Snacks

AHI TUNA TACUSHI* | 17 *
Cilantro, Spicy Mayo, Crispy Wonton, Tobiko

BISTRO STEAK TARTARE* | 19 *
Onions, Capers, Egg, Bistro Sauce, Ciabatta, House Salad

CRAB CAKES* | 18
Jumbo Lump Crab, Arugula, Garlic Aioli

ESCARGOT | 15 *
Garlic, White Wine, Crostini

SHRIMP & GRITS | 18 *
Hominy Grits, Jumbo Shrimp, Garlic White Wine Butter

HUMMUS & ZA'ATAR PITA CHIPS | 10
HUMMUS & FRESH VEGETABLES | 13
Olive Oil, Kalamata Olive, Paprika

TRUFFLE BURRATA & HEIRLOOM TOMATO | 16 *
Burrata, Fresh Heirloom Tomatoes, Balsamic Glaze,
Grilled Crostini - Add Prosciutto | 4

BRUSSELS SPROUTS | 12
White Balsamic, Red Onion, Truffle Vin, Parmesan

GORGONZOLA STEAK TIPS | 22 *
Filet, Tri-colored Peppers, Shallots, Cream, Crostini

SAVORY JUMBO MEATBALLS | 16
Two Jumbo Meatballs, Roasted Tomato, Ricotta, Fresh Basil

WAGYU BEEF SLIDERS | 11

POMME FRITES | 8 TRUFFLE-PARM FRITES | 11

STICKY RIBS | 14
Hoisin Glaze, Chipotle Slaw, Sesame Seeds, Scallion

P.E.I. PESTO MUSSELS | 18 *
Garlic, Lemon, Pesto Cream, Chili Flake, Ciabatta

CRAB STUFFED MUSHROOMS | 16
Bell Pepper, Panko, Cheddar, Dijon Cream

GRILLED OCTOPUS | 19
Spinach, Arugula, Cherry Tomato, Feta Cream, Lemon Sumac

Chef's Favorites

COLORADO LAMB CHOPS | 58
Fresh Tzatziki, Mediterranean Salad, Pita

SEARED DIVER SCALLOPS | 49
Jumbo U10 Scallops, Pasrnip Puree,
Pancetta, Asparagus Tips

CHICKEN BEURRE BLANC | 31
Airline Chicken, Asparagus, Roasted Mushrooms,
Sauteed Spinach, Lemon Beurre Blanc

SHORT RIBS | 42
Grits, Roasted Brussels, Pickled Cabbage,
Au Jus

Bistro Favorites

CHILEAN SEA BASS | 46
Forbidden Rice, Asparagus, Sweet Bell Peppers, Crispy Wonton,
Chili Ginger Sauce, Cilantro

SESAME ENCRUSTED AHI TUNA | 38
Pan Seared with Forbidden Rice, Asparagus, Sesame,
Garlic, Bell Pepper, Dijon

CEDAR PLANKED SALMON | 32 *
Petite Potatoes, Roasted Brussels, Cirtus Emulsion

BAKED VEGETABLE LASAGNA | 24
Spinach, Zucchini, Eggplant, Sweet Potato, Squash, Ricotta,
Mozzarella, Parmesan, Amogio

BRAISED LAMB SHANK | 42
Slow Braised Lamb Shank, Truffle Mash, Haricot Vert, Au Jus

LAMB BOLOGNESE | 29
Linguine pasta, Jumbo Meatball, Fresh Ricotta, Chiffonade of Basil

BELL & EVANS AIRLINE CHICKEN BREAST MILANESE | 29
Panko & Herb Encrusted, Palomino Sauce,
Haricot Vert, Petite Potato Medley

SHRIMP SCAMPI | 35
Linguine Pasta, Garlic, White Wine, Cream,
Artichokes, Shaved Parmesan

SURF & TURF CAJUN PASTA | 39
Filet, Jumbo U10 Scallops, Penne, Tomato Pesto,
Oven Roasted Vegetables, Garlic, Parmesan

*Please ask your server about items that may contain raw or under cooked ingredients.
Consuming raw or under cooked meat, seafood, shellfish or eggs, may increase your risk of foodbourne illness.

