

Beginning at 4:00 p.m.

TAPAS MENU

Beef Tenderloin Skewer
Spinach, Peppercorn Sauce **\$9.75**

Chicken Sausage
Braised Fennel-Apple, Onions, Red Fresno, Lemon
Sauce **\$8.75**

Buffalo Chicken Wings
Cucumber Sauce, Celery Sticks **\$10.75**

Crispy American Duroc Pork Belly
Pickled Carrots-Jicama Slaw, Cilantro Leaves,
Spicy Red Pepper Jelly **11.75**

Pommes Frites
Truffle, Parmesan, Garlic, Herbs, Honey Mustard
\$7.75

Calamari Fritti
Sea Salt, Lemon Wedge, Chipotle Aioli **\$10.75**

Pan Seared Rare Sesame Crusted Tuna
Asian Slaw, Cashews,
Spicy Kabayaki Sauce **\$13.75**

Pan Seared Day Boat Scallops
Fennel-Tomato Confit, Shallots, Artichokes, Arugula,
White Balsamic Vinaigrette **\$19.00**

Grilled Galician Style Octopus
Fingerling Potatoes, Spicy Tomato Sauce,
Castelvetro Olives **\$17.00**

Sautéed PEI Black Mussels
Spanish Chorizo, Spicy Tomato Sauce, Basil **\$13.75**

Curry Marinated Lamb Chops
Potatoes, Carrot, Kalamata Sauce **\$9.75**

**Crispy American Duroc Pork Belly
Sliders**
Cucumber, Carrots, Pear, Cilantro, Spicy Aioli **9.75**

Prime Beef Slider
Cheese, Pickles, Chipotle Aioli **\$9.75**

Edamame
Chili Sauce, Sea Salt **\$7.75**

Traditional Scampi
Garlic, Tomatoes, Basil, Lemon Butter Sauce **\$12.75**

Bistango's Guacamole
Fresno Jalapeño, Crispy Tortilla Chips **\$9.75**

Charcuterie & Cheese Plate

Trio of domestic and imported cheese
Trio of cured meats
with honey, fig jam, pickled vegetables & bread
\$19.50

**Full dinner menu also served
at the bar after 5:00 p.m.**

*Consuming raw or undercooked meats,
seafood or shellfish may increase
your risk of foodborne illness*

Beginning at 11:30 a.m.

BAR MENU

4oz Filet Flat Bread
Shiitake, Onion Marmalade, Truffle Essence, and
Horseradish Cream **\$22.50**

Salame Toscano Flat Bread
Olive Oil, Goat Cheese, Sautéed Onions,
Baby Arugula, Parmesan **\$19.50**

Baby Shrimp Flat Bread
Chorizo, Red Onions, Pesto, Red Pepper,
White Corn, Mozzarella **\$19.50**

Prime Hamburger
Lettuce, Tomato, Onions Marmalade, Brie Cheese,
Bacon, Chipotle Aioli, Fries **\$18.00**

6oz Salmon Hamburger
Lettuce, Tomato, Cucumber, Avocado, Tartar
Sauce, Homemade Potato Chips **\$18.00**

Mexican Shrimp Cocktail
Horseradish Sauce, Garlic Crostino **\$19.25**

Lump Crab Cake
Tomato Tartare, Lemon Vinaigrette,
Pea Sprouts **\$17.75**

Tuna Tartare
Cucumber, Scallions, Avocado,
Chili Vinaigrette **\$17.50**

Baby Spinach Salad
Tomato, Pine Nuts, Cranberries,
P'tit Basque Cheese, Aged Balsamic **\$11.75**

Bresaola Carpaccio
Shaved Parmesan, Wild Arugula, Lemon **\$18.00**

PETITES ENTREES

5oz Grilled Pacific Swordfish
Risotto, Pepper, Olive Tapenade, Vinaigrette
\$21.00

4oz Filet Mignon
Potato Purée, Asparagus, Bok Choy,
Shiitake Mushrooms, Wine Sauce **\$22.00**

5oz Prime Flat Iron steak
Spinach, Onion Marmalade, Potato au Gratin,
Wine Reduction **\$18.50**

5oz N.Z. Alpine King Salmon
Fennel Purée, Capers, Carrots, Romesco,
Lemon Beurre Blanc **\$24.00**

8oz Duroc Pork Chop
Asian B.B.Q. Glaze, Bacon Potato Puree,
Green Beans **\$23.00**

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