

SMALL PLATES

GNOCCHI *hand-rolled potato gnocchi, roasted chicken, gorgonzola cream, spinach, spiced walnuts ... 11*

CALAMARI FRITTO *fried calamari steak, tubes & tentacles, agrodolce, gazpacho aioli ... 11*

HUMMUS & PITA *grilled pita, house-made hummus, feta cheese, kalamata olives, chili oil ... 8*
add heirloom carrots and rainbow cauliflower ... 4

BRUSCHETTA *wood-fired goat cheese, balsamic basil tomatoes, roasted garlic, grilled baguette ... 12*
add olive tapenade ... 3 add prosciutto ... 4

BEEF CARPACCIO *goat cheese, oven dried tomato, white truffle oil, arugula, crostini ... 14**

CRAB CAKE *lump crab, preserved lemon aioli, frisee salad, Fresno chili oil ... 15*

MUSSELS VANDOUVAN *roasted garlic, pearl onions, curry cream, cilantro, Fresno chili ... 12**

SHRIMP A LA PLANCHA *skillet seared prawns, baguette, dry sherry, fresno chili butter ... 18*

CHICKEN PIADINI *roasted chicken, peppers, feta cheese, hummus, spinach, chili oil, crispy thin crust 12*

WHOLE ROASTED CAULIFLOWER *parmesan crusted and wood fire oven roasted, sun-dried tomato pesto 15*

GREENS & SOUPS

add grilled chicken ...4 add grilled shrimp ...8 add grilled salmon ...7

CAESAR *romaine lettuce, parmesan cheese, red peppers, garlic croutons, Caesar dressing ... 8*

GREEK *cucumber, tomato, red onion, kalamata olives, feta cheese, citrus vinaigrette ... 8 gf*

ROASTED BEET *roasted & marinated red and golden beets, goat cheese, almonds, orange segments, arugula, citrus vinaigrette ... 9 gf*

GRILLED SALMON *crispy potato, walnuts, gorgonzola, feta, bacon, cranberry vinaigrette ... 17 gf*

CHICKEN COBB *chicken breast, romaine, bacon, tomato, gorgonzola, avocado, egg, radish, cucumber, red onion, parmesan-buttermilk dressing ... 13 gf*

BILL'S CHICKEN *honey mustard, chicken tenders, egg, tomato, artichoke, avocado, YaYa's cheese blend, balsamic vinaigrette ... 13 gf (gf if ordered with grilled chicken)*

YAYA'S HOUSE SOUP *wood-grilled chicken, tomato broth, roasted vegetables, orzo ... 5*

CHEF'S SOUP OF THE DAY *a fun daily selection using seasonal ingredients ... 5*

SIDE SALAD *choice of caesar, market, quinoa or spinach salad with your entrée ... 5*

WOOD-FIRED PIZZAS AND FLATBREADS

MARGHERITA *provolone, mozzarella, fontina, goat cheese, red onion, tomato, basil ... 12*

PEPPERONI *jumbo pepperoni, crimini mushrooms, roasted garlic cloves, marinara ... 13*

CHARCUTERIE *prosciutto, pearjam, fresh apples, lavender honey ... 14*

SPRING MUSHROOM *mushroom cream, goat cheese, King Oyster Mushrooms, thyme roasted mushrooms, fresh herbs ... 13*

Gluten free pizza crust available upon request

**consuming raw or undercooked product can lead to food borne illness*

GENERAL MANAGER: ANGIE STEED

EXECUTIVE CHEF: PATRICK BUCHANAN

BISTRO SPECIALS

IDAHO TROUT AMANDINE cauliflower puree, haricot verts, almonds, brown butter ... 21 *gf*

DIVER SEA SCALLOPS saffron orzo, peas, oven roasted tomatoes, haricot verts, leeks, crab, lemon beurre blanc, orange gastrique ... 29

HALIBUT shrimp & fennel risotto, rioja caper jus, fried capers ... 39

ATLANTIC SALMON cheese ravioli, crab & shrimp sherry tomato cream sauce, cipollini onions, watercress ... 28

YAYA'S ROASTED CHICKEN crispy Yukon Gold potatoes, roasted garlic, chilies, caperberries, kalamata olives, pan jus ... 19 *gf*

BISTRO STEAK grilled flat iron steak, charred corn, roasted peppers, chili compound butter ... 22 *gf*

ROASTED PORK CHOP pecans, potato pavé, bourbon apple glaze, greens ... 24

FILET MIGNON wood-grilled 8oz. beef tenderloin, potato purée, grilled vegetable skewer, chianti-gorgonzola, demi-glace ... 35 *gf*

RIBEYE wood fire grilled 16oz ribeye, roasted brussel sprouts with bacon and potato puree... 36

BUILD YOUR OWN DUET

Combine ½ portions of any Two Bistro Specials ... 37

PASTA

ANGEL HAIR POMODORO sautéed roma tomatoes, garlic, extra virgin olive oil, fresh basil ... 13 full (9 half)
add chicken ... 4 add shrimp ... 8

SHRIMP RISOTTO wood grilled shrimp, sweet corn risotto, herb butter ... 18 full (14 half) *gf*

BAKED LASAGNA Italian sausage, fresh pasta, beef marinara, ricotta & Italian cheeses ... 18 full (14 half)

SHRIMP LINGUINI tiger shrimp, linguini pasta, over-roasted tomatoes, spinach, garlic sweet vermouth-sage sauce ... 20 full (16 half)

PENNE CARBONARA roasted chicken, sweet peas, caramelized onion, crispy bacon, parmesan, black pepper garlic cream ... 17 full (13 half)

TABLESIDE BUCATINI

fresh bucatini pasta, garlic cream, nutmeg, basil, egg yolk ... 19
add chicken ... 4 add shrimp ... 8

DESSERTS

CHOCOLATE SOUFFLE crème anglaise, vanilla ice cream ... 8 *gf*

PHYLLO BROWNIE house-made brownie, phyllo, creme anglaise, vanilla bean ice cream ... 8

BERRY COBBLER seasonal berries, house-made cobbler, vanilla bean ice cream ... 8

TIRAMISU coffee flavored custard, lady fingers soaked in espresso ... 8

PEACH BREAD PUDDING caramel sauce, vanilla bean ice cream ... 8

CHEESECAKE topped with house-made chocolate ganache ... 8

TRIO CRÈME BRULEE chocolate, vanilla and signature daily flavor ... 8