Butcher Block

Proudly Serving Halal Beef

PRIME 14 OZ. GRILLED NEW YORK STRIP* | 49
PRIME 8 OZ. GRILLED FILET MIGNON* | 49
PRIME 22 OZ. BONE-IN RIBEYE* | MKT

CHOICE OF ACCESSORIES
SAUCE: Bistro Zip, Cognac Au Poivre
SIDES: Haricot Vert, Roasted Brussels Petite Potatoes,
Truffle Mash, Pomme Frites *

The Flaming Tomahawk | MKT

47oz Prime Aged Bone-in Ribeye served
Tableside "Flaming" with Family Style Sides of Fresh
Mushrooms, Haricot Vert, Truffle Mashed, Zip Sauce

Steak Frites | 42

8 oz. Sliced Filet, Rosemary Tallis,
Parmesan Truffle Frites, Zip Sauce

steak frites is not halal

Market Fair

ADD PRIME FILET* 15, GRILLED SHRIMP 12,
SALMON 9, GRILLED CHICKEN 9

SOUP DU JOUR | 12

CLASSIC CAESAR FOR TWO | 22
SINGLE CAESAR | 14
Hand Tossed Romaine, Garlic Crouton, Shaved Parmesan,
House Made Caesar Dressing

KALE & QUINOA | 15
Kale marinated in Sumac Vinaigrette, Pickled Turnip,
Chickpeas, Red Onion, Cucumber, Red Quinoa

CHOPPED WEDGE | 14
Applewood Smoked Bacon, Red Onion, Grape Tomato,
Hard Boiled Egg, Blue Cheese, Jalapeno Ranch

BISTRO | 16 *
Spring Mix, Tomato, Cucumber, Avocado, Truffle
Emulsion, Bucheron Goat Cheese Crostini

GREEK | 17
Feta, Cherry Tomato, Cucumber, Red Onion, Kalamata Olive,
EVOO, Balsamic

NICOISE* | 18
Ahi Tuna, Fingerlings, Olives, Cherry Tomato, Haricot Vert,
Mixed Greens, Caper Berries, Soft-boil Egg,
Champagne Dijon Vinaigrette

ROASTED BEET | 16
Mixed Greens, Goat Cheese Mousse, Dried Cherries,
Mandarin Oranges, Pistachio Crusted Goat Cheese,
Red Onion, Balsamic

Hand Helds

WAGYU BEEF SLIDERS* | 22
Farmhouse Cheddar, Lettuce, Tomato, Caramelized
Onions, Local Brioche Bun, BJ's Sauce, Frites

BACON BISTRO WAGYU BURGER* | 22
Crispy Bacon, LT, Caramelized Onions, White Cheddar, Tomato Jam,
Fried Egg, Brioche Bun, Frites

BISTRO WAGYU BURGER* | 20
LT, Caramelized Onions, White Cheddar, Tomato Jam, Brioche Bun, Frites

LAMB SANDWICH | 20
Garlic Yogurt, Onions, Sumac, Cucumber-Mint Salad,
Pickled Turnips, Parmesan, Grilled Pita, Frites

FRESH MAHI-MAHI FISH TACOS | 22
Lightly Blackened, Chipotle Slaw, House Guacamole,
Fresh Salsa, Pico De Gallo, Crispy Corn Tortilla

Wood Burning Oven

CHEF'S FLATBREAD | 18
Savory and Creative Flatbread Special

ITALIAN SAUSAGE AND PEPPER | 18
Italian Sausage, Tomato Sauce, Fresh Mozzarella, Bell Peppers, Chili Flake

PROSCIUTTO FIG | 19
Fresh Ricotta, Fried Brussels, Shaved Prosciutto, Fig Jam, Gorgonzola

WILD MUSHROOM FLATBREAD | 18
Arugula, Truffle Emulsion, Parmesan, Ricotta, Mozzarella

MARGHERITA FLATBREAD | 17
Vine Ripe Tomato, Basil, Garlic, Fresh Mozzarella, EVOO

20% GRATUITY MAY BE ADDED
TO PARTIES OF SIX OR MORE

VEGETARIAN

GLUTEN FREE OR
*CAN BE GF

BISTRO JOE'S

Allons Boire!

WINES

Pick up a bottle from Papa Joe's,
$15 corkage fee - huge wine selection!
$25 corkage fee to bring your own wine!

Sparkling by the Glass

MERCAT CAVA- Catalonia, Spain 9 / 34
JEIO ROSE- Prosecco, Veneto, Italy 11 / 42
VEUVE CLICQUOT- Champagne Brut, France 22 / 95

White by the Glass

CARL EHRHARD KABINETT - Riesling, Rheingau, Germany 12 / 38
SHADY LANE - Pinot Gris, Leelanau Pennisula, Michigan 12 / 44
BETTER HALF- Sauvignon Blanc, Marlborough, New Zealand 10 / 38
MAISON IDIART "Val de Loire"- Sauvignon Blanc, Loire, France 12 / 44
DOMAINE DAULNY- Sauvignon Blanc, Sancerre, France 16 / 55
CAPUGET- Rosé, Rhone Valley, France 10 / 38
LOUIS JADOT CHABLIS- White Burgundy, France 15 / 58
RAYWOOD- Chardonnay, Central Coast, California 9 / 33
MARRYVALE - Chardonnay, Carneros, California 18 / 71

