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BISTRO Z

RESTAURANT

STARTERS

SOUP & APPETIZERS

WINGS 12/18

6 OR 12 Buffalo or Barbeque Wings Served
with Bleu Cheese & Celery Sticks

ONION SOUP 9

TUNA TARTARE 17

Fried Wonton, Avocado, Japanese Dressing

CALAMARI FRITTI 11

Spicy Marinara Sauce

ENTREES

HEARTY MEALS

LAMB CHOPS 32

Tri Color Lemon Cous Cous Cake, Sautéed
Kale & Spinach, Baby Carrots,
Lamb Reduction

NY STRIP 36

Garlic Mash, Baby Carrots, Parmesan
Roasted Brussels Sprouts, Chipotle Butter

PETITE MEDALLION OF BEEF 30

Scallion Mashed Potatoes, Sautéed
Spinach & Kale, Baby Carrots,
Bordelaise Sauce

GRILLED BRONZINI 27

Tri Color Baby Potatoes, Roasted
Tomatoes, Carrot Broth, Sautéed Kale

PAN SEARED SALMON 27

Lemon Fingerling Potatoes, Sautéed Shaved
Brussels Sprouts, Baby Carrots, Lemon
Dressing

CASCATELLI PASTA 19

Wild Mushroom Bolognese, Spinach,
Roasted Tomato, Fried Artichokes
Chicken 22/Shrimp 24

LIGHTFARE

SANDWICHES & SALADS

KALE CHIPOTLE CAESAR SALAD 11

House Made Croutons, Heirloom Tomatoes
Add on Grilled Chicken 5; Shrimp 7;
Seared Tuna 8

CRAB CAKE SALAD 16

Lettuce Blend, Heirloom Cherry Tomatoes,
Citrus Vinaigrette

MIXED GREEN SALAD 10

Citrus Vinaigrette
Add on Grilled Chicken 6; Shrimp 8;
Seared Tuna 9

THICK & JUICY BURGER 18

Choice of American, Swiss or Cheddar,
Crisp Lettuce, Red Onion, Ripe Tomatoes;
Hand Cut Fries

Add Caramelized Onion, Mushroom,
Bacon, or Avocado 1 Each

CHICKEN SANDWICH 16

Focaccia, Roasted Tomatoes, Bacon, Fresh
Mozzarella, Avocado, Spinach, Smoked
Russian Dressing, Hand Cut Fries

MOROCCAN SPICED LENTIL BURGER 16

Topped with Sriracha Aioli, Served with
Seasonal Mixed Greens

DESSERTS

HOUSE MADE

CHEF'S CRÈME BRULEE OF THE DAY 10

CHOCOLATE LAVA CAKE 10

PINEAPPLE UPSIDE DOWN CAKE 9

VANILLA ICE CREAM 8

BEVERAGES

WHITE WINE

Prosecco 10
Hess Chardonnay 11
Bonterra Sauvignon Blanc 10
Da Vinci Pinot Grigio 11

RED WINE

Da Vinci Chianti 11
Trivento Malbec 11
Greg Norman Shiraz 12

BEER

Craft Beer 7
Imported Beer 6.50
Domestic 5.50

Director of Food & Beverage: Wagner Ribeiro

Executive Sous Chef: Michael Chazen

Sous Chef: Frank Polanco