

SMALL PLATES

-  **LOBSTER BLT** 17
Fresh Maine Lobster, Crisp Pancetta, Sun-Dried Tomatoes, Grilled Brioche, Rainbow Micro Greens, Cajun Aioli
-  **WOOD-FIRED BABY ARTICHOKE** 13
Meyer Lemon Aioli
- SEXY FRIES** 8
Parmigiano Reggiano, White Truffle Oil, Fresh Herbs
- ARTISAN CHEESE PLATTER** 15
Seasonal Fruit, Honeycomb, Balsamic Reduction, Cranberry-Pistachio Crackers
- CRISPY BUTTERMILK CALAMARI** 13
Fresh Herbs, Zesty Marinara, Bistro Aioli
- BLUE CORN CRUSTED FRIED OYSTERS ½ DOZEN** 15
Penn Cove Select Oysters, Fire Roasted Pepper Aioli, Lime Garnish
- BUTTERNUT SQUASH & PUMPKIN RAVIOLI** 11/21
Sage Butter— *Half or full order*
- JUMBO LUMP CRAB CAKES** 16
Saffron Mayo Foam
- CLASSIC ESCARGOT BOURGUIGNON** 16
Herb and Garlic Butter, Toasted Crostini
-  **FISH AND CHIPS** 12
Panko Breaded Sand Dabs, Meyer Lemon Aioli, Pommes Frites
- BLACKENED AHI TUNA** 15
Fennel and Carrot Slaw, Citrus Ponzu Vinaigrette
- LOBSTER ESCARGOT** 18
Maine Lobster, Shallot Pernod Butter
-  **“SMOKE TOUCHED” SALMON CARPACCIO** 18
Crispy Shallots, Fried Capers, Celery Leaves, Key Lime Crème Fraîche, Truffled Fingerling Potato Chips
- ASIAN CHICKEN LETTUCE WRAPS** 13
Asian Marinated Wood-Fired Chicken Breast, Crisp Rice Noodles, Fresh Vegetables, Citrus Ponzu, Spicy Peanut Dipping Sauces
- STEAMED MANILA CLAMS** 14
White Wine, Butter, Garlic, Lemon
- OYSTERS ROCKEFELLER** 1/2 Dozen 18
- FIVE CHEESE LOBSTER MAC** 15
Maine Lobster, Macaroni Pasta
- PANKO AND HERB CRUSTED KING CRAB LEGS** 19
Baby Greens, Remoulade Sauce, Ketel One Cocktail Sauce, Lemon Thyme Vinaigrette

WOOD-FIRED FLATBREADS

- CARAMELIZED ONION AND APPLEWOOD BACON** 13
Fresh Grated Gruyère and Parmesan Cheeses
- CLASSIC MARGHERITA** 11
Fresh Bufala Mozzarella, Organic Tomatoes, Fresh Basil
-  **SHRIMP AND PESTO** 14
Arugula and Pistachio Pesto, Goat Cheese, Toasted Pine Nuts, Sun-Dried Tomatoes
- PEPPERONI** 13
Parmesan and Fresh Mozzarella Cheeses
- GREEK** 12
Feta Cheese, Spinach, Kalamata Olives, Red Onions, Sun-Dried Tomatoes, Fresh Basil, Tzatziki Sauce

SOUPS AND SALADS

-  **JUMBO LUMP CRAB CHOWDER** 11
Wood-Fired Sweet Corn, Roasted Peppers, Fingerling Potatoes
- BOUQUET OF ONION SOUP** 10
Creamy Five Onion Soup, Baked in a Colossal Onion, Crowned with Gruyère Cheese Gratinée
-  **ARTISAN LETTUCE SALAD** 9
Toasted Hazelnuts, Gorgonzola Cheese, Sliced Persimmon, White Balsamic Vinaigrette
- BABY ICEBERG WEDGE** 9
Oven Roasted Roma Tomatoes, Applewood Bacon, Caramelized Onions, Maytag Bleu Cheese Dressing
- CAESAR** 10
Chopped Romaine Lettuce, Brioche Croutons, Parmesan Crisps
Add Anchovies 12 | Add Wood-Fired Organic Chicken Breast 16
-  **BABY BEET SALAD** 11
Arugula, Shaved Fennel, Goat Cheese, Valencia Orange Segments, Champagne Vinaigrette
- TOMATO CAPRESE** 12
Vine Ripened Tomatoes, Burrata Cheese, Micro Greens, Basil Chiffonade, Pesto Drizzle, Cracked Black Pepper

