

THE BISTRO

FALL

DINNER

APPETIZERS

CEVICHE	\$17
Local Catch, Lime, Mezcal, Guajillo Chile, Crispy Tortilla	
BEER BATTERED FRENCH FRIES	\$12
Ponzu Dipping Sauce, Sriracha Aioli	
CALAMARI TEMPURA	\$18
Tempura Batter, Andouille Sausage, Asparagus, Lemon Aioli	
TUNA POKE	\$19
Sesame Soy Dressing, Our Neighbor's Seaweed Salad, Crispy Rice Puffs	
MORRO BAY OYSTERS	\$20
Grassy Bar Farms, Cucumber Lemon Mignonette	
CHICKEN ORZO SOUP	\$15
Fresh Roasted Chicken, Organic Vegetables, Orzo Pasta, Rich Broth	
THAI STYLE FRIED BRUSSELS SPROUTS	\$14
Peanut Dressing, Cilantro, Orange	
BISTRO CRAB CAKE	\$20
Shaved Asparagus, Lump Crab, Bistro Signature Aioli	

SALADS

SIMPLE SALAD	\$16
House Ranch, Beets, Cucumber, Organic Greens	
KALIFORNIA SALAD	\$17
Baby Kale, Avocado, Local Dates, Point Reyes Blue Cheese, Roasted Almonds, Pixie Oranges, Aged Chorizo	
CAESAR SALAD	\$16
Red Oak Lettuce, Sprouted Sunflower Seeds, Focaccia Croutons, Lemon Caesar Dressing, Aged Pecorino Romano	

FROM THE DECK OVEN

PEPPERONI PIZZA	\$21
Mozzarella, Pecorino, Fontina, House Ranch	
BUTTERNUT SQUASH PIZZA	\$21
Roasted Garlic, Telaggio, Grilled Red Onion, Kale	
FUNGI PIZZA	\$21
Truffle, Fontina, Arugula, Umami Drizzle	
HEIRLOOM TOMATO PIZZA	\$21
Parmesan, Olive Oil, Lardo, Basil	
COCONUT GARLIC DAHL	\$25
Organic Vegetables, Sweet Potato, Tandoori Masala, Cashew Date Rice, Naan Bread	

