



T H E B · I · S · T · R · O

Cocktails

Sushi Bar

Premium steaks

Seafood

Famous Desserts

After Dinner Liqueurs

OPEN DAILY
5PM – 10PM



THE
BISTRO

OPEN DAILY
5pm-10pm

SOOTHE

MOËT & CHANDON

IMPERIAL BRUT 16.

IMPERIAL ROSE BRUT 18.

SAUVIGNON BLANC, ROSÉ/OTHER WHITES

JUSTIN, SAUVIGNON BLANC, CENTRAL COAST, CALIFORNIA 16.

SAUVIGNON BLANC, ROBERT MONDAVI, NAPA 14.

PINOT GRIGIO, CANDONI ORGANIC, PAVIA, ITALY 14.

ROSE, JUSTIN, PASO ROBLES, CALIFORNIA 14.

RIESLING, EROICA, COLUMBIA VALLEY, WASHINGTON STATE 15.

CHARDONNAY

QUPÉ, SANTA BARBARA COUNTY, "Y" BLOCK, CALIFORNIA 14.

SAN SIMEON, MONTEREY, CALIFORNIA 16.

PINOT NOIR

IRIS, SONOMA COAST, CALIFORNIA 16.

JUSTIN "OVERLOOK", PASO ROBLES, CALIFORNIA 16.

CABERNET SAUVIGNON, RED BLENDS/OTHER REDS

SAN SIMEON, PASO ROBLES, CALIFORNIA 16.

JUSTIN, PASO ROBLES, CALIFORNIA 16.

COLUMBIA CREST "H3", HORSE HEAVEN HILLS, WASHINGTON 14.

COPPER & THIEF, RED BLEND, CALIFORNIA 16.

OPAQUE, MALBEC, PASO ROBLES, CALIFORNIA 16.

BAROSSA, SHIRAZ, VALLEY ESTATE, AUSTRALIA 12.



THE B·I·S·T·R·O

OPEN DAILY
5pm-10pm

STIR

PREMIUM INGREDIENTS. ASTONISHING SEDUCTION.
\$16

FANTASY LEMON DROP

GREY GOOSE VODKA, GRAND MARINER,
FRESH LEMON JUICE

FANTASY MOJITO

BARCARDI WHITE RUM, FRESH HONEY SIMPLE SYRUP,
FRESH MINT

STRAWBERRY BLONDE

PINNACLE WHIP CRÈME VODKA, PINEAPPLE JUICE,
STRAWBERRY PUREE

APEROL SPRITZ

APEROL, PROSECCO, SODA WATER

BERRY SMASH

HANGER MANDARIN VODKA, CRANBERRY JUICE,
LEMON CONCENTRATE, SIMPLE SYRUP

FANTASY SPRINGS MARGARITA

FANTASY SPRINGS BARREL SELECT TEQUILA,
AGAVE NECTAR, FRESH LIME JUICE

TEQUILA MULE

CASAMIGOS TEQUILA, LIQUID ALCHEMIST GINGER SYRUP,
FRESH LIME JUICE

DOUBLE OAKED SOUR

WOODFORD RESERVED DOUBLE OAKED, SIMPLE SYRUP



THE B·I·S·T·R·O

OPEN DAILY
5pm-10pm

TEMPT

LOBSTER BISQUE 20.

BUTTER POACHED MAINE LOBSTER MEAT, COGNAC CREAM, BRIOCHE TOAST

BISTRO ONION SOUP GRATINÉE 17.

CARAMELIZED VIDALIA ONIONS, AGED SHERRY WINE, SAVORY BEEF BROTH, MELTED GRUYERE CHEESE

GULF SHRIMP COCKTAIL 25.

CARAMELIZED LEMON, HOUSE SPECIAL COCKTAIL SAUCE, CITRUS AIOLI

CHEESE AND CHARCUTERIE 28.

CHEF'S SELECTION OF ARTISAN CHEESES AND CURED MEATS

ICEBERG WEDGE 17.

NUESKE'S BACON, PICKLED RED ONION, HARD COOKED EGG,
TOMATO, SHAFT'S BLUE CHEESE DRESSING

CAESAR SALAD 17.

CHOPPED ROMAINE HEARTS, CLASSIC DRESSING, SHAVED PARMESAN

CRAB LOUIE SALAD 28.

COLOSSAL LUMP CRAB, BUTTER LETTUCE, RED ENDIVE, ASPARAGUS, GRAPE TOMATOES,
HARD-COOKED EGG, LOUIE DRESSING, LEMON BRÛLÉE

ARUGULA SALAD 17.

