

SMALL PLATES

CRISPY BUTTERMILK CALAMARI 18
Fresh Herbs, Zesty Marinara, Bistro Aioli

BAKED BRIE 17
Lingonberry Sauce, Crushed Pistachios, Wood-Fired Crostini

GRILLED BABY ARTICHOKE 17
Meyer Lemon Aioli **V/GF**

BUTTERNUT SQUASH & PUMPKIN RAVIOLI 14/25
Hazelnut Sage Butter— *Half or full order* **V**

BISTRO CRAB CAKES 24
Avocado Remoulade, Fennel and Cabbage Slaw, Micro Greens

ARTISAN CHEESE PLATTER 22
Chef's Selection of Artisan Cheeses, Seasonal Fruit, Honeycomb, Balsamic Reduction, Cranberry-Pistachio Crackers

CLASSIC ESCARGOT BOURGUIGNON 18
Herb and Garlic Butter, Toasted Crostini

***OYSTERS ROCKEFELLER** 1/2 Dozen 22

***AHI TUNA CARPACCIO** 22
Napa Cabbage Slaw, Crispy Lotus Root, Watermelon Radish, Wasabi Aioli, Ponzu

LOBSTER ESCARGOT 28
Maine Lobster, Shallot Pernod Butter, Gorgonzola Crumbles

KING CRAB LEGS Market Price
Chilled with Meyer Lemon Aioli
or Steamed with Clarified Butter and Lemon
or Panko Crusted with Cocktail Sauce

FIVE CHEESE LOBSTER MAC 24
Maine Lobster, Macaroni Pasta

***OYSTERS ON THE HALF SHELL**
Seasonal Oysters Served Fresh from the Pacific Northwest
with a Selection of Housemade Mignonettes
each 3.50 1/2 dozen 21 dozen 37

SEAFOOD COCKTAILS
Housemade Cocktail Sauce with Vodka, Key Lime and Wasabi
Jumbo Prawns 21 Lump Blue Crab 18
King Crab MP Seafood Combo MP

WOOD-FIRED FLATBREADS

CARAMELIZED ONION AND APPLEWOOD BACON 16
Fresh Grated Gruyère and Parmesan Cheeses

CLASSIC MARGHERITA 17
Vine Ripe Tomatoes, Fresh Mozzarella, Basil **V**

WILD MUSHROOM 17
Wild Mushrooms, Laura Chenel Goat Cheese, Truffle Oil **V**

CHEF'S DAILY CREATION 17
Fresh Seasonal Ingredients

PEPPERONI 17
Parmesan and Fresh Mozzarella

STREET CORN 15
Grilled Sweet Corn, Taleggio Cream, Mozzarella, Shaved Red Onion,
Fresh Cilantro, Calabrian Chilis **V**

SOUPS AND SALADS

JUMBO LUMP CRAB CHOWDER 14
Wood-Fired Sweet Corn, Roasted Peppers, Fingerling Potatoes

CREAMY FIVE ONION SOUP 12
Parmesan Gratinée, Colossal Onion Bowl

BABY ICEBERG WEDGE 13
Tear Drop Tomatoes, Applewood Bacon, Caramelized Onions,
Maytag Bleu Cheese Dressing **GF**

CAESAR 14
Chopped Romaine Lettuce, Brioche Croutons, Parmesan Crisps
Add Anchovies 15 | Add Grilled Organic Chicken Breast 21

TOMATO CAPRESE SALAD 15
Heirloom Tomatoes, Burrata Mozzarella, Basil Pesto, Tomato Vinaigrette,
California Olive Oil, Balsamic Reduction, Toasted Pine Nuts, Crostini **V**

BISTRO GARDEN SALAD 12
Mixed Greens, Tomatoes, Cucumber, Artichokes, Poppyseed Dressing **V**

New!

Bistro Napa Signature Dish

V Vegetarian **GF Gluten-Free**

Dennis Houge, Executive Chef

Mark Steele, Maître d' | Christian O'Kuinghttons, Sommelier

BIG PLATES

PAN-ROASTED CHILEAN SEA BASS 46
Rock Shrimp and Asparagus Risotto, Tomato Confit, Shrimp Butter **GF**

***STEAK AND FRITES** 37
Grilled Top Sirloin Steak, Crumbled Point Reyes Bleu Cheese, Sexy Fries

CEDAR PLANK ORA KING SALMON 44
Ratatouille, Smoked Tomato-Pepper Puree, Crispy Fingerling Potatoes, Fresh Basil

ROASTED MARY'S CHICKEN BREAST 32
Heirloom Tomato Panzanella Salad, Crispy Fingerling Potatoes,
Aged Balsamic, Charred Lemon

FETTUCCINE FRUITS DE MER 37
Housemade Lemon Pepper Pasta, Jumbo Prawns, Scallops, Sea Bass,
Cherry Tomatoes, Asparagus, Saffron Cream

BACON-WRAPPED SCALLOPS 40
Truffled Corn Risotto, Pea Shoots, Balsamic Grilled Red Onions

CALAMARI STEAK 38
Alaskan King Crab Beurre Blanc, Lemon Pepper Fettuccine,
Fresh Seasonal Vegetables

SEASONAL VEGETARIAN RISOTTO 28
Cauliflower Rice, Seasonal Vegetables, Roasted Red Pepper Puree (Vegan) **V/GF**

VEAL PICCATA 33
Veal Medallions, White Wine-Lemon Sauce, Capers, Lemon Pepper Pasta,
Fresh Seasonal Vegetables

BISTRO CIOPPINO 42
Spicy Tomato Saffron Broth, Fresh Fish, King Crab, Clams, Shrimp, Scallops

***BISTRO BURGER** 27
American Wagyu Beef, Neuske Bacon, Aged Cheddar, Lettuce, Tomato,
Garlic Aioli, Brioche Bun, Sexy Fries

CABERNET-BRAISED BONELESS SHORT RIBS 39
Boursin Mashed Potatoes, Braised Red Cabbage, Baby Root Vegetables,
Organic Micro Greens

***SLOW-ROASTED PRIME RIB**
Fingerling Potatoes, Seasonal Vegetables, Horseradish, Au Jus
10oz Cut 39 14oz Cut 43

BUTTER-POACHED LOBSTER TAIL Market Price **GF**

STEAKS AND CHOPS

*Proudly serving 28-Day-Aged Allen Brothers Steaks.
Grilled. Demi-Glaze or Béarnaise Sauce.
Fingerling Potatoes and Seasonal Vegetables.*

***FILET MIGNON** 8oz 56
Maitre d' Butter and Shallot Confit

***HERB-BRINED KUROBUTA PORK CHOP** 37
Grilled Peaches, Mustard Pork Jus **GF**

***KANSAS CITY BONE-IN RIBEYE STEAK** 18oz 69
Maitre d' Butter and Shallot Confit

***COLORADO LAMB CHOPS** 56
Pistachio Dusted, Smashed Yukons, Pomegranate Port Wine Reduction

***FILET & LOBSTER TAIL** Market Price

***FILET & KING CRAB** Market Price

SIDES TO SHARE 11

Sautéed Asparagus **V/GF**

Three Cheese Mac **V**

Smashed Yukon Potatoes **V/GF**

Bistro Spinach Sauté **V/GF**

Colossal Baked Potato **V/GF**

Sweet Potato Fries **V**

Truffled Corn Risotto **GF**

Sexy Fries **V**

**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.*