



## small plates

<b>prawns [gf]</b>	crispy sushi rice cake, Thai chili, crushed peanuts	22
<b>calamari</b>	ginger-lime & marinara sauces	18
<b>crispy ahi roll*</b>	triple soy, pickled ginger, wasabi	18
<b>brie</b>	apple, walnut & brie filled puff pastry, berry compote	17
<b>bubbly crab dip [gf]</b>	boursin cheese & blue crab meat, crispy tortilla chips	20
<b>spring rolls* [gf]</b>	goat cheese, raspberry maple sauce	14
<b>escargot</b>	garlic, herbs, sun-dried tomato butter, mini croutons	17
<b>mussels [gf]</b>	root vegetables, spinach, lemon sake sauce	19

## salads

<b>burrata [gf]</b>	ugly tomatoes, yellow cherry tomatoes, creamy burrata, baby arugula, pine nuts, olive oil, balsamic glaze	18
<b>caesar [gf]*</b>	romaine, Grana Padana cheese, croutons, anchovy, Caesar dressing	10   15
<b>bistro [gf]</b>	mixed greens, pine nuts, walnuts, sun-dried tomato, gorgonzola cheese, Bermuda onion, marinated exotic mushrooms, balsamic vinaigrette	11   17
<b>nut &amp; berry [gf]*</b>	mixed greens, assorted dried fruits, nuts & berries, raspberry maple vinaigrette	11   17
<b>spinach [gf]</b>	spinach, red apples, crumbled goat cheese, sun-dried tomato, hard boiled egg, crispy onions, hot bacon balsamic vinaigrette	11   17
<b>wedge [gf]</b>	iceberg, tomato jam, smoked bacon, bleu cheese, crispy onions, house-made bleu cheese dressing	11   17

add grilled/blackened chicken breast 9   add shrimp 10   add grilled/blackened salmon* 15   add filet 35
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## pastas

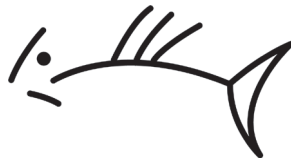
<b>lobster ravioli</b>	shrimp, scallops, arugula walnut pesto cream sauce, spinach, sun-dried tomatoes, goat cheese, grilled crostini	44
<b>original neapolitan</b>	angel hair, shrimp, bay scallops, mussels, tomato concasse, basil leaves, garlic, shallot, extra virgin olive oil	31
<b>goat cheese vodka penne</b>	penne rigate, goat cheese, creamy vodka tomato sauce add chicken 9   add shrimp 10   add salmon* 15	25
<b>wild boar bolognese</b>	pappardelle, rich tomato sauce, italian seasonings, fresh ricotta cheese <i>Suggested Wine Pairing: Hahn Pinot Noir</i>	39
<b>tenderloin tips &amp; gorgonzola</b>	penne rigate, portabella mushrooms, asparagus, gorgonzola cheese, rich demi-glaze	29
<b>chicken roma</b>	fresh angel hair pasta, breaded & bone-in chicken, marinara sauce, Milanese style salad   add burrata 5	32
<b>lobster mac 'n cheese</b>	crispy fried lobster, cavatappi pasta, 5 cheese sauce, black truffle, sun-dried tomatoes, scallions	42

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EXECUTIVE CHEF JONATHAN DERUE

**bistro favorite** [gf] gluten free option available

22% gratuity will be added to parties of 6 or more | prices subject to change



## pick two or three

sea bass | snapper | jumbo prawns | wagyu sirloin\* | lobster tail 53 | 60

~ served with roasted garlic carrot mashed potatoes, asparagus, various sauces  
~ all portions are half size portions ~ cannot be split

## seafood

<b>Chilean sea bass [gf]</b>	miso-sake marinade, roasted garlic carrot mashed potatoes, asparagus, lemon beurre blanc <i>Suggested Wine Pairing: Newton Chardonnay</i>	MP
<b>seafood risotto [gf]</b>	shrimp, bay scallops, littleneck clams, mussels, tomato concasse, basil chiffonade, pecorino romano cheese <i>Suggested Wine Pairing: Jermann Vintage Tunina</i>	35
<b>atlantic salmon* [gf]</b>	goat cheese potato cake, local seasonal vegetables, tomato basil beurre blanc	36
<b>sole</b>	lemon & parmesan crusted, roasted garlic carrot mashed potatoes, local seasonal vegetables, lemon beurre blanc	31
<b>lobster tail [gf]</b>	warm water tail, jasmine rice, asparagus, drawn butter	51
<b>bouillabaisse [gf]</b>	lump blue crab, lobster tail, scallops, mussels, chopped clams, lobster saffron broth, rouille, crostini <i>Suggested Wine Pairing: Abadia de San Campio Albarino</i>	45
<b>snapper</b>	coconut, lemongrass & ginger crust, jasmine rice, stir fry, Thai chili, crushed peanuts	MP
<b>scallops [gf]</b>	pan seared U10 scallops, arugula pesto vegetable risotto, asparagus, lemon butter sauce	48

## meat

<b>8oz wagyu filet* [gf]</b>	prosciutto wrapped, gorgonzola pesto crust, au gratin potatoes, haricot verts <i>Suggested Wine Pairing: Joseph Phelps Cabernet Sauvignon</i>	55
<b>12oz wagyu ribeye* [gf]</b>	sliced, truffle pomme frites, asparagus, 821 steak butter	58
<b>Kurobuta sage &amp; bacon crusted pork chop*</b>	fresh herbs, smoked bacon & panko crust, mushroom risotto, local seasonal vegetables, mustard-peppercorn gravy <i>Suggested Wine Pairing: Walla Walla Merlot</i>	36
<b>pot roast [gf]</b>	roasted garlic carrot mashed potatoes, braised carrot, demi-glace, parsnip gravy	34
<b>wagyu beastroburger*</b> "Can you tame the beast?"	stuffed with grilled foie gras, topped with Red Fox cheddar, crispy pork belly caramelized port onions, heirloom tomato, spinach, herb truffle aioli, 1/2 lobster tail, malted vinegar fries, spicy ketchup, drawn basil butter	49

full lobster tail	42	mushroom risotto	12	miso glazed brussel sprouts	11
half lobster tail	21	cheese risotto	9	ginger & garlic green beans	12
au gratin potatoes	10	chorizo mac n' cheese	14	steamed asparagus	10
roasted garlic carrot	9	sauteed spinach &	10	local seasonal vegetables	10
mashed potatoes		sundried tomatoes		house cut fries	10

\$5 charge for splitting an entree | \$2.50 charge for splitting a salad

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform us immediately of any food allergies. We will do our best to accommodate your needs. We use nuts and other potential allergens and cannot guarantee there will be no cross contamination. We cannot be held responsible.