp baby iceberg lettuce topped with applewood-smoked bacon, blue cheese crumbles, heirloom tomatoes, and creamy blue cheese dressing.
- Baby Gem Caesar . . . . .

11
- Crisp baby gem lettuce tossed with Parmigiano-Reggiano, white anchovies, and house-made brioche croutons in a classic Caesar dressing.
- Roasted Beet & Boursin Salad. . . . .

9
- Roasted beets and creamy Boursin cheese served over baby arugula with shaved fennel, candied pecans, and a bright citrus vinaigrette.

Sweet Endings

- Seasonal Crème Brûlée. . . . .

8
- A rich, creamy custard featuring the season's finest flavors, topped with a perfectly caramelized sugar crust.
- Berries Romanoff . . . . .

9
- A classic dessert of fresh seasonal berries, velvety Romanoff cream, and premium vanilla bean ice cream.
- Flourless Chocolate Cake . . . . .

8
- An intensely rich flourless chocolate cake garnished with handcrafted almond brittle, creating a delightful contrast of velvety chocolate and delicate crunch.
- Ice Cream. . . . .

6
- Seasonal Premium ice cream flavor served with homemade waffle cones. Ask your server for all the delicious details.

Chef's Features

- Seared Jumbo Sea Scallops . . . . .

35
- Perfectly seared jumbo sea scallops served over creamy lemon-saffron risotto, finished with a tomato-truffle vinaigrette and crispy leeks.  
*Chef's Pairing: La Crema Chardonnay*
- Pan-Seared Halibut . . . . .

32
- Delicately pan-seared halibut accompanied by seasonal vegetables and roasted fingerling potatoes, finished with a silky lemon-thyme beurre blanc.  
*Chef's Pairing: Kim Crawford Sauvignon Blanc*
- Bouillabaisse . . . . .

36
- An elegant Provençal seafood stew with shrimp, sea scallops, lobster, mussels, halibut, and salmon in a rich saffron-fennel broth infused with aromatic herbs.  
*Chef's Pairing: Kim Crawford Sauvignon Blanc*
- Filet Mignon • 8 oz. . . . .

34
- A hand-cut, center-cut filet mignon topped with roasted garlic-herb butter, served with seasonal vegetables and crispy fingerling potatoes.  
*Chef's Pairing: Josh Cellars Cabernet Sauvignon*
- Prime Ribeye • 12 oz. . . . .

34
- Hand-selected 12 oz. prime ribeye, grilled to perfection and served with jumbo asparagus, creamy whipped potatoes, and a rich ruby port demi-glaze.  
*Chef's Pairing: Federalist Zinfandel*
- Roasted Rack of Lamb . . . . .

34
- Tender herb-roasted rack of lamb accompanied by rustic vegetable ratatouille, whipped Yukon Gold potatoes, and a vibrant mint gremolata.  
*Chef's Pairing: Unshackled Red Blend*
- French Cut Chicken Breast . . . . .

26
- A tender French-cut chicken breast topped with sweet jumbo lump crabmeat, fresh asparagus, and rich Béarnaise sauce, served with creamy whipped Yukon Gold potatoes.  
*Chef's Pairing: Chalk Hill Chardonnay*
- Butternut Squash Ravioli . . . . .

22
- Delicate butternut squash-filled ravioli in a rich brown butter sauce, garnished with crispy sage, shaved Parmesan, and a drizzle of aged balsamic glaze.  
*Chef's Pairing: La Crema Chardonnay*

Enhancements

Half Lobster . . . . .

9

Two Sea Scallops . . . . .

8

Two Jumbo Shrimp . . . . .

8

Oscar Topping . . . . .

8

Freshly Shaved Black Truffles . . . . .

8

Where good food, fine wine and wonderful company come together!



# LIBATIONS

## Signature Cocktails

### Smoke & Mirrors . . . . .10

WhistlePig bourbon, house-made WhistlePig syrup, and Angostura bitters.

### Mad About Manhattan . . . . .10

Maker's Mark bourbon, sweet vermouth, and a Bordeaux cherry.

### French Kiss 75 . . . . . 9

Tanqueray gin, St-Germain Elderflower Liqueur, fresh lemon juice, simple syrup, and Prosecco.

### Garden Party Martini . . . . . 9

Tito's Handmade vodka, St-Germain Elderflower Liqueur, and fresh lemon juice.

### Berry Gentleman . . . . .10

Bulleit bourbon, fresh blackberries, mint, and lemon.

### Pretty in Pink. . . . . 9

Absolut Citron vodka, fresh lemon juice, and raspberry liqueur.

### Cool as a Cucumber . . . . . 9

Tanqueray gin, fresh muddled cucumber, lime juice, and basil.

### Sunset Margarita . . . . .10

Patrón Silver tequila, premium orange liqueur, fresh lime juice, fresh orange juice, and a salted rim.

### Southern Belle Mule. . . . . 9

Maker's Mark bourbon, peach purée, fresh mint, lime, and ginger beer.

### Strawberry Social Spritz. . . . . 9

Aperol, St-Germain elderflower liqueur, prosecco, strawberry purée, and soda water.

