

SMALL PLATES

CRISPY BUTTERMILK CALAMARI 18

Fresh Herbs, Zesty Marinara, Bistro Aioli

BAKED BRIE 19

Lingonberry Sauce, Crushed Pistachios, Wood-Fired Crostini

GRILLED BABY ARTICHOKEs 17

Meyer Lemon Aioli **V/GF**

BUTTERNUT SQUASH & PUMPKIN RAVIOLI 14/25

Hazelnut Sage Butter— *Half or full order* **V**

BISTRO CRAB CAKES 25

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 20

Herb and Garlic Butter, Toasted Crostini

*OYSTERS ROCKEFELLER 1/2 Dozen 25

*AHI TUNA CRUDO 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

ROASTED BONE MARROW 22

Short Rib and Cremini Mushroom Ragu, Toasted Bread Crumbs, Meyer Lemon Zest, Parsley, Crostini

*BEEF CARPACCIO 25

Beef Tenderloin, Caper Berries, Pickled Red Onion, Arugula, California Olive Oil, Lemon Aioli, Parmesan Grissini

CHILLED SEAFOOD FOR TWO Market Price

King Crab Legs, Jumbo Prawns, Fresh Oysters, Drawn Butter, Housemade Mignonettes, Cocktail Sauce, and Fresh Lemon

*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 40

SEAFOOD COCKTAILS

Housemade Cocktail Sauce with Vodka, Key Lime and Wasabi

Jumbo Prawns 25 Lump Blue Crab 22

King Crab MP Seafood Combo MP

WOOD-FIRED FLATBREADS

CARAMELIZED ONION AND APPLEWOOD BACON 17

Fresh Grated Gruyère, Fresh Mozzarella, Parmesan Cheeses, Housemade Marinara

CLASSIC MARGHERITA 17

Vine Ripe Tomatoes, Fresh Mozzarella, Basil, Housemade Marinara **V**

WILD MUSHROOM 17

Wild Mushrooms, Laura Chenel Goat Cheese, Fresh Mozzarella, Parmesan Cheeses, Truffle Oil **V**

CHEF'S DAILY CREATION 17

Fresh Seasonal Ingredients

PEPPERONI 18

Housemade Marinara, Parmesan and Fresh Mozzarella

BEE STING 18

Dry Salami, Red Onion, Serrano Peppers, Mozzarella, Local Honey, Olive Oil, Micro Basil

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 14

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 14

Mixed Greens, Tomatoes, Cucumber, Artichokes, Poppyseed Dressing **V**

BIG PLATES

PAN ROASTED CHILEAN SEA BASS 48

Maine Lobster and Corn Risotto, Blistered Tomatoes, Brandied Lobster Sauce

LOBSTER FRA DIABLO Market Price

Whole Maine Lobster, Housemade Basil Pasta, House Marinara, Chili Flakes, Garlic Broccolini

*STEAK AND FRITES 38

Grilled Top Sirloin Steak, Crumbled Point Reyes Bleu Cheese, Sexy Fries

PAN ROASTED ORA KING SALMON 46

Garden Ratatouille, Wood-Fired Tomato Puree, Basil Oil

ROASTED MARY'S CHICKEN BREAST 32

Grilled Asparagus, Trumpet Mushrooms, Bacon, Garlic Mashed Potatoes, Sautéed Spinach, Marsala Pan Sauce

FETTUCCINE FRUITS DE MER 38

Housemade Lemon Pepper Pasta, Jumbo Prawns, Scallops, Sea Bass, Cherry Tomatoes, Asparagus, Saffron Cream

BACON WRAPPED SCALLOPS 42

Gnocchi, Sugar Snap Peas, Garden Carrots, Pea Shoots, Red Pepper Puree, Crispy Shallots

CALAMARI STEAK 38

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

ROASTED EGGPLANT CANNELLONI 28

Housemade Pasta, Roasted Red Pepper Puree, Baby Arugula, Basil Crème Fraiche **V**

VEAL PICCATA 34

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

BISTRO CIOPPINO 44

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

*BISTRO BURGER 28

American Wagyu Beef, Nueske's Bacon, Aged Cheddar, Lettuce, Tomato, Garlic Aioli, Brioche Bun, Sexy Fries

CABERNET-BRAISED BONELESS SHORT RIBS 42

Boursin Mashed Potatoes, Braised Red Cabbage, Baby Carrots, Organic Micro Greens

*SLOW-ROASTED PRIME RIB

Fingerling Potatoes, Fresh Seasonal Vegetables, Horseradish, Au Jus

10oz Cut 39 14oz Cut 43

BUTTER-POACHED LOBSTER TAIL Market Price

Saffron Rice, Fresh Seasonal Vegetables, Drawn Butter, Fresh Lemon **GF**

BRAISED LAMB SHANK 39

Saffron Rice, Garlic Broccolini, Dried Currants, Marcona Almonds, Mint Lamb Jus

STEAKS AND CHOPS

Proudly serving 28-Day-Aged Allen Brothers Steaks.

Grilled. Demi-Glace or Béarnaise Sauce.

Fresh Seasonal Vegetables and choice of Garlic Mashed or Roasted Fingerling Potatoes.

*FILET MIGNON 8oz 58

Maitre d' Butter, Garlic Confit

*KANSAS CITY BONE-IN RIBEYE STEAK 18oz 72

Maitre d' Butter, Garlic Confit

*FILET & LOBSTER TAIL Market Price

Maitre d' Butter, Garlic Confit, Drawn Butter, Fresh Lemon

*FILET & KING CRAB Market Price

Maitre d' Butter, Garlic Confit, Drawn Butter, Fresh Lemon

*HERB-BRINED KUROBUTA PORK CHOP 39

Wood-Fired Grapes, Port Reduction **GF**

*COLORADO LAMB CHOPS 58

Pistachio Dusted, Pomegranate Port Wine Reduction

*ELK CHOPS 58

Pink Peppercorn Crust, Trio of Berries, Balsamic Veal Reduction

SIDES TO SHARE 12

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**

Wild Mushroom Risotto **GF**

Sexy Fries **V**

 *New!*

 *Bistro Napa Signature Dish*

V *Vegetarian*

GF *Gluten-Free*

Dennis Houge, Executive Chef | Sean Zampella, Chef de Cuisine

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

*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.