

bistro

hors d'oeuvres

French Onion Soup 5 | 7

Bistro Baked Oysters 14

Black Truffle Parmesan Crust & Lemon Chive Panko

Wagyu Beef Tartare* 18

Black Truffle, Tarragon Aioli, Shallot, Caper
Chive, Egg Yolk, Spanish Baguette

Grilled Artichokes (GF, V) 14

Organic Olive Oil, Lemon, Maldon, Parmesan Herb Aioli

Crispy Maitake Mushrooms (V) 12

Sweet Soy, Japanese Crema, Scallions, Furikake

Moules Marinière 18

Shallot, Garlic, Thyme, Parsley, White Wine, Touch of Cream
Griddled Country Bread

le terrain 10 | 13

Lyonaise Caesar

Arugula, Red Oak, Baby Gem, Frisee, Nueske's Bacon, Poached Egg
Parmesan Cracklings, Radish, Torn Croutons, House Caesar Dressing

Field Greens (V)

Roasted Beets, Crumbled Goat Cheese, Dried Cranberry
Candied Pistachio, House Balsamic Vinaigrette

Iceberg BLT

Nueske's Bacon, Tomato, Avocado, Crispy Onions, Egg
Cucumber, Radish, Manchego, Thousand Island

Classic Caesar

Chopped Romaine Hearts, Parmigiano Reggiano
Torn Challah Croutons, House Caesar Dressing

Bistro Chopped (GF, V)

Chickpeas, Fennel, Avocado, Red Onion, Cucumber, Roasted Tomato
Kalamata Olives, Arugula, Romaine Hearts, Manchego
Red Wine Dijon Vinaigrette

Ancient Grains (V+)

Spinach, Arugula, Honey Crisp Apple, Toasted Pumpkin Seed
Dried Cherry, Red Onion, Spiced Pecan, Apple Cider Dressing

Young Arugula (GF, V)

Shaved Fennel & Red Onion, Parmigiano Reggiano
Lemon, EVOO, Maldon

Entrée Salad

Wild Shrimp 22 | Salmon 20 | Chicken 17
10oz Skirt Steak* 33 | Organic Tofu 16

charcuterie & fromage

Petite 24 | Grande 34

The Meats

Choice of 3

Prosciutto de Parma | Wagyu Bresaola | Jamon Serrano
Duck Prosciutto | Soppressata | Salami Toscano

The Fromage

Choice of 2

Taleggio - Cow's Milk

Beemster - Aged Cow's Milk

Parmigiano Reggiano - Aged Cow's Milk

Cambozola - Aged Cow's Milk

Midnight Moon - Aged Goat's Milk

Truffle Tremor - Goats Milk

The Accompaniments

Cornichons, Caper Berries, Sweet & Salty Nuts
Preserved Fig Compote, Honeycomb
Spanish Baguette, House Made Crackers

sea-cuiterie

Petite Aioli 36 | Grande Aioli 56

The Seafood

Chilled Maine Lobster, Colossal Shrimp, Market Oysters*
Poached Mussels & Local Ivory Clams

The Accompaniments

Haricot Vert, Baby Carrot, Confit Potato, Radish
Baby Heirloom Tomatoes, Soft Boiled Egg
Saffron Lemon Aioli, Champagne Mignonette, Cocktail Sauce

a la carte

"Market Oysters"*

West Coast or East Coast

Served With Champagne Mignonette, Cocktail Sauce & Lemon
2.75 each | 16.5 half dozen | 33 dozen

Wild Colossal Shrimp Cocktail (GF) 7 each

Cocktail Sauce & Lemon

Chilled Maine Lobster (GF) 22

Cocktail & Mustard Sauce, Lemon

Charred Octopus (GF) 16

Smoked Romesco Sauce, Confit Potatoes, Crispy Garlic Chips
Fresno Chimichurri

jardin

Chicken Paillard Waldorf (GF) 19

Apple, Dried Grapes, Charred Cauliflower, House Greens
Celery, Spiced Pecans, Honey Dijon Dressing

Crispy Szechuan Shrimp (GF) 23

Shaved Cauliflower & Brussels, Green Papaya, Pea Tips
Red Cabbage, Kohlrabi, Radish, Avocado, Jalapeno, Orange
Crispy Taro, Scallion, Sweet Chili Caesar

tartin

Triple Onion Tart (V) 14

Caramelized Vidalia Onions, Melted Leeks, Roasted Shallots
Confit Garlic, Thyme, Black Truffle, Reggiano Parmesan
Flaky Puff Pastry