### Dirty Little Secret. . . . .10

Grey Goose vodka, olive juice, and blue cheese-stuffed olives.

### Ruby Slipper Cosmo . . . . . 9

Absolut Citron vodka, premium orange liqueur, cranberry juice, and fresh lime juice.

## Night-Night Caps

### Wake Me Up Before You Go-Go . .10

Smirnoff Vanilla vodka, Kahlúa, crème de cacao, and fresh espresso.

### Bananas Gone Wild . . . . . 9

Smirnoff Vanilla vodka, banana liqueur, and creamy horchata, inspired by the classic Banana Gone Wild dessert.

### Midnight Cocoa . . . . .10

WhistlePig bourbon, house-made WhistlePig maple syrup, chocolate bitters, and a Bordeaux cherry.

### Irish Goodnight . . . . . 8

Jameson Irish Whiskey, freshly brewed coffee, and rich cream.

### Sweet Dreams Almond . . . . . 8

Villa Massa Amaretto, Kahlúa, and rich cream.

### Alexander's Nightcap . . . . . 9

Brandy, crème de cacao, and rich cream

## The Bistro Wine Cellar

### Bubbles & Celebration

|                                          | Glass | Bottle |
|------------------------------------------|-------|--------|
| Josh Cellars Prosecco<br>(Veneto, Italy) | 9     | 36     |
| Mionetto Prosecco<br>(Veneto, Italy)     | 10    | 40     |
| Chandon Brut<br>(California)             | 12    | 48     |
| Chandon Rosé<br>(California)             | 12    | 48     |

### Crisp & Refreshing Whites

|                                                                                |    |    |
|--------------------------------------------------------------------------------|----|----|
| Menage à Trois Moscato<br>(California)                                         | 8  | 32 |
| Chateau Ste. Michelle Riesling<br>(Columbia Valley, WA)                        | 9  | 36 |
| Acrobat Pinot Gris<br>(Oregon)                                                 | 12 | 48 |
| Josh Cellars Seaswept<br>(Pinot Grigio and Sauvignon Blanc blend) (California) | 12 | 48 |
| Terlato Pinot Grigio<br>(Friuli, Italy)                                        | 12 | 48 |
| Kim Crawford Sauvignon Blanc<br>(Marlborough, New Zealand)                     | 12 | 48 |
| Crowded House Sauvignon Blanc<br>(Marlborough, New Zealand)                    | 13 | 52 |
| Whispering Angel Rosé<br>(Provence, France)                                    | 14 | 55 |

### Rich & Elegant Whites

|                                                      | Glass | Bottle |
|------------------------------------------------------|-------|--------|
| Kendall-Jackson Chardonnay<br>(Columbia)             | 10    | 40     |
| Conundrum White<br>(California)                      | 11    | 44     |
| La Crème Chardonnay<br>(Monterey, California)        | 13    | 52     |
| Chalk Hill Chardonnay<br>(Sonoma County, California) | 15    | 60     |

### Pino Noir

|                                        |    |    |
|----------------------------------------|----|----|
| Silver Gate Pinot Noir<br>(California) | 8  | 32 |
| Acrobat Pinot Noir<br>(Oregon)         | 12 | 48 |
| Boen Pinot Noir<br>(California)        | 13 | 52 |
| Meiomi Pinot Noir<br>(California)      | 15 | 55 |

### Merlot & Malbec

|                                                      | Glass | Bottle |
|------------------------------------------------------|-------|--------|
| Columbia Crest Merlot<br>(Columbia Valley, WA)       | 9     | 36     |
| Robert Mondavi Merlot<br>(California)                | 10    | 40     |
| Kendall-Jackson Merlot<br>(California)               | 11    | 44     |
| J. Lohr Los Osos Merlot<br>(Paso Robles, California) | 14    | 56     |
| Don Nicanor Malbec<br>(Mendoza, Argentina)           | 15    | 60     |

### Bold Reds

|                                                 | Glass | Bottle |
|-------------------------------------------------|-------|--------|
| Conundrum Red Blend<br>(California)             | 12    | 48     |
| Josh Cellars Cabernet Sauvignon<br>(California) | 12    | 48     |
| Federalist Zinfandel<br>(Lodi, California)      | 14    | 56     |
| Unshackled Red Blend<br>(California)            | 16    | 60     |

## The Reserve Collection

|                                                          |    |
|----------------------------------------------------------|----|
| Austin Hope Cabernet Sauvignon (Paso Robles, California) | 60 |
| Veuve Clicquot Yellow Label (Champagne, France)          | 70 |
| Cloudy Bay Sauvignon Blanc (Marlborough, New Zealand)    | 70 |
| Far Niente Chardonnay (Napa Valley, California)          | 70 |
| Stag's Leap Cabernet Sauvignon (Napa Valley, California) | 80 |
| Moët & Chandon Brut Impérial (Champagne, France)         | 90 |
| Caymus Cabernet Sauvignon (Napa Valley, California)      | 90 |

## Beer

Offering a curated selection of bottled beers, including domestic and imported varieties. Ask your server about the available options.