

BEGINNING AT 4:00 PM

TAPAS MENU

Beef Tenderloin Skewer

Spinach, Peppercorn Sauce **\$10.00**

Chicken Sausage

Braised Fennel-Apple, Onions, Red Fresno,
Lemon Sauce **\$9.00**

Pommes Frites

Truffle, Parmesan, Garlic, Herbs, Honey Mustard **\$8.00**

Edamame

Chili Sauce, Sea Salt **\$8.00**

Buffalo Chicken Wings

Cucumber Sauce, Celery Sticks **\$11.00**

Calamari Fritti

Sea Salt, Lemon Wedge, Chipotle Aioli **\$11.00**

Curry Marinated Lamb Chops

Potatoes, Carrot, Kalamata Sauce **\$10.00**

Prime Beef Slider

Cheese, Pickles, Chipotle Aioli **\$10.00**

Crispy American Duroc Pork Belly

Brandy Apple Mostarda, Balsamic, Arugula **\$12.00**

Pan Seared Rare Sesame Crusted Tuna

Asian Slaw, Cashews, Spicy Kabayaki Sauce **\$14.00**

Pan Seared Day Boat Scallops

Fennel-Tomato Confit, Shallots, Artichokes, Arugula,
White Balsamic Vinaigrette **\$18.00**

Grilled Galician Style Octopus

Spicy Tomato Sauce, Potatoes, Pickled Onions,
Olives, Roasted Pepper **\$16.00**

Yellowfin Tuna Crudo

Ginger Cucumber Salad, Avocado, Sweet Jalapeños,
Daikon, Spicy Kabayaki Sauce **\$18.00**

Shrimp and Grits

Bacon, Scallions, Red Fresnos **\$14.00**

Traditional Scampi

Garlic, Tomatoes, Basil, Lemon Butter Sauce **\$14.00**

Bistango's Guacamole

Fresno Jalapeño, Crispy Tortilla Chips **\$10.00**

Japanese Pumpkin Ravioli

Cranberry Compote, Parmesan Cheese,
Brown Butter Sage Sauce **\$12.00**

Charcuterie & Cheese Plate

Trio of domestic and imported cheese

Trio of cured meats

honey, fig jam, cornichons, olives & bread
\$21.00

**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
foodborne illness*

BEGINNING AT 11.30 AM

BAR MENU

4oz Filet Flat Bread

Shiitake, Onion Marmalade, Truffle Essence, and
Horseradish Cream **\$23.00**

Salame Toscano Flat Bread

Extra V.O.O., Goat Cheese, Sautéed Onions,
Baby Arugula, Parmesan **\$20.00**

Baby Shrimp Flat Bread

Chorizo, Red Onions, Pesto, Red Pepper,
White Corn, Mozzarella **\$20.00**

Snake River Ranch Kobe Burger

Lettuce, Tomato, Onions Marmalade, Brie Cheese,
Bacon, Chipotle Aioli, Fries **\$18.00**

6oz NZ King Salmon Burger

Lettuce, Tomato, Cucumber, Avocado, Tartar Sauce,
Homemade Potato Chips **\$18.00**

White Mexican Shrimp Cocktail

Cocktail Sauce, Garlic Crostini **\$20.00**

Lump Crab Cake

Tomato Tartare, Lemon Vinaigrette,
Pea Sprouts **\$18.00**

Tuna Tartare

Cucumber, Scallions, Avocado,
Chili Vinaigrette **\$19.00**

Baby Spinach Salad

Tomato, Pine Nuts, Cranberries,
P'tit Basque Cheese, Aged Balsamic **\$12.00**

Bresaola Carpaccio

Shaved Parmesan, Wild Arugula, Lemon **\$18.00**

PETITES ENTREES

5oz Grilled Pacific Swordfish

Risotto, Pepper, Olive Tapenade, Vinaigrette **\$22.00**

4oz Grilled Filet Mignon

Grilled Asparagus, Boulangères Potatoes,
Shiitake Mushrooms Ragu, Blue Cheese Sauce **\$24.00**

5oz Prime Flat Iron Steak

Spinach, Onion Marmalade, Potato au Gratin,
Wine Reduction **\$21.00**

5oz Pan Seared N.Z. King Salmon

Pearl Barley Risotto with English Peas, Edamame
Beans, Diced Carrots, Lemon Vinaigrette **\$25.00**

8oz American Duroc Pork Chop

Mostarda di Apple-Apricot,
Granny Smith Apple Slaw, Aged Balsamic **\$24.00**

Pan Roasted New Zealand Lamb Chops

Garlic Mashed Potatoes Heirloom Baby Carrots,
Pearl Onions, Port Wine Reduction **\$26.00**

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