



5280 MENU ITEM

Menu items with this icon can be used to create a 3 course menu at \$50 per person exclusive of tax and gratuity. 3 courses ie; 1 appetizer or salad, 1 pasta or main, and 1 dessert

APPETIZERS



Spring Rolls 10.50

Vegetables, Sweet Chili Sauce

Black Mussels GF 16.75 *

Tomatoes, Basil, Capers, Tomato Lobster Sauce



Ricotta Dumplings 11

Beef Jus, Smoked Shiitake Mushrooms,
Truffle Butter, Green Onion

Ahi Tuna Poke* GF 14

Spicy Bean Paste, Sweet Chili,
Sesame Oil, Taro Chips

Chicken Liver Mousse GF 11.50

Cherry Currant Compote, Brie Cheese,
Toast Points



Shrimp Cocktail GF 11

Bistro Cocktail Sauce



Artichoke & Jalapeno Cream

Bruschetta MGF 10.50

Spinach, Artichoke Hearts, Cream Cheese,
Jalapenos, Parmesan Cheese

SALADS



Caesar Salad MGF 7.50

Romaine, Croutons, Classic Caesar Dressing,
Parmesan Cheese - Add Anchovies : 2



Bistro Salad MGF 8

Field Greens, Apples, Pistachios, Blue Cheese,
Lemon Raspberry Vinaigrette



Quinoa and Roasted Beet Salad GF 8

Spring Mix, Goat Cheese, Pepitas,
Blood Orange Vinaigrette

Pear & Arugula Salad GF 8.5

Fennel, Chevre, Prickly Pear Vinaigrette, Pepitas



Zuppa del Giorno

Soup of the Day

Cup 7 Bowl 10

Please inform your server of any allergies so we can take the most care with your dishes

*These items may be served raw or undercooked, or contain raw or undercooked ingredients.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\$3 Split Plate Charge

\$2 for Additional Sauce

\$1 per Slice of Gluten-Free Bread

A 20% Service Charge will be added to all parties of 6 or more

MGF These dishes can be made Gluten Free upon request.


GF These items are Gluten Free




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PASTAS AND RISOTTO

 **Mushroom Risotto** GF 27
Smoked Shiitake Mushrooms, Truffles,
Gorgonzola, Green Onions
- Add Grilled Chicken 5

 **Shrimp Risotto** GF 28
Saffron Risotto, Shrimp, Snap Peas

 **Basil Pesto with Chicken** 27
Heirloom Cherry Tomatoes,
Served over Linguini Pasta

 **Gnocchi Sorrentino** 34
Ricotta Dumplings, Marinara,
Prosciutto, Basil, Fresh Mozzarella,
Heirloom Cherry Tomatoes

 **Zucchini Noodles** GF 26
Cherry Tomatoes, Spinach, Basil,
White Wine Garlic Sauce
- Add Grilled Chicken 5
- Add Shrimp 6

MAINS


All main courses are served with steamed vegetables and your choice of parmesan chive polenta, sweet potatoes, roasted rosemary potatoes, or mashed potatoes du jour.


 **Salmon*** GF 30
Honey Mustard Glaze

 **Sea Bass*** GF 36
Pan Seared, Orange Beurre Blanc

Elk Medallions* GF 42
Pomegranate Demi-Glace

 **Pork Medallions** GF 28
Grilled, Bacon Jam

 **Duck Confit** GF 38
Currant Fennel Pancetta and Onion Sauté,
Orange Demi

 **Bistro Pot Roast** GF 30
Braised Angus Chuck, Red Wine, Celery,
Onions, Carrots

Ultimate Filet* MGF 54
Onion Bacon Sautee, Bordelaise, Crispy Shallots
- Add Sautéed Mushrooms \$2

14 oz. Bone in Beef Ribeye* GF 46
Brandy Peppercorn Cream Sauce
- Add Sautéed Mushrooms \$2