

SMALL PLATES

CRISPY BUTTERMILK CALAMARI 17

Fresh Herbs, Zesty Marinara, Bistro Aioli

BAKED BRIE 15

Lingonberry Sauce, Crushed Pistachios, Wood-Fired Crostini

GRILLED BABY ARTICHOKEs 16

Meyer Lemon Aioli **V/GF**

BUTTERNUT SQUASH & PUMPKIN RAVIOLI 13/24

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

BISTRO CRAB CAKES 19

Avocado Remoulade

ARTISAN CHEESE PLATTER 17

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

CLASSIC ESCARGOT BOURGUIGNON 17

Herb and Garlic Butter, Toasted Crostini

OYSTERS ROCKEFELLER 1/2 Dozen 22

*AHI TUNA TARTAR TOWER 19

Vine Ripe Tomatoes, Avocado, Sesame Lavosh, Sriracha Aioli

LOBSTER ESCARGOT 24

Moroccan Lemon and Garlic Butter, Grilled Baguette

KING CRAB LEGS Market Price

Chilled with Meyer Lemon Aioli or Steamed with Clarified Butter and Lemon or Panko Crusted with Remoulade

FIVE CHEESE LOBSTER MAC 21

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 20 dozen 36

SEAFOOD COCKTAILS

Housemade Cocktail Sauce with Vodka, Key Lime and Wasabi

Jumbo Prawns 21 Lump Blue Crab 18

King Crab 21 Seafood Combo 20

WOOD-FIRED FLATBREADS

CARAMELIZED ONION AND APPLEWOOD BACON 16

Fresh Grated Gruyère and Parmesan Cheeses

CLASSIC MARGHERITA 14

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

WILD MUSHROOM 16

Wild Mushrooms, Laura Chenel Goat Cheese, Truffle Oil **V**

CHEF'S DAILY CREATION 16

Fresh Seasonal Ingredients

PEPPERONI 16

Parmesan and Fresh Mozzarella

STREET CORN 14

Grilled Sweet Corn, Taleggio Cream, Mozzarella, Sandhill Queso Fresco, Shaved Red Onion, Fresh Cilantro, Calabrian Chilis **V**

SOUPS AND SALADS

JUMBO LUMP CRAB CHOWDER 13

Wood-Fired Sweet Corn, Roasted Peppers, Fingerling Potatoes

CREAMY FIVE ONION SOUP 12

Parmesan Gratinée, Colossal Onion Bowl

ARTICHOKE WEDGE 12

Iceberg Lettuce, Artichokes, Green Goddess Dressing, Fried Capers, Cherry Tomatoes, Watermelon Radish, Crispy Parmesan

CAESAR 12

Chopped Romaine Lettuce, Brioche Croutons, Parmesan Crisps
Add Anchovies 13 | Add Grilled Organic Chicken Breast 19

TOMATO CAPRESE SALAD 15

Vine Ripe Tomatoes, Burrata Mozzarella, Balsamic Glaze, Toasted Crostini **V**

BISTRO GARDEN SALAD 11

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

 New!

 **Bistro Napa Signature Dish**

V Vegetarian

GF Gluten-Free

Dennis Houge, Executive Chef | Dave Kidder, Chef de Cuisine

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

BIG PLATES

PAN-ROASTED CHILEAN SEA BASS 42

Grilled Asparagus, Saffron Basmati Rice, Lobster Beurre Blanc, Cherry Tomato-Fennel Slaw **GF**

STEAK AND FRITES 33

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

ORA KING SALMON 42

Sauteed Spinach, Truffled Beet Farrotto, Balsamic Butter

ROASTED MARY'S HALF CHICKEN 29

Sweet Corn Polenta, Roasted Vegetables, Bacon-Wild Mushroom Pan Jus, Charred Lemon, Balsamic Glaze **GF**

FETTUCCINE FRUITS DE MER 36

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

PROSCIUTTO-WRAPPED SCALLOPS 38

Sweet Pea Risotto, Membrillo Vinaigrette, Pea Tendrils, Roasted Carrots

CALAMARI STEAK 29

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

SEASONAL VEGETARIAN RISOTTO 26

Sweet Pea Risotto, Wild Mushrooms, Pea Tendrils, Gremolata, Herb Pistou (Vegan) **V/GF**

PRAWN MALAI CURRY 35

Sautéed Prawns, Housemade Bengali Coconut Curry, Basmati Rice, Onion-Green Chili Salad

VEAL PICCATA 31

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

BISTRO CIOPPINO 39

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

BISTRO BURGER 23

American Wagyu Beef, Neuske Bacon, Aged Cheddar, Lettuce, Tomato, Garlic Aioli, Brioche Bun

BRAISED LAMB SHANK 34

Sweet Pea Risotto, Hazelnut Gremolata, Fresh Seasonal Vegetables

CABERNET-BRAISED BONELESS SHORT RIBS 38

Boursin Mashed Potatoes, Braised Red Cabbage, Organic Micro Greens

SLOW-ROASTED PRIME RIB

Fingerling Potatoes, Seasonal Vegetables, Horseradish, Au Jus

10oz Cut 35 14oz Cut 39

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 49

Smoked Paprika Butter and Buttermilk Fried Onions

HERB-BRINED PORK CHOP 32

Apricot Mostarda **GF**

KANSAS CITY BONE-IN RIBEYE STEAK 18oz 59

Smoked Paprika Butter and Buttermilk Fried Onions

COLORADO LAMB CHOPS 49

Pistachio Dusted, Smashed Yukons, Pomegranate Port Wine Reduction

FILET & LOBSTER TAIL Market Price

FILET & KING CRAB Market Price

SIDES TO SHARE 10

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**

Sweet Pea Risotto **V/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.