

SMALL PLATES

CRISPY BUTTERMILK CALAMARI 17

Fresh Herbs, Zesty Marinara, Bistro Aioli

BAKED BRIE 15

Lingonberry Sauce, Crushed Pistachios, Wood-Fired Crostini

GRILLED BABY ARTICHOKE 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 TARTARE TOWER 19

Vine Ripe Tomatoes, Avocado, Sesame Lavosh, Sriracha Aioli

LOBSTER ESCARGOT 24

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 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 24 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

BABY ICEBERG WEDGE 12

Tear Drop Tomatoes, Applewood Bacon, Caramelized Onions, Maytag Bleu Cheese Dressing **GF**

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'Kuinghtons, Sommelier

BIG PLATES

PAN-ROASTED CHILEAN SEA BASS 42

Sautéed Prawn, Crab Mashed Potatoes, Grilled Asparagus, Saffron Beurre Blanc, Herb Salad **GF**

*STEAK AND FRITES 35

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

ORA KING SALMON 42

Cauliflower Rice, Tiny Vegetables, Roasted Red Pepper Puree

ROASTED MARY'S CHICKEN BREAST 29

Garlic Mashed Potatoes, 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, Asparagus, Saffron Cream

BACON-WRAPPED SCALLOPS 38

Truffled Corn Risotto, Pea Shoots, Balsamic Grilled Red Onions

CALAMARI STEAK 29

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

SEASONAL VEGETARIAN RISOTTO 26

Cauliflower Rice, Smoked Seasonal Vegetables, Shishito Peppers, Roasted Red Pepper Puree (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, Sexy Fries

BRAISED LAMB SHANK 34

Saffron Basmati Rice, Seasonal Vegetables, Sweet and Sour Apricots, Toasted Marcona Almonds

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 38

14oz Cut 42

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 54

Maitre d' Butter and Buttermilk Fried Onions

*HERB-BRINED PORK CHOP 32

Apricot Mostarda **GF**

*KANSAS CITY BONE-IN RIBEYE STEAK 18oz 67

Maitre d' Butter and Buttermilk Fried Onions

*COLORADO LAMB CHOPS 54

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**

Truffled Corn 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.