

## SMALL PLATES

### CRISPY BUTTERMILK CALAMARI 18

Fresh Herbs, Zesty Marinara, Bistro Aioli

### BAKED BRIE 24

Lingonberry Sauce, Crushed Pistachios, Wood-Fired Crostini

### GRILLED BABY ARTICHOKES 18

Meyer Lemon Aioli **V/GF**

### BUTTERNUT SQUASH & PUMPKIN RAVIOLI 15/26

Hazelnut Sage Butter, Pomegranate Seeds, Pepitas — *Half or full order* **V**

### BISTRO CRAB CAKES 25

Avocado Remoulade, Fennel and Cabbage Slaw, Micro Greens

### ARTISAN CHEESE PLATTER 24

Chef's Selection of Artisan Cheeses, Seasonal Fruit, Honeycomb, Balsamic Reduction, Cranberry-Pistachio Crackers

### CLASSIC ESCARGOT BOURGUIGNON 22

Herb and Garlic Butter, Toasted Crostini

### \*OYSTERS ROCKEFELLER 1/2 Dozen 28

### \*SEARED AHI TUNA 26

Charred Watermelon, Avocado, Cilantro, Crispy Lotus Root, Radish-Jicama Salad, Ginger-Miso Vinaigrette **GF**

### LOBSTER ESCARGOT 29

Maine Lobster, Shallot Pernod Butter, Gorgonzola Crumbles

### KING CRAB LEGS Market Price

Chilled with Meyer Lemon Aioli or Steamed with Clarified Butter and Lemon or Panko Crusted with Cocktail Sauce

### FIVE CHEESE LOBSTER MAC 24

Maine Lobster, Macaroni Pasta

### CRISPY PORK BELLY 18

Hoisin-Sweet Chili Sauce, Toasted Macadamia Nuts, Napa Cabbage Slaw, Grilled Pineapple Salsa, Mango Puree

### \*BEEF CARPACCIO 28

Beef Tenderloin, Caper Berries, Pickled Red Onion, Arugula, California Olive Oil, Lemon Aioli, Parmesan Grissini

### CHILLED SEAFOOD FOR TWO Market Price

King Crab Legs, Jumbo Prawns, Fresh Oysters, Drawn Butter, Housemade Mignonettes, Cocktail Sauce, and Fresh Lemon

### \*OYSTERS ON THE HALF SHELL

Seasonal Oysters Served Fresh from the Pacific Northwest with a Selection of Housemade Mignonettes

each 4.50 1/2 dozen 25 dozen 42

### SEAFOOD COCKTAILS

Housemade Cocktail Sauce with Vodka, Key Lime and Wasabi

Jumbo Prawns 26 Lump Blue Crab 26

King Crab MP Seafood Combo MP

## WOOD-FIRED FLATBREADS

### CARAMELIZED ONION AND APPLEWOOD BACON 18

Fresh Grated Gruyère, Fresh Mozzarella, Parmesan Cheeses, Housemade Marinara

### CLASSIC MARGHERITA 18

Vine Ripe Tomatoes, Fresh Mozzarella, Basil, Housemade Marinara **V**

### WILD MUSHROOM 18

Wild Mushrooms, Laura Chenel Goat Cheese, Fresh Mozzarella, Parmesan Cheeses, Truffle Oil **V**

### CHEF'S DAILY CREATION Market Price

Fresh Seasonal Ingredients

### PEPPERONI 19

Housemade Marinara, Parmesan and Fresh Mozzarella

## SOUPS AND SALADS

### JUMBO LUMP CRAB CHOWDER 15

Wood-Fired Sweet Corn, Roasted Peppers, Fingerling Potatoes

### CREAMY FIVE ONION SOUP 14

Parmesan Gratinée, Colossal Onion Bowl

### BABY ICEBERG WEDGE 15

Tear Drop Tomatoes, Applewood Bacon, Caramelized Onions, Maytag Bleu Cheese Dressing **GF**

### CAESAR 15

Chopped Romaine Lettuce, Brioche Croutons, Parmesan Crisps Add Anchovies 16 | Add Grilled Organic Chicken Breast 23

### HEIRLOOM TOMATO AND BURRATA CAPRESE 18

Basil Pesto, California EVOO, 15 Year Balsamic, Toasted Pine Nuts, Crostini **V**

