






SMALL PLATES


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**CRISPY BUTTERMILK CALAMARI** 18  
Fresh Herbs, Zesty Marinara, Bistro Aioli
- 


**BAKED BRIE** 17  
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** 24  
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** 18  
Herb and Garlic Butter, Toasted Crostini
- 


**\*OYSTERS ROCKEFELLER** 1/2 Dozen 22
- 

**\*AHI TUNA CARPACCIO** 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

\*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 37

SEAFOOD COCKTAILS

Housemade Cocktail Sauce with Vodka, Key Lime and Wasabi

Jumbo Prawns 21 Lump Blue Crab 18

King Crab MP Seafood Combo MP

WOOD-FIRED FLATBREADS

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**CARAMELIZED ONION AND APPLEWOOD BACON** 16  
Fresh Grated Gruyère, Fresh Mozzarella, Parmesan Cheeses
- 

**CLASSIC MARGHERITA** 17  
Vine Ripe Tomatoes, Fresh Mozzarella, Basil **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** 17  
Parmesan and Fresh Mozzarella
- 


**STREET CORN** 15  
Grilled Sweet Corn, Taleggio Cream, Mozzarella, Shaved Red Onion, Fresh Cilantro, Calabrian Chilis **V**


SOUPS AND SALADS


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**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** 13  
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** 12  
Mixed Greens, Tomatoes, Cucumber, Artichokes, Poppyseed Dressing **V**

BIG PLATES

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**POTATO-CRUSTED CHILEAN SEA BASS** 46  
Rock Shrimp, Truffled Corn Succotash, Roasted Red Pepper Puree, Fresh Truffle Shavings **GF**
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**\*STEAK AND FRITES** 37  
Grilled Top Sirloin Steak, Crumbled Point Reyes Bleu Cheese, Sexy Fries
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**CEDAR PLANK ORA KING SALMON** 44  
Saffron Basmati Rice, Sautéed Baby Spinach, Smoked Tomato-Red Pepper Puree, Charred Lemon
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**ROASTED MARY'S CHICKEN BREAST** 32  
Roasted Morel Mushrooms, Gnocchi with Asparagus, Sautéed Spinach, Brandy Cream Sauce
- 

**FETTUCCINE FRUITS DE MER** 37  
Housemade Lemon Pepper Pasta, Jumbo Prawns, Scallops, Sea Bass, Cherry Tomatoes, Asparagus, Saffron Cream
- 

**PAN SEARED SCALLOPS** 40  
Prosciutto, Sugar Snap Peas, Mint, New Potatoes, Pecorino, Meyer Lemon Gremolata **GF**
- 

**CALAMARI STEAK** 38  
Alaskan King Crab Beurre Blanc, Lemon Pepper Fettuccine, Fresh Seasonal Vegetables
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**SEASONAL VEGETARIAN RISOTTO** 28  
Arborio Rice, Roasted Trumpet Mushrooms, Grilled Asparagus, Scallion Pesto, Toasted Marcona Almonds, Meyer Lemon Gremolata, Pea Shoots **V/GF**
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**VEAL PICCATA** 33  
Veal Medallions, White Wine-Lemon Sauce, Capers, Lemon Pepper Pasta, Fresh Seasonal Vegetables
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**BISTRO CIOPPINO** 42  
Spicy Tomato Saffron Broth, Fresh Fish, King Crab, Clams, Shrimp, Scallops
- 

**\*BISTRO BURGER** 27  
American Wagyu Beef, Neuske Bacon, Aged Cheddar, Lettuce, Tomato, Garlic Aioli, Brioche Bun, Sexy Fries
- 

**CABERNET-BRAISED BONELESS SHORT RIBS** 39  
Boursin Mashed Potatoes, Braised Red Cabbage, Baby Carrots, Organic Micro Greens
- 

**\*SLOW-ROASTED PRIME RIB**  
Fingerling Potatoes, Seasonal Vegetables, Horseradish, Au Jus  
10oz Cut 39 14oz Cut 43
- 

**BUTTER-POACHED LOBSTER TAIL** Market Price **GF**
- 


**BRAISED LAMB SHANK** 36  
Tri-Colored Couscous, Garlic Broccolini, Dried Currants, Marcona Almonds, Mint Lamb Jus


STEAKS AND CHOPS


Proudly serving 28-Day-Aged Allen Brothers Steaks.


Grilled. Demi-Glaze or Béarnaise Sauce.


Fingerling Potatoes and Seasonal Vegetables.


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**\*FILET MIGNON** 8oz 56  
Maitre d' Butter and Shallot Confit
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**\*HERB-BRINED KUROBUTA PORK CHOP** 37  
Rhubarb and Strawberry Gastrique, Candied Ginger Cracklings, Pork Jus **GF**
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**\*KANSAS CITY BONE-IN RIBEYE STEAK** 18oz 69  
Maitre d' Butter and Shallot Confit
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**\*COLORADO LAMB CHOPS** 56  
Pistachio Dusted, Smashed Yukons, Pomegranate Port Wine Reduction
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**\*FILET & LOBSTER TAIL** Market Price
- 

**\*FILET & KING CRAB** Market Price

SIDES TO SHARE 11

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Sautéed Asparagus **V/GF**

Three Cheese Mac **V**
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Smashed Yukon Potatoes **V/GF**

Bistro Spinach Sauté **V/GF**
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Colossal Baked Potato **V/GF**

Sweet Potato Fries **V**
- 

Wild Mushroom Risotto **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.*

 New!

 Bistro Napa Signature Dish

**V** Vegetarian

**GF** Gluten-Free

Dennis Houge, Executive Chef

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