RED ENDIVE, GRAPE TOMATOES, SHAVED FENNEL, WATERMELON RADISH, TRUFFLE SALAMI, CITRUS-DIJON VINAIGRETTE

TOMATO-MOZZARELLA CAPRESE 20.

VINE-RIPE TOMATO, IMPORTED ITALIAN FRESH MOZZARELLA, CRISPY PROSCIUTTO, BASIL, EVOO, BALSAMIC CAVIAR PEARLS

CRAB-BAKED OYSTERS ROCKEFELLER 23.

LUMP CRAB MEAT, ROAST-GARLIC BUTTER, PERNOD-CREAMED SPINACH, GRUYERE CHEESE-PANKO HERB CRUST

ESCARGOT CHAMPIGNON 20.

BRAISED SNAILS, POTATO GNOCCHI, PANCETTA BACON, MUSHROOMS, TOMATOES, GARLIC-LEMON BUTTER, CROSTINI

CRISP ROASTED PORK BELLY 17.

HABANERO-RED CURRANT JAM, DAIKON SALAD, CILANTRO, GARLIC-LEMON SESAME DRESSING

MARYLAND CRAB CAKES 26.

SHAVED FENNEL-PERSIAN CUCUMBER SLAW, CREOLE REMOULADE



THE BISTRO

OPEN DAILY
5pm-10pm

EXCITE

CALIFORNIA ROLL 16.

SPICY TUNA ROLL 16.

SEARED SCALLOP-TEMPURA SHRIMP ROLL 21.

RAINBOW ROLL 21.

DRAGON ROLL 23.

TEMPURA SHRIMP-SCALLOP DYNAMITE 25.

MUSHROOMS, MASAGO, SWEET MAYO, EEL SAUCE

FUTO MAKI ROLL 25.

TEMPURA SHRIMP, SPICY TUNA, JALAPENO,
CREAM CHEESE, CUCUMBER, AVOCADO

TEMPURA SHRIMP-SALMON ROLL 24.

SHRIMP TEMPURA, CUCUMBER, SPICY TUNA,
SALMON, EEL SAUCE, SPICY MAYO

CHEF'S POKE TOWER 21.

SALMON, AHI, ESCOLAR, YELLOW TAIL,
SUSHI RICE, AVOCADO, TOASTED SESAME DRESSING

NIGIRI SUSHI PLATTER 23.

TUNA, YELLOW TAIL, SALMON, ESCOLAR, EBI SHRIMP, BBQ EEL

SASHIMI 25.

TUNA, SALMON, WHITE TUNA AND SHRIMP
2 SLICES EACH

SUSHI SAMPLER 27.

CALIFORNIA ROLL 6 SLICES
TUNA, SALMON, SHRIMP AND YELLOW TAIL 1 SLICE

SPECIAL SUSHI SAMPLER 37.

NIGIRI TUNA, YELLOW TAIL, SALMON AND WHITE TUNA,
POKE SALAD, 3 SLICES OF CALIFORNIA AND SPICY TUNA ROLL

SUSHI AND SASHIMI PLATTER 35.

SLICED WHITE TUNA, YELLOW TAIL,
SALMON AND AHI TUNA, WITH A DRAGON ROLL

EDAMAME 12.



**T H E
B · I · S · T · R · O**

OPEN DAILY
5pm-10pm

SAVOR

PAN ROASTED DOVER SOLE 50.

LEMON-ZEST CRUSHED POTATOES, GARLIC-BROCCOLINI AMANDINE, CAPER BROWN BUTTER SAUCE

MISO-SAKE GLAZED CHILEAN SEA BASS 44.

SESAME-GINGER STEAMED RICE, STIR-FRIED VEGETABLES, MICRO GREEN-CILANTRO SALAD, PONZU BUTTER SAUCE

ICELANDIC SALMON 38.

CAULIFLOWER-CHEDDAR SOUFFLÉ, RISOTTO CARBONARA, TOMATO-CAPER RELISH, BALSAMIC GLAZE

SEAFOOD LINGUINE 48.

LOBSTER MEAT, PRAWNS, CALAMARI, LINGUINI PASTA, SUN-DRIED TOMATO BEURRE BLANC, GARLIC CROSTINI

JIDORI CHICKEN CORDON BLEU 35.

SPECK HAM, GRUYERE CHEESE, HERB CRUST, BOURSIN-WHIPPED POTATOES,
ASPARAGUS, SUNDRIED TOMATO MORNAY

PECAN CRUSTED BERKSHIRE PORK RIB-CHOP 38.