Red by the Glass

LOUIS LATOUR - Pinot Noir, Valmoissine, France 12 /44
ELK COVE - Pinot Noir, Willamette Valley, Oregon 17 / 63
PARALLELE 45 - Cotes de Rhone, France 12 / 44
DONATI - Merlot, Wilamette Valley, Oregon 17 / 63
BACCHUS - Cabernet Sauvignon, Sonoma, California 12 / 44
QUILT- Cabernet Sauvignon, Napa Valley, California 18 / 70
FAUST - Cabernet Sauvignon, Napa Valley, California 28 / 110
VALRAVN - Zinfandel, Sonoma, California 14 / 54

Inquire about our Reserve List

ARTISANAL COCKTAILS

SIGNATURE DRINKS - 14

PASSION AND SPICE
Exotico Reposado, Orange Liqueur, Fresh Lime, Passion Fruit Puree, Sliced Jalapeno

BLACK & BLUE
Belvedere Organic Infusion Blackberry/Lemon Grass, Lemon, Blueberry Shrub, Basil

BLUE GRASS SMASH
Bulleit Bourbon, Lemon, Mint, Simple Syrup, Blackberries, Bitters

LOST IN TEXTATION
Tito's Pineapple Infused Vodka, Fresh Lime, Strawberry Mint Shrub, Champagne Float

DEWY MORNING
Belvedere Organic Infusion Lemon/Basil, Honey Dew, Lemon, Simple Syrup, Mint, Ginger Beer

COOL AS A CUCUMBER
Effen Cucumber, Lemon, Domaine de Canton, Basil

TYPICALLY DELICIOUS
Hendrick's Gin, Blueberry Shrub, Fresh Lime, Ginger Beer Float

PEAR GINGER
Absolut Pear, Domaine de Canton, Lemon, Pear Puree

ESPRESSO MARTINI
Baileys, Vanilla Vodka, Espresso

BISTRO MAI TAI
Bacardi Light and Dark Rum, Fresh Mango, Lemon, Lime, Cointreau, Almond Syrup, Luxardo Cherry

THE CLASSICS - 14

OLD FASHIONED
Bulleit Bourbon, Angostura Bitters, Vanilla Orange Clove Syrup, Luxardo Cherry

PART AND PARCEL
Bombay Sapphire, St. Germain, Grapefruit, Lemon

MANHATTAN
Bulleit Bourbon, Sweet Vermouth, Luxardo Cherry, Bitters

CUCUMBER GIMLET
Tito's/Bombay Sapphire, Persian Cucumbers, Lime

BISTRO PALOMA
Exotico Reposado, St. Germain, Grapefruit, Lime

MARGARITA
Exotico Reposado, Triple Sec, Agave

DESSERTS

BLONDIE BROWNIE SUNDAE - 10
Butterscotch Cips, Vanilla Ice Cream, Chocolate & Caramel Drizzle, Cast Iron Skillet

CREME BRULEE - 9
Chantilly Cream, Fresh Berries

WHITE CHOCOLATE RASPBERRY CAKE - 10
Yellow Cake, White Chocolate Mousse with Fresh Raspberries, Chantilly Cream

CHOCOLATE CARAMEL CAKE - 10
Four layers of Chocolate Cake, Caramel Flavored Buttercream, Chocolate Ganache

PATE FRITES - 9
Fresh Doughnuts tossed in Cinnamon Sugar, Caramel, Chocolate, Vanilla Ice Cream

NEW YORK STYLE CHEESECAKE - 9
Creamy Cheesecake, House made Berry Jam, Fresh Berries

CARROT CAKE - 10
Served Ala Mode, Caramel Drizzle

DRAFT CRAFT - 8

JOE'S IPA - American Pale Style IPA - 6.5%
BELL'S TWO HEARTED - American Pale Ale - 7%
STELLA ARTOIS - European Pale Lager - 7%
GUINNESS - Irish Stout - 4.2%

Ask about our 8 rotating taps

CORONA EXTRA - Pale Lager - 4.6%
HEINEKEN - Pale Lager - 5%
LABATT BLUE - Pale Lager - 5%
BECK'S NA - Pilsner - .3%
MILLER LITE - Light Pilsner - 4.2%
PERONI - European Pale Lager - 5.1%
RIGHT BRAIN CEO STOUT - American Stout - 5.5%
NEW BELGIUM FAT TIRE - American Amber - 5.2%
MODELO NEGRO - Mexican Style Amber - 5.4%
ODD SIDE BEAN FLICKER - Blonde Ale - 4.5%
FOUNDERS ALL DAY IPA - Session Ale - 4.7%

Half Off Bottles of Wine Tuesdays!
Excludes Reserve List

JOIN US!

No Corkage Fee Wednesdays!
Bring your own wine