

Beginning at 4:00 p.m.

Tapas Menu

Wild Salmon Skewer

Cucumber Salad, Chile Vinaigrette **\$8.50**

Moroccan Lamb Sausage

Apple Raisin Chutney, Fresh Harissa, Pita Points **\$6.50**

Flat Iron Steak Skewer

Spinach, Peppercorn Sauce **\$9.50**

Greek Salad

Mint, Cucumber, Tomato, Olive, Pine Nut, Feta **\$6.50**

Sriracha Chicken Wings

Cucumber Sauce, Napa Cabbage **\$10.50**

Pacific Oysters

Horseradish, Cocktail Sauce **\$3.00/ea (min. of 3)**

Pommes Frites

Truffle, Parmesan, Garlic, Herbs **\$6.75**

Calamari Fritti

Lemon Seasoning, Garlic Mayo **\$9.00**

Hummus Plate

Goat Cheese, Chili Oil, Pita **\$9.00**

Curry Marinated Lamb Chops

Potatoes, Carrot, Kalamata Sauce **\$9.50**

Prime Beef Slider

Cheese, B&B Pickles **\$9.50**

Edamame

Chili Sauce, Sea Salt **\$7.75**

Traditional Scampi

Garlic, Tomatoes, Basil, Lemon Butter Sauce **\$11.00**

Bistango's Guacamole

Fresno Jalapeño, Crispy Tortilla Chips **\$9.50**

Charcuterie & Cheese Plate

Trio of domestic and imported cheeses

Trio of cured meats

Honey, fig jam, pickled vegetables & Bread

\$19.50

**Full menu also served
at the bar after 5:00 p.m.**

Consuming raw or undercooked meats, seafood or shellfish may increase your risk of food borne illness

Bar Menu

4oz Filet Flat Bread

Shiitake, Onion Marmalade, Truffle Essence, Horseradish Cream **\$22.50**

Salume Toscano Pizza

Olive Oil, Goat Cheese, Baby Arugula **\$19.50**

Baby Shrimp Flat Bread

Chorizo, Red Onions, Pesto, Mozzarella **\$18.50**

Prime Hamburger

Fries, Cheese, Bacon, Pickles, Onions Brioche Bun **\$16.00**

Mexican Shrimp Cocktail

Horseradish Sauce, Garlic Crostino **\$17.25**

Lump Crab Cake

Pepper Aioli, Lemon Vinaigrette, Pea Sprouts **\$16.75**

Tuna Tartare

Cucumber, Scallions, Avocado, Chili Vinaigrette **\$17.50**

Baby Spinach Salad

Tomato, Pine Nuts, Cranberries, P'tit Basque Cheese, Aged Balsamic **\$12.50**

Bresaola Carpaccio

Shaved Parmesan, Wild Arugula Lemon **\$17.25**

PETITES ENTREES

5oz Grilled Pacific Swordfish

Risotto, Pepper, Olive Tapenade, Vinaigrette **\$21.00**

4oz Filet Mignon

Carrots, Onions, Potato Puree Red Wine Sauce **\$21.50**

5oz Prime Flat Iron steak

Spinach, Onion Marmalade, Potato au Gratin, Wine Reduction **\$17.50**

5oz Wild Salmon

Pecan Crust, Spaghetti Squash, Blood Orange Sauce **\$23.50**

8oz Duroc Pork Chop

Potato Gratin, Green Beans, Brandy Cherry Sauce **\$23.00**

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Beginning at 11:30 a.m.