

SMALL PLATES

CRISPY CALAMARI 18
Arrabbiata Sauce, Lemon Basil Aioli

GRILLED BABY ARTICHOKE 18
Lemon Aioli **V/GF**

BAKED BRIE 24
Lingonberry Sauce, Crushed Pistachios, Grilled Crostini

BISTRO CRAB CAKES 26
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

LOBSTER ESCARGOT 29
Maine Lobster, Shallot Pernod Butter, Gorgonzola Crumbles

***SEARED AHI TUNA** 26
Asian Pear, Avocado, Cilantro, Crispy Lotus Root, Radish-Jicama Salad, Ginger-Miso Vinaigrette **GF**

KING CRAB LEGS Market Price
Chilled with Lemon Aioli
or Steamed with Clarified Butter, Lemon

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 Purée

***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, Fresh Lemon

***OYSTERS ON THE HALF SHELL**
Fresh Seasonal Oysters, Housemade Granny Smith Apple Mignonette, Cocktail Sauce, Horseradish
each 4.50 1/2 dozen 25 dozen 42

SEAFOOD COCKTAILS
Housemade Cocktail Sauce, Fresh Lemon
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, Fresh Mozzarella

SOUPS AND SALADS

JUMBO LUMP CRAB CHOWDER 15
Wood-Fired Sweet Corn, Roasted Peppers, Fingerling Potatoes

TOMATO-ROASTED RED PEPPER BISQUE 14
Raineri Olive Oil, Micro Basil **VG**

BABY ICEBERG WEDGE 15
Heirloom Tomatoes, Applewood Bacon, Caramelized Onions, Point Reyes 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**

BABY GEM SALAD 15
Radish, Avocado, Picked Shallots, Tomatoes, Green Goddess Dressing **V**

ROASTED BEET SALAD 16
Point Reyes Bleu Cheese, Arugula, Candied Hazelnuts, Curried Yogurt **V**

BIG PLATES

PAN ROASTED CHILEAN SEA BASS 52
Maine Lobster & Corn Risotto, Blistered Tomatoes, Brandied Lobster Sauce

***STEAK FRITES** 39
Hanger Steak, Maître d'Hôtel Butter, Sauce Béarnaise, Sexy Fries

CEDAR PLANK ORA KING SALMON 46
Maple-Ponzu Glaze, Parsnip Puree, Kale, Fried Prosciutto, Pickled Fennel Stems

ROASTED MARY'S CHICKEN BREAST 34
Grilled Asparagus, Trumpet Mushrooms, Bacon, Sautéed Spinach, Garlic Yukon Gold Mashed Potatoes, Marsala Pan Sauce **GF**

BLACKENED WILD PACIFIC PRAWNS 44
Lobster Ravioli, Pea Tendrils, Tsar Nicolai Caviar, Beurre Blanc

ROASTED SWEET POTATO AND PARSNIPS 24
Pomegranate Seeds, Fried Kale, Toasted Macadamia Nuts, Micro Basil, Cashew Cream, Balsamic Glaze **V**

ROASTED EGGPLANT CANNELLONI 28
Roasted Red Pepper Purée, Baby Arugula, Basil Crème Fraiche **V**

VEAL MILANESE 48
Arugula, Campari Tomatoes, Parmesan, Grilled Lemon

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, Bistro Aioli, Housemade Pickles & Ketchup, Brioche Bun, Sexy Fries

CABERNET-BRAISED BONELESS SHORT RIBS 46
Boursin Mashed Potatoes, Braised Red Cabbage, Baby Carrots, Organic Micro Greens

***SLOW-ROASTED 'LINZ HERITAGE ANGUS' PRIME RIB**
Roasted Fingerling Potatoes or Garlic Yukon Gold Mashed Potatoes, Fresh Seasonal Vegetables, Horseradish, Au Jus
10oz Cut 44 14oz Cut 48

BUTTER-POACHED MAINE LOBSTER TAIL Market Price
Saffron Rice, Fresh Seasonal Vegetables, Drawn Butter, Fresh Lemon **GF**

STEAKS AND CHOPS

Served with Demi-Glace or Sauce Béarnaise.
Fresh Seasonal Vegetables and choice of Garlic Yukon Gold Mashed Potatoes or Roasted Fingerling Potatoes.

***FILET MIGNON** 8oz 59
Linz Heritage Angus, Maître d'Hôtel Butter

***KANSAS CITY BONE-IN RIBEYE STEAK** 18oz 74
Allen Brothers, Maître d'Hôtel Butter

***FILET & LOBSTER TAIL** Market Price
Linz Heritage Angus, Maître d'Hôtel Butter, Drawn Butter, Fresh Lemon

***FILET & KING CRAB** Market Price
Linz Heritage Angus, Maître d'Hôtel Butter, Drawn Butter, Fresh Lemon

***HERB-BRINED KUROBUTA PORK CHOP** 44
Citrus Mostarda, Rosemary Pork Jus **GF**

***COLORADO LAMB CHOPS** 62
Pistachio Crusted, 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
Garlic Yukon Gold Mashed Potatoes V/GF	Bistro Spinach Sauté V/GF
Wild Mushroom Risotto V/GF	Colossal Baked Potato V/GF
	Sexy Fries V

New! **Bistro Napa Signature Dish**

V Vegetarian **VG Vegan** **GF Gluten-Free**

Thayer Lewis, 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.