BIG PLATES

- STEAK AND FRITES** 25
Wood-Fired Top Sirloin Steak with Sexy Fries
-  **POTATO ENCRUSTED SALMON** 32
Cranberry Basmati Rice, Paddlefish Caviar, Citrus Beurre Blanc, Apple-Jicama Slaw, Arrowhead Spinach, Wood-Fired Asparagus
- SESAME CRUSTED AHI** 32
Lime Ponzu Glaze, Coconut Cashew Rice, Snow Peas, Baby Carrots
- PAN ROASTED CHILEAN SEA BASS** 36
Jumbo Shrimp, Roasted Fingerlings, Spinach, Teardrop Tomatoes, Pearl Onions, Citrus Butter Sauce
-  **SCALLOPS ROCKEFELLER** 32
Sautéed Spinach, Shaved Fennel, Roasted Fingerling Potatoes
- CALAMARI STEAK** 25
Alaskan King Crab Beurre Blanc, Roasted Fingerling Potatoes, Fresh Vegetables
-  **CABERNET BRAISED BONELESS SHORT RIBS** 32
Applewood Smoked Bacon Mashed Potatoes, Cabernet Sauvignon Sauce, Braised Root Vegetables
- LINGUINE FRUITS DE MER** 32
Scallops, Prawns, Fresh Fish, Lump Crab, Saffron Cream
- PAN ROASTED CHICKEN BREAST** 22
Wheat Berry Couscous with Dried Currants, Cabernet and Roasted Shallot Gastrique, Red Onion Marmalade
- WOOD-FIRED BALSAMIC PORTOBELLO MUSHROOMS** 24
Truffled Goat Cheese Polenta, Oven Roasted Vegetable Demi-Glace, Caramelized Root Vegetables and Wild Forest Mushrooms
-  **WAGYU BURGER** 18
Focaccia Roll, Wood-Fired Red Pepper, Arugula, Kalamata Olive Tapenade, Roasted Black Garlic Aioli, Jalapeno Jack Cheese, Sweet Potato Fries
-  **BISTRO CIOPPINO** 29
Spicy Tomato Saffron Broth, Fresh Fish, King Crab, Clams, Shrimp, Scallops
- BRAISED LAMB SHANK** 29
Wild Mushroom Risotto, Braised Root Vegetables
- VEAL FORESTIERE** 35
Veal Medallions, Wild Forest Mushrooms, Cognac Demi-Glace, Linguine, Fresh Seasonal Vegetables
- BUTTER POACHED LOBSTER TAIL** *Market Price*
- LIVE MAINE LOBSTER** *Market Price*

STEAKS AND CHOPS

*Wood-Fired. Demi-Glace or Béarnaise Sauce.
Fingerling Potatoes and Roasted Vegetables.*

- FILET MIGNON** 8oz 38
- KANSAS CITY BONE-IN RIBEYE STEAK** 18oz 45
- COLORADO LAMB CHOPS** 42
Pistachio Dusted, Smashed Yukons, Pomegranate Port Wine Reduction
- FILET & LOBSTER TAIL** *Market Price*
- FILET & KING CRAB** *Market Price*
8oz Filet, 12oz King Crab

SIDES TO SHARE 8

- | | |
|-------------------------------|------------------------|
| Sautéed Asparagus | Smashed Yukon Potatoes |
| Sautéed Wild Forest Mushrooms | Bistro Spinach Sauté |
| Colossal Baked Potato | Wild Mushroom Risotto |
| Sweet Potato Fries | |

