



Soup'n Salad

“One Helluva Soup” Bistro Blue Tomato	10
Seasoned Parrish plum tomatoes with sweet cream and Maytag blue cheese.	
“Goosed” with a half shot of Grey Goose	...add 2
Caesar Salad	10
A variation on the classic preparation, like at Arnaud’s in N’Awlins. With romaine and baby red romaine.	
Or Caesar after Cleopatra... with Maytag blue cheese.	12
Bella Roma Tomato Salad	10
Perfect, vine ripe plum tomatoes, warmed with an herbed vinaigrette. Garnished with baby greens, herb toast and Parmesan crisp.	
The Concession Salad	12
Baby arugula, hearts of palm, avocado, tomato and oranges kissed with a French vinaigrette	
Warm Maple Leaf Duckling Salad	12
Duckling warmed with a cognac, citrus-bacon vinaigrette. Over watercress and arugula with apples, red onions, mangos and candied walnuts.	

Entrées

Entrées are presented with a bouquet of fresh vegetables and chef’s potato preparations.

Pork Tenderloin	32
Grilled cider brined heirloom pork with an apple-sage pan sauce.	
Fresh Caught Gulf Coast Grouper Sauté	Smaller Plate: 27 / Entrée: 39
Island style – with key lime dill butter, capers.	
Floribbean Grouper, a Bistro Cookery Classic	Smaller Plate: 27 / Entrée: 39
Gulf grouper with a toasted coconut and cashew crust. Pan seared, oven finished and caressed with a red pepper papaya jam.	
Chicken Saltimbocca	25
Chicken breast topped with prosciutto and fresh basil. Finished with a pinot grigio pan sauce.	
Bistro Bouillabaisse, Famous	45
First, you hire a bunch of pros to build a killer broth, Poach to order “Novey” lobster tails, jumbo shrimp, premium market fish, shellfish and calamari. Served with clever asides of herbed garlic toast and aioli.	
Shrimp “Ajillo”	35
Spanish grilled Prawns with Meyer lemon juice, parsley, garlic, saffron and Serrano chili. Served with roasted fingerling potatoes.	
U.S.A Prime Beef Tenderloin	47
Your choice of classic Charlemagne style or Au Poivre.	
Prime American Beef – “Where we believe that the beer belongs in the cowboys.”	
Surfing – with butter-poached lobster	... add 15
Flying – crowned with foie gras	... add 20
Rack of Domestic Lamb	49
Simply the world’s best, fresh domestic lamb from Colorado. Herb-rubbed, pan seared and oven roasted, then finished with a port rosemary demi-glace. “You can tell from the flavor that it has not travelled across a major ocean in the bottom of a ship.”	
Roasted Organic Chicken	27
One-half roasted Bell & Evans free range chicken with citrus and thyme jus. Served with roasted fingerling potato hash.	

Daily Fish & Pasta Presentations

Mkt Price

*The consumption of raw or undercooked food such as meat, poultry, fish, shellfish, or eggs which contain harmful bacteria, may cause serious illness.