






THE BISTRO














FOR THE TABLE

GUACAMOLE	18
Hass Avocado, Cilantro, Corn Chips, Queso Fresco  	
CARAMELIZED BEETS	18
Goat Cheese, Marcona Almonds, Frisee  	
TOMATO & SHRIMP BRUSCHETTA	19
Baja Shrimp, Tomato Chutney, Parmesan Cheese, Basil	
BIKINI	19
Serrano Ham, Truffle Aioli	
CRISPY CALAMARI	20
Asparagus, Lemon Aioli	
GRILLED JUMBO SHRIMP	20
Creamy Anson Mill Polenta, Pistachio Salsa Verde 	
JAMON IBÉRICO	23
Grilled Garlic Bread, Crushed Tomato, Sea Salt	
PEPPERONI FLATBREAD	23
Buffalo Mozzarella, Pecorino, Fontina Cheese, House Made Ranch	
SEAFOOD FLATBREAD	25
Alaska Crab, Garlic Baja Shrimps, Crème Fraîche, Watercress, Lemon Aioli	

APPETIZERS

ROASTED TOMATO BISQUE	15
Mozzarella, Garlic Bread, Basil	
MARKET GREENS	19
Organic Baby Greens, Heirloom Tomatoes, Cucumber, Feta, Crispy Tortilla, Chipotle Vinaigrette  	
CAESAR SALAD	18
Baby Romaine, Parmesan, Garlic Croûtons, Caesar Dressing	
RAINBOW CARROTS	20
Carrot Honey Glaze, Confit Shallot, Black Garlic Yogurt, Crispy Wild Rice 	
ROASTED BRUSSELS	21
Botifarra Chorizo, Pumpkin, Sherry Maple Vinaigrette 	
SPANISH OCTOPUS SALAD	23
Citrus Tomato Jam, White Bean Hummus, Chili Oil, Pumpernickel Crisp	
SCALLOPS	22
Pan Seared Diver Scallops, Cauliflower Textures, Crispy Chorizo, Fennel Salad, Lemon Vinaigrette 	
SALMON CRUDO	24
Avocado Mash, Thai Chili, Cilantro, Soy Marinade 	
LOCAL BASS CEVICHE	23
Avocado, Roasted Corn, Tortilla Chips	

SEA & LAND

GRILLED MEDITERRANEAN SEA BASS	35
Roasted Tomato, Mache, Herb Puree  	
SHRIMP & DIVER SCALLOP SCAMPI	37
Linguine Pasta, Jumbo Shrimp, Diver Scallops, Mussels, Parmesan Bread Crumbs	
SEAFOOD PAELLA	39
Spanish Bomba Rice, Sofrito, Chorizo, Organic Chicken, Saffron, Shrimp, Mussels   Please allow 35-40 minutes	
VEGETABLE PAELLA	33
Spanish Bomba Rice, Roasted Market Vegetables, Sofrito, Smoked Paprika, Mojo Verde  	
GRILLED CAULIFLOWER STEAK	33
Shimeji Mushrooms, Chipotle Almond Puree, Mushroom Glaze  	
ORGANIC CHICKEN BREAST ROULADE	37
Broccoli Pesto, Lemon Israeli Couscous, Mozzarella 	
CIOPPINO	35
Alaskan King Crab, White Sea Bass, Shrimp, Clams   	
DUO OF BEEF TENDERLOIN & SHORT RIB RILLETTE	42
Snow Peas, Glazed Cipollini Onion, Sun-Dried Tomatoes, Romesco Purée, Green Peppercorn Sauce	
NEW YORK STEAK	45
Grilled 10oz Steak, Roasted Rosemary Potatoes, Chimichurri, BLT Sauce 	



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked

DINNER