

THE BISTRO

Raw Bar

SEASONAL OYSTER 19

Cocktail Gel, Mignonette Foam, Cucumber



SHRIMP COCKTAIL 24

Cocktail Sauce

Salads

CAESAR SALAD 18

Baby Gem Lettuce, Parmesan, Garlic Croûtons



MARKET GREENS SALAD 19

Baby Greens, Heirloom Cherry Tomatoes, Cucumber, Feta Cheese, Crispy Tortilla, Chipotle Vinaigrette



VINE-RIPENED TOMATO SALAD 20

Campari Tomatoes, Pesto, Charred Onion Vinaigrette, Burrata, Basil, Toasted Sourdough



ENHANCE YOUR SALAD

SEARED JUMBO SHRIMP 18

GRILLED CHICKEN BREAST 14

GRILLED TENDERLOIN 16

SALMON 16

PORTOBELLO MUSHROOM STEAK 12

GRILLED TOFU 12

For The Table

ROASTED TOMATO HUMMUS 11

Seasonal Crudité, Grilled Pita



CHIPS, SALSA AND GUACAMOLE 18

House-Made Tortilla Chips



MARGHERITA FLATBREAD 20

Marinara, Farmers Tomatoes, Mozzarella, Basil



TUNA POKE 24

Jasmine Rice, Avocado, Scallions, Fresno Chili, Cucumber, Sesame Seeds, Gochujang Mayo, Wakame Salad, Teriyaki Sauce

Entrées

AVOCADO TOAST 19

Rustic Sourdough, Yuzu Aioli, Wasabi, Pickled Pepper



FISH TACOS 23

Seasonal Fish, Cabbage Slaw, Fresh Corn Tortilla, Cilantro Aioli



BISTRO BURGER 25

8 oz. Angus Beef Patty, Lettuce, Grilled Onion, Tomato, Sharp Cheddar, Spicy Remoulade, Potato Bun

Your Choice of Side:

Market Greens Salad or Fries



PEANUT FREE



GLUTEN FREE



DAIRY FREE



VEGAN

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

**For parties of 8 guests or more, a service charge of 25% will be added automatically to your check.