

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, Parsnip Puree,
Pancetta, Asparagus Tips
- CHICKEN BEURRE BLANC** | 31 🌱
Airline Chicken, Asparagus, Roasted Mushrooms,
Sautéed Spinach, Lemon Beurre Blanc
- SHORT RIBS** | 42 🌱
Grits, Roasted Brussels, Pickled Cabbage, Au Jus
- STEAK FRITES** | 42 🌱
8 oz. Sliced Filet, Rosemary Tallis,
Parmesan Truffle Frites, Zip Sauce

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, Citrus 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

Butcher Block

The Flaming Tomahawk | MKT 🌱

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

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 TWO:

SIDES: Haricot Vert, Roasted Brussels, Petite Potatoes,
Truffle Mash, Pomme Frites 🌱*

Market Fair

ADD PRIME FILET* 15, **GRILLED SHRIMP** 12,
SALMON 9, **GRILLED CHICKEN** 6

- SOUP DU JOUR** | 12
- 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

*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
foodborne illness.

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



VEGETARIAN



GLUTEN FREE OR
*CAN BE GF