

## SMALL PLATES

**CRISPY BUTTERMILK CALAMARI** 16  
Fresh Herbs, Zesty Marinara, Bistro Aioli

**BAKED BRIE** 15  
Lingonberry Sauce, Crushed Pistachios, Wood-Fired Crostini

**GRILLED BABY ARTICHOKE** 15  
Meyer Lemon Aioli

**BUTTERNUT SQUASH & PUMPKIN RAVIOLI** 13/24  
Hazelnut Sage Butter— *Half or full order*

**BISTRO CRAB CAKES** 17  
Avocado Remoulade

**ARTISAN CHEESE PLATTER** 17  
Chef's Selection of Artisan Cheeses, Seasonal Fruit, Honeycomb, Balsamic Reduction, Cranberry-Pistachio Crackers

**CLASSIC ESCARGOT BOURGUIGNON** 16  
Herb and Garlic Butter, Toasted Crostini

**OYSTERS ROCKEFELLER** 1/2 Dozen 20

**AHI TUNA TARTAR TOWER** 16  
Vine Ripe Tomatoes, Avocado, Black Sesame Wonton, Sriracha Aioli

**LOBSTER ESCARGOT** 24  
Maine Lobster, Shallot Pernod Butter, Gorgonzola Crumbles

**KING CRAB LEGS** 28  
Chilled with Fresh Dill and Meyer Lemon Aioli  
or Steamed with Clarified Butter and Lemon  
or Panko Crusted with Remoulade

**FIVE CHEESE LOBSTER MAC** 21  
Maine Lobster, Macaroni Pasta

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**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 19    Lump Blue Crab 18*  
*King Crab 21    Seafood Combo 19*

## WOOD-FIRED FLATBREADS

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

**CLASSIC MARGHERITA** 14  
Vine Ripe Tomatoes, Fresh Mozzarella, Basil

**WILD MUSHROOM** 16  
Wild Mushrooms, Laura Chenel Goat Cheese, Truffle Oil, Chive Blossoms

**CHEF'S DAILY CREATION** 16  
Fresh Seasonal Ingredients

**PEPPERONI** 16  
Parmesan and Fresh Mozzarella

## SOUPS AND SALADS

**JUMBO LUMP CRAB CHOWDER** 13  
Wood-Fired Sweet Corn, Roasted Peppers, Fingerling Potatoes

**CREAMY FIVE ONION SOUP** 10  
Parmesan Gratinée, Colossal Onion Bowl

**BABY ICEBERG WEDGE** 12  
Roma Tomatoes, Applewood Bacon, Caramelized Onions,  
Maytag Bleu Cheese Dressing

**CAESAR** 12  
Chopped Romaine Lettuce, Brioche Croutons, Parmesan Crisps  
Add Anchovies 13 | Add Wood-Fired Organic Chicken Breast 17

**TOMATO CAPRESE SALAD** 14  
Vine Ripe Tomatoes, Burrata Mozzarella, Basil-Infused Olive Oil, Toasted Crostini

**BISTRO GARDEN SALAD** 10  
Mixed Greens, Tomatoes, Cucumber, Artichokes, Poppyseed Dressing

**SPINACH AND STRAWBERRY SALAD** 12  
Feta Cheese, Shaved Red Onions, Candied Pecans, Balsamic Vinaigrette

**New!** **Bistro Napa Signature Dish**

Dennis Houge, Executive Chef | Dave Kidder, Chef de Cuisine  
Mark Steele, Maître d' | Christian O'Kuinghtons, Sommelier

## BIG PLATES

**PAN-ROASTED CHILEAN SEA BASS** 42  
Sautéed Prawn, Crab Mashed Potatoes, Grilled Asparagus,  
Saffron Beurre Blanc, Herb Salad

**STEAK AND FRITES** 31  
Grilled Top Sirloin Steak, Crumbled Maytag Bleu Cheese, Sexy Fries

**BLACKENED VERLASSO SALMON** 39  
Sautéed Broccolini, Saffron Rice, Frisée-Shrimp Salad

**ROASTED MARY'S CHICKEN** 28  
Sautéed Broccolini, Boursin Mashed Potatoes, Charred Lemon,  
Roasted Garlic, Natural Jus

**FETTUCCINE FRUITS DE MER** 35  
Housemade Roasted Red Pepper Pasta, Zucchini Ribbons, Jumbo Prawns,  
Scallops, Sea Bass, Saffron Cream

**PAN-SEARED SCALLOPS** 38  
Truffled Corn, Fingerling Potatoes, Port Wine Braised Red Onions

**CALAMARI STEAK** 28  
Alaskan King Crab Beurre Blanc, Roasted Red Pepper Fettuccine,  
Fresh Vegetables

**BISTRO SPAGHETTI SQUASH** 26  
Sun-Dried Tomatoes, Kale, Butter Beans, Walnuts, Roasted Garlic

**PRAWN MALAI CURRY** 34  
Sautéed Prawns, Housemade Bengali Coconut Curry, Basmati Rice,  
Onion-Green Chili Salad

**VEAL PICCATO** 30  
Veal Medallions, White Wine-Lemon Sauce, Capers, Lemon Pepper Pasta,  
Fresh Seasonal Vegetables

**BISTRO CIOPPINO** 38  
Spicy Tomato Saffron Broth, Fresh Fish, King Crab, Clams, Shrimp, Scallops

**BISTRO BURGER** 22  
Grass Fed Beef, Neuske Bacon, Aged Cheddar, Lettuce, Tomato,  
Garlic Aioli, Brioche Bun

**BRAISED LAMB SHANK** 32  
Butternut Squash Risotto, 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 34    14oz Cut 38*

**BUTTER-POACHED LOBSTER TAIL** Market Price

## STEAKS AND CHOPS

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

**FILET MIGNON** 8oz 46

**APPLEWOOD-SMOKED PORK CHOP** 32  
Bacon-Cranberry Jam, Rosemary Jus

**KANSAS CITY BONE-IN RIBEYE STEAK** 18oz 54

**COLORADO LAMB CHOPS** 49  
Pistachio Dusted, Smashed Yukons, Pomegranate Port Wine Reduction

**FILET & LOBSTER TAIL** Market Price

**FILET & KING CRAB** 88

## SIDES TO SHARE 9

Sautéed Asparagus	Three Cheese Mac
Smashed Yukon Potatoes	Bistro Spinach Sauté
Colossal Baked Potato	Sweet Potato Fries
Heirloom Tomato & Goat Cheese Risotto	Sexy Fries

*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.*