Margherita Pizza (GF) 15

San Marzano Tomato Sauce, Mozzarella, Parmesan
Basil, Cauliflower Crust
Pepperoni 17

Seafood Scampi Pizza (GF) 21

Argentinian Shrimp, Blue Crab, Confit Tomatoes, Roasted Garlic
EVOO, Lemon, Herbs, Mozzarella, Parmesan, Cauliflower Crust

handhelds

The Bistro Burger* 16

Sirloin, Forest Mushrooms, Black Truffle, Gruyere, Fried Egg
Black Truffle Tarragon Aioli, Young Arugula, Toasted Brioche

house made pasta

Pesto di Primavera (V) 12 | 15

Casarecce, Wild Mushrooms, Broccoli, Red Onion, Snow Pea Tips
Zucchini, Pine Nuts, Roasted Tomatoes, Pearl Onions
Pistachio Pesto Alfredo

Seafood Fusilli 32

Shrimp, Scallops, Maryland Crab, Spinach, Forest Mushrooms
Lobster Pan Sauce

Chicken Meatballs Stroganoff 22

Malfalde, Wild Mushrooms, Roasted Pearl Onions, English Peas
Black Truffle, Red Wine Creme, Crème Fraiche

Bolognese 14 | 18

Pappardelle, Tomatoes Concasse, Black Truffle Ricotta, Garden Basil

Linguine (V) 14

Shaved Garlic, Organic Olive Oil, Parsley
Chili Flake, Parmigiano Reggiano

Wild Shrimp 27 | Chicken 17 | Prosciutto 16

frites

Served With Hand Cut Fries & Bearnaise Sauce

Moules Marinière 23

Shallot, Garlic, Thyme, Parsley, White Wine, Touch of Cream, Crostini

10oz Sterling Silver Skirt Steak* (GF) 33

Fresno Chimichurri

Wagyu Hanger Steak* (GF) 34

Triple Peppercorn Crust, Au Poivre Sauce

Confit de Canard (GF)

Orange Bigarde Sauce
Duck Leg 19 | Duck Leg & Breast 29

mains

Includes a Choice of Provision

8 oz Scottish Salmon* (GF) 29

Citrus Mustard Glaze, Stone Ground Mustard Beurre Blanc

Branzino (GF) 20 | 29

Pistachio Almond Seed Crust or Heirloom Tomato Vierge

Blue Crab Cakes 24 | 39

Asparagus, Fennel & Tomato Salad, Tarragon Caper Aioli

Diver Scallops* (GF) 24 | 33

Miso Cauliflower Puree, Snow Pea Tips, Wild Mushrooms, Furikaki

Chicken Française 19

Lemon, Caper, Tomato, White Wine Pan Sauce

Bouillabaisse 39

Shrimp, Diver Scallops, Mussels, Local Ivory Clams
Blistered Tomato Fennel, Saffron Lobster Broth
Griddled Crostini

12-Hour Short Rib Bourguignonne (GF) 29

Forest Mushrooms, Baby Carrots, Pearl Onions, Pancetta, Natural Jus

butcher shop

Includes a Choice of Sauce & Provision

16 oz Prime New York Strip* (GF) 53

10 oz Sterling Silver Skirt Steak* (GF) 33

8 oz Filet Mignon* (GF) 39

Colorado Lamb Chops* (GF) 39

Roasted Bell & Evans Chicken (GF) 18

Montreal Cauliflower "Steak" (GF, V+) 17

Madeira Onion Crust, Truffle Mushroom Demi

Sauces

Au Poivre | Red Wine Jus | Chimichurri | Bearnaise

provisions 5

Bistro Chopped Salad (GF, V)

Classic Caesar Salad

Hand Cut Fries (GF, V+)

Truffle Parmesan Steak Fries (GF, V)

Yukon Gold Potato Puree (GF, V)

Baked Sweet Potato (GF, V+)

Baked Potato (GF, V+)

Spaghetti Squash Pomodoro (GF, V+)

Canestri Marinara (GF, V+)

Asparagus (GF, V+)

Haricot Verts (GF, V+)

Broccoli (GF, V+)

Spinach (GF, V+)

Scan for Menu



(GF) Gluten Free | (V) Vegetarian | (V+) Vegan

*Consumer Advisory: The Management advises that eating raw or uncooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially the elderly, young children under the age of 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of the animal food reduces the risk of foodborne illnesses. There is a risk associated with consuming raw oysters. If you have a chronic illness of the liver, stomach, the blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.