TWICE-BAKED SWEET POTATO, CRANBERRY-BACON BRUSSELS SPROUTS, BALSAMIC REDUCTION

VEAL CHOP PARMIGIANA 54.

SAUTEED BROCCOLINI, RUSTICHELLA CAPELLINI, FRESH POMODORO SAUCE

KOBE BEEF MEATLOAF 35.

WHITE CHEDDAR, ROASTED PLUM TOMATOES, ASPARAGUS,
CHEDDAR-WHIPPED POTATOES, PORCINI DEMI-GLACE

CRISP-ROASTED LONG ISLAND DUCK 38.

DUCK-FAT BRAISED POTATO, RAINBOW BABY CARROTS, BLOOD ORANGE-GRAND MARNIER DEMI-GLACE

BRAISED PRIME BONELESS BEEF SHORT RIB 42.

HORSERADISH CRUSHED POTATOES, GRUYERE GLAZED BRUSSELS SPROUTS,
PORT WINE GASTRIQUE DEMI-GLACE

DOUBLE-CUT COLORADO LAMB CHOPS 58.

ROASTED GARLIC MASHED POTATOES, HARICOT VERTS, PISTACHIO GREMOLATA, FIG-JAM DEMI-GLACE



T H E B · I · S · T · R · O

OPEN DAILY
5pm-10pm

SIZZLE

FILET MIGNON	12 oz.	60.
	8 oz.	52.
BONE-IN RIB EYE	24 oz.	60.
PORTERHOUSE	24 oz.	58.
NEW YORK STRIP	16 oz.	52.
T-BONE STEAK	18 oz.	52.

ALL STEAKS SERVED WITH
SAUTEED ASPARAGUS AND CHOICE OF POTATO

ROASTED GARLIC MASHED
SALTED AND BAKED
FOUR-CHEESE GRATIN

COMPLIMENTARY SAUCES

PINOT NOIR DEMI, PEPPERCORN OR BEARNAISE

SUGGESTED PAIRINGS

OSCAR 26.
CRAB AND BÉARNAISE

SURF 40.
8OZ. LOBSTER TAIL

SCAMPI 24.
JUMBO GARLIC SHRIMP

BISTRO KOBE BEEF BURGER 26.
AGED CHEDDAR, VINE RIPE TOMATO, TRUFFLED STEAK FRIES, BLUE CHEESE AIOLI



THE B·I·S·T·R·O

OPEN DAILY
5pm-10pm

AMUSE

SALTED CARAMEL CHEESE CAKE

GRAHAM CRACKER BOTTOM, CARAMEL SAUCE, BERRIES

BOURBON-CHOCOLATE PECAN PIE

SERVED WARM WITH VANILLA ICE CREAM

CHOCOLATE-MACADAMIA CANNOLI

RICOTTA-CREAM FILLING, CRISP HOUSE-MADE SHELL

PHYLLO WRAPPED BANANA BLISS

FRESH BANANA, MELTED WHITE CHOCOLATE,
CINNAMON TOASTED WALNUTS,
VANILLA BEAN ICE CREAM, CARAMEL SAUCE

BISTRO BERRIES FLAMBÉ

SEASONAL BERRIES, VANILLA ICE CREAM
GRAND MARNIER-RASPBERRY MELBA SAUCE

CHOCOLATE HAZELNUT BARRETTA

FRANGELICO CREMA, HAZELNUT BRITTLE, FRESH RASPBERRIES

14. EACH

BISTRO COOKIE SELECTION

STRAWBERRY MACARON, CHOCOLATE-DIPPED BISCOTTI,
DATE EMPANADA, CHOCOLATE-COCONUT MACAROON

12.

BISTRO NIGHTCAP

COFFEE, COURVOSIER, CHOPIN DORDA DOUBLE CHOCOLATE LIQUEUR
CHOCOLATE WHIP CREAM

KRC

KHALUA, RUMCHATTA, COFFEE

WHITE MOCHA MARTINI

PINNACLE WHIP CRÈME VODKA, WHITE CRÈME DE COCOA,
ESPRESSO, GODIVA WHITE CHOCOLATE, CREAM

TRIPLE CHOCOLATE MARTINI

VAN GOGH DUTCH CHOCOLATE VODKA, GODIVA CHOCOLATE,
WHITE CRÈME DE CACAO, COCO-SUGAR RIM

16. EACH