 *New!*  *Bistro Napa Signature Dish*

*Robert Katausky, Executive Chef | Clayton Slieff, Chef de Cuisine
Mark Steele, Maître d' | Christian O'Kuinghtons, Sommelier*

Drinking alcoholic beverages during pregnancy may negatively impact the health of your unborn child. The Washoe County Health Department advises that eating raw, undercooked animal foods or animal foods that are not otherwise processed to eliminate pathogens such as meat, poultry, eggs, milk, seafood or shellfish pose a significant risk to everyone, especially the elderly, young children under the age of four years, pregnant women, and other susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness.

RAW SEAFOOD BAR *by Bistro Napa*

OYSTERS ON THE HALF SHELL

Flown in fresh from certified waters of the cold Pacific Northwest, we serve the finest oysters from various appellations. Eating oysters on the half-shell is a luscious experience to be savored and enjoyed!

KUMAMOTO Ea. 3.25 • 1/2 doz. 15 • 1 doz. 30

From novice to connoisseur, firm and rich, with a buttery-sweet and fruity finish

We recommend Rodney Strong, Sauvignon Blanc, Sonoma Valley —or— a Resengan, Junmai Daiginjo, Blue Curacao, fresh lime juice, agave nectar, blood orange bitters, lychee

KUSSHI Ea. 3.25 • 1/2 doz. 15 • 1 doz. 30

Creamy and mild, beginners appreciate their petite prettiness

We recommend Pine Ridge, Chenin Blanc/Viognier, Napa Valley —or— a Strawberry Basil Caipiroska, Tito's Handmade Vodka, muddled strawberries, basil, lime

PEBBLE BEACH Ea. 3.25 • 1/2 doz. 15 • 1 doz. 30

Rich and intense with a full, firm texture

We recommend Groth Sauvignon Blanc —or— a Gin Fizz, Hendrick's Gin, fresh lemon juice, Elderflower float

HUNTER POINT Ea. 2.25 • 1/2 doz. 12 • 1 doz. 24

Briny, less sweet with full, firm texture

We recommend Alois Lageder "Riff" Pinot Grigio, Alto Adige —or— a Bistro Mojito of 10 Cane Rum, fresh lime and muddled mint, Grand Marnier float

OYSTER SHOOTERS

Pair your choice of oyster with any shot:

MANGO CHIPOTLE, SAVORY POMEGRANATE, BLOODY MARY 5.50

VIRGIN 4.50

RB SIGNATURE FLIGHT 18

Choose four of your favorite shooters from above

CLAMS

STEAMED MANILA CLAMS 14

White wine, butter, garlic, lemon

SEAFOOD COCKTAILS

With a vodka, key lime, wasabi cocktail sauce

JUMBO PRAWNS 15

LUMP BLUE CRAB 15

KING CRAB 17

SEAFOOD COMBO 18

Bay scallops, prawns and lobster

CEVICHE SELECTIONS

Diced tomatoes, red onion, cilantro, jalapeño, lime juice

SHRIMP 10

BAY SCALLOPS AND SHRIMP WITH MANGO 12

SEAFOOD SENSATIONS

OYSTERS ROCKEFELLER 1/2 doz. 18

Traditional classic with sautéed spinach and Hunter Point oysters

KING CRAB LEGS 22

Your choice: chilled with fresh dill and meyer lemon aioli or steamed with clarified butter and lemon

 **FRIED KING CRAB LEGS** 19

Panko breaded, french fried, cocktail and rémoulade sauces

 **BLUE CORN CRUSTED OYSTERS** 15

Penn Cove Select oysters, fire roasted pepper aioli, lime garnish

 *New!*

SEAFOOD TO SHARE 65

Served with bay scallops and shrimp with mango

King Crab Legs

6 Oysters • 4 Prawns • Maine Lobster Cocktail

Clayton Slieff, Chef de Cuisine | Christian O'Kuinghttons, Sommelier | Mark Steele, Maître d'

Drinking alcoholic beverages during pregnancy may negatively impact the health of your unborn child. The Washoe County Health Department advises that eating raw, undercooked animal foods or animal foods that are not otherwise processed to eliminate pathogens such as meat, poultry, eggs, milk, seafood or shellfish pose a significant risk to everyone, especially the elderly, young children under the age of four years, pregnant women, and other susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness.