### BISTRO GARDEN SALAD 15

Mixed Greens, Tomatoes, Cucumber, Artichokes, Poppyseed Dressing **V**

### ROASTED BEET SALAD 16

Point Reyes Bleu Cheese, Arugula, Candied Hazelnuts, Curried Yogurt

## BIG PLATES

### PAN ROASTED CHILEAN SEA BASS 52

Maine Lobster and Corn Risotto, Blistered Tomatoes, Brandied Lobster Sauce

### \*STEAK AND FRITES 39

Grilled Top Sirloin Steak, Crumbled Point Reyes Bleu Cheese, Sexy Fries

### PAN ROASTED ORA KING SALMON 46

Miso Butter, Bok Choy, Sushi Rice Cake, Ginger, Thai Basil **GF**

### ROASTED MARY'S CHICKEN BREAST 34

Grilled Asparagus, Trumpet Mushrooms, Bacon, Garlic Mashed Potatoes, Sautéed Spinach, Marsala Pan Sauce

### BLACKENED WILD PACIFIC PRAWNS 44

Dungeness Crab Ravioli, Pea Tendrils, Tsar Nicolai Caviar, Beurre Blanc

### BACON WRAPPED SCALLOPS 42

Grilled Artichokes, Yukon Gold Potato Hash, Truffle-Chive Beurre Blanc **GF**

### ROASTED EGGPLANT CANNELLONI 28

Housemade Pasta, Roasted Red Pepper Puree, Baby Arugula, Basil Crème Fraiche **V**

### VEAL PICCATA 36

Veal Medallions, White Wine-Lemon Sauce, Capers, Lemon Pepper Pasta, Fresh Seasonal Vegetables

### BISTRO CIOPPINO 46

Spicy Tomato Saffron Broth, Fresh Fish, King Crab, Clams, Shrimp, Scallops

### \*BISTRO BURGER 28

American Wagyu Beef, Nueske's Bacon, Aged Cheddar, Lettuce, Tomato, Garlic Aioli, Brioche Bun, Sexy Fries

### CABERNET-BRAISED BONELESS SHORT RIBS 46

Boursin Mashed Potatoes, Braised Red Cabbage, Baby Carrots, Organic Micro Greens

### \*SLOW-ROASTED PRIME RIB

Fingerling Potatoes, Fresh Seasonal Vegetables, Horseradish, Au Jus

10oz Cut 42 14oz Cut 46

### BUTTER-POACHED LOBSTER TAIL Market Price

Saffron Rice, Fresh Seasonal Vegetables, Drawn Butter, Fresh Lemon **GF**

## STEAKS AND CHOPS

Proudly serving 28-Day-Aged Allen Brothers Steaks.

Grilled. Demi-Glace or Béarnaise Sauce.

Fresh Seasonal Vegetables and choice of Garlic Mashed or Roasted Fingerling Potatoes.

### \*FILET MIGNON 8oz 59

Maitre d' Butter, Garlic Confit

### \*KANSAS CITY BONE-IN RIBEYE STEAK 18oz 74

Maitre d' Butter, Garlic Confit

### \*FILET & LOBSTER TAIL Market Price

Maitre d' Butter, Garlic Confit, Drawn Butter, Fresh Lemon

### \*FILET & KING CRAB Market Price

Maitre d' Butter, Garlic Confit, Drawn Butter, Fresh Lemon

### \*HERB-BRINED KUROBUTA PORK CHOP 39

Citrus Mostarda, Rosemary Pork Jus **GF**

### \*COLORADO LAMB CHOPS 62

Pistachio Dusted, Pomegranate Port Wine Reduction

### \*ELK CHOPS 62

Pink Peppercorn Crust, Trio of Berries, Balsamic Veal Reduction

## SIDES TO SHARE 12

Sautéed Asparagus **V/GF**

Three Cheese Mac **V**

Smashed Yukon Potatoes **V/GF**

Bistro Spinach Sauté **V/GF**

Colossal Baked Potato **V/GF**

Sweet Potato Fries **V**

Wild Mushroom Risotto **V/GF**

Sexy Fries **V**

 New!

 Bistro Napa Signature Dish

**V** Vegetarian

**GF** Gluten-Free

Dennis Houge, Executive Chef | Sean Zampella, Chef de Cuisine  
Mark Steele, Maître d' | Christian O'Kuinghttons, Sommelier

\*Drinking alcoholic beverages during pregnancy may negatively impact the health of your unborn child. The Washoe County Health Department advises that eating raw, undercooked animal foods or animal foods that are not otherwise processed to eliminate pathogens such as meat, poultry, eggs, milk, seafood or shellfish pose a significant risk to everyone, especially the elderly, young children under the age of four years, pregnant women, and other susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness.