

# THE BISTRO

Cocktails

Sushi Bar

Premium steaks

Seafood

Famous Desserts

After Dinner Liqueurs

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, RODNEY STRONG, SONOMA 14.
PINOT GRIGIO, CANDONI ORGANIC, PAVIA, ITALY 14.
ROSE, JUSTIN, PASO ROBLES, CALIFORNIA 14.
RIESLING, EROICA, COLUMBIA VALLEY, WASHINGTON STATE 15.

## CHARDONNAY/VIOGNIER

VANTAGE, SONOMA, CALIFORNIA 12.
SAN SIMEON, MONTEREY, CALIFORNIA 16.
CLINE, MENDOCINO, CALIFORNIA 14.

## PINOT NOIR

TAYU, MALLECO VALLEY, CHILE 14.
UNSHACKLED, NAPA VALLEY, CALIFORNIA 14.

## CABERNET SAUVIGNON, RED BLENDS/OTHER REDS

SAN SIMEON, PASO ROBLES, CALIFORNIA 16.
JUSTIN, PASO ROBLES, CALIFORNIA 16.
INTRINSIC, COLUMBIA VALLEY, CALIFORNIA 14.
COPPER & THIEF, RED BLEND, CALIFORNIA 16.
OPAQUE, MALBEC, PASO ROBLES, CALIFORNIA 16.
BAROSSA, SHIRAZ, VALLEY ESTATE, AUSTRALIA 12.
ANTINORI, PEPPOLI, CHIANTI CLASSICO, ITALY 14.




## 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

### ESPRESSO MARTINI
MR. BLACK COFFEE LIQUEUR, GREY GOOSE, COLD BREW

### GG BERRY SMASH
GREY GOOSE BERRY VODKA, FRESH STRAWBERRY, FRESH BLUEBERRY,
FRESH SIMPLE SYRUP, LEMON CONCENTRATE

### 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




# 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

## PEPPER-SEARED BEEF TENDERLOIN CARPACCIO 17.
BABY ARUGULA, PICKLED RED ONION, PARMIGIANO REGGIANO, TRUFFLE AIOLI, GARLIC BUTTER CROSTINI

## ARUGULA SALAD 17.
DANISH BLUE CHEESE, CANDIED PECANS, MISSION FIGS, TRUFFLE SALAMI, GARLIC CROSTINI, CITRUS-DIJON VINAIGRETTE

## TOMATO-MOZZARELLA CAPRESE 20.
VINE-RIPE TOMATO, IMPORTED ITALIAN FRESH MOZZARELLA, CRISPY PROSCUITTO, BASIL, EVOO, BALSAMIC CAVIAR PEARLS

## LOBSTER-BAKED OYSTERS 24.
BLUE POINT OYSTERS, MAINE LOBSTER MEAT, SHALLOT-CHIVE AIOLI, 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




## EXCITE

CALIFORNIA ROLL 17.

SPICY TUNA ROLL 17.

SEARED SCALLOP-TEMPURA SHRIMP ROLL 24.

RAINBOW ROLL 23.

DRAGON ROLL 25.

TEMPURA SHRIMP-LOBSTER ROLL 32.
TEMPURA SHRIMP, LOBSTER MEAT, ASPARAGUS

FUTO MAKI ROLL 26.
TEMPURA SHRIMP, SPICY TUNA, JALAPENO,
CREAM CHEESE, CUCUMBER, AVOCADO

TEMPURA SHRIMP-SALMON ROLL 25.
SHRIMP TEMPURA, CUCUMBER, SPICY TUNA,
SALMON, EEL SAUCE, SPICY MAYO

CHEF'S POKE TOWER 22.
SALMON, AHI, ESCOLAR, YELLOW TAIL,
SUSHI RICE, AVOCADO, TOASTED SESAME DRESSING

SURF & TURF ROLL 36.
LOBSTER MEAT, AVOCADO, CUCUMBER, NY STEAK, GARLIC SAUCE, SPICY MAYO, GREEN ONIONS

SASHIMI 26.
TUNA, SALMON, WHITE TUNA AND SHRIMP
2 SLICES EACH

SUSHI SAMPLER 28.
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 38.
SLICED WHITE TUNA, YELLOW TAIL,
SALMON AND AHI TUNA, WITH A DRAGON ROLL

EDAMAME 13.




## SAVOR

### HERB CRUSTED ALASKAN HALIBUT AND DIVER SCALLOPS 44.
BUTTERNUT SQUASH RISOTTO, ROAST-GARLIC BROCCOLINI, MEYER LEMON-CAPER BEURRE BLANC

### MISO-SAKE GLAZED CHILEAN SEA BASS 44.
SESAME-GINGER STEAMED RICE, STIR-FRIED VEGETABLES, MICRO GREEN-CILANTRO SALAD, PONZU BUTTER SAUCE

### BRONZED ICELANDIC SALMON 40.
LUMP CRAB RISOTTO, CAULIFLOWER-CHEDDAR SOUFFLÉ, GRILLED ASPARAGUS, CITRUS BUTTER SAUCE

### SEAFOOD LINGUINE 48.
LOBSTER MEAT, PRAWNS, CALAMARI, LINGUINI PASTA, SUN-DRIED TOMATO BEURRE BLANC, GARLIC CROSTINI

### JIDORI CHICKEN MILANESE 34.
PANKO-BREADED CUTLET, PROSCUITTO, GRUYERE CHEESE, ARUGULA SALAD, PARM REGGIANO, RISOTTO CARBONARA

### BOURBON PEACH-GLAZED BERKSHIRE PORK RIB-CHOP 38.
BACON-CHEDDAR WHIPPED POTATOES, GARLIC SAUTÉED HARICOT VERTS, HONEY-BALSAMIC PEARL ONIONS

### PROVIMI VEAL CHOP AU POIVRE 54.
GRUYÈRE CRUSHED POTATOES, GARLIC-LEMON BROCCOLINI, BABY CARROTS, COGNAC-PEPPERCORN DEMI-GLACE

### KOBE BEEF MEATLOAF 35.
WHITE CHEDDAR CENTER, ROASTED PLUM TOMATOES, ASPARAGUS,
GARLIC-WHIPPED POTATOES, PORCINI DEMI-GLACE

### CRISP-ROASTED LONG ISLAND DUCK 38.
DUCK-FAT BRAISED POTATO, RAINBOW BABY CARROTS, BLOOD ORANGE-GRAND MARNIER DEMI-GLACE

### PRIME BONELESS BEEF SHORT RIB 42.
HAVARTI WHIPPED POTATOES, ROASTED BRUSSELS SPROUTS, RED CURRANT DEMI-GLACE, CRISPY LEEKS

### DOUBLE-CUT COLORADO LAMB CHOPS 58.
ROASTED PARSNIP-POTATO PUREE, HARICOT VERTS, PISTACHIO GREMOLATA, DATE-JAM DEMI-GLACE




## 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 COMPLIMENTARY
SAUTÉED ASPARAGUS, CHOICE OF POTATO AND SAUCE

ROAST-GARLIC MASHED POTATOES
SALTED AND BAKED POTATO
FOUR CHEESE GRATIN POTATO
LOBSTER MAC AND CHEESE add 14.

COMPLIMENTARY SAUCES

PINOT NOIR DEMI, PEPPERCORN OR BEARNAISE SAUCE

SUGGESTED PAIRINGS

OSCAR 26.
CRAB AND BÉARNAISE

SURF 40.
8 OZ. LOBSTER TAIL

SCAMPI 24.
JUMBO GARLIC SHRIMP

BISTRO KOBE BEEF BURGER 28.
AGED CHEDDAR, VINE RIPE TOMATO, TRUFFLED STEAK FRIES, BLUE CHEESE AIOLI




# AMUSE

## HAZELNUT CHEESECAKE
GRAHAM CRACKER BOTTOM, FRANGELICO WHIPPED CREAM
CANDIED HAZELNUT TOFFEE

## GRAND MARNIER CRÈME BRÛLÉE
CITRUS CUSTARD, CANDIED ORANGE

## PHYLLO WRAPPED BANANA BLISS
FRESH BANANA, MELTED WHITE CHOCOLATE,
CINNAMON TOASTED WALNUTS,
VANILLA BEAN ICE CREAM, CARAMEL SAUCE

## TRIO OF BERRIES CRUSTATA
SEASONAL BERRIES, ITALIAN SHORTCRUST PASTRY
SALTED CARAMEL ICE CREAM

## CHOCOLATE DUBAI CAKE
ROCKY MOUNTAIN CHOCOLATE GANACHE
PISTACHIO MOUSSE-KATAIFI

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