DESSERTS

Your Choice 9

GRAND MARNIER CHOCOLATE BROWNIE SUNDAE

Liqueur-infused dark chocolate brownie, vanilla bean ice cream, toasted nuts, whipped cream

CLASSIC MOUNTAIN OF STRAWBERRY SHORTCAKE

Classic genoise cake layered with fresh strawberries and housemade whipped cream

TRIPLE CHOCOLATE FUDGE CAKE

Whipped cream, fresh berries

BREAD PUDDING

Golden raisin and apricot bread pudding, crème anglaise

CRÈME BRÛLÉE

Classic cream custard with caramelized sugar crust
Ask your server for today's selection

CHOCOLATE BURGER

Mini root beer float, mango fries

NEW YORK STYLE CHEESECAKE

Graham cracker crust, fresh berries

FRESH MADE FONDUE DONUTS

Sugar dusted donut dippers accompanied by strawberry-lingonberry, banana butterscotch, malted chocolate with housemade whipped cream

KEY LIME PIE

Free-form lime curd, lime mousse, meringue, graham cracker cookie

COTTON CANDY

Fluffy sugar confection, flavor du jour

CHOCOLATE FONDUE FOR TWO 15

Chambord dipping chocolate, fresh strawberries, green apples, pound cake and Rice Krispies Treats

DESSERT WINES

Far Niente "Dolce"	15
Ferrari-Carano "Eldorado Gold" Semillon/Sauvignon Blanc	14
Inniskillin "Icewine" Riesling	15
Inniskillin "Icewine" Vidal	15
Inniskillin "Icewine" Cabernet Franc	15

PORT

Graham's 20yr Tawny	12
Graham's 30yr Tawny	19
Graham's 40yr Tawny	35
Graham's Six Grapes Ruby	7
Justin "Obtuse" Cabernet Port	14

CORDIALS

B & B	9
Bailey's Original Irish Cream	8
Disaronno Amaretto	8
Frangelico	8
Grand Marnier 100	34
Grand Marnier 150	45
Kahlúa	8
Patrón XO Café	9
Tuaca	8

COGNAC

Hennessy VSOP	11
Courvoisier XO Imperial	22
Remy Martin XO	26
Hennessy Paradis	85
Remy Martin Louis XIII	195

 *New!*

 *Bistro Napa Signature Dish*

SWEET TRUFFLES & DESSERT WINE PAIRINGS

Single selection 6 • Selection of three 18 • Selection of five 30

Each handmade truffle is made with the finest ingredients and blended with delicious Belgian dark chocolate.

BLACK MISSION FIG TRUFFLE — INNISKILLIN "ICEWINE" VIDAL

BLACK FOREST TRUFFLE — JUSTIN "OBTUSE"

HAZELNUT TRUFFLE — GRAHAM'S 20YR TAWNY PORT

RASPBERRY TRUFFLE — INNISKILLIN "ICEWINE" CABERNET FRANC

HONEY TRUFFLE — FAR NIENTE DOLCE

18% gratuity will be added to parties of 8 or more. Drinking alcoholic beverages during pregnancy may negatively impact the health of your unborn child. The Washoe County Health Department advises that eating raw, undercooked animal foods or animal foods that are not otherwise processed to eliminate pathogens such as meat, poultry, eggs, milk, seafood or shellfish poses a significant risk to everyone, especially the elderly, young children under the age of four years, pregnant women, and other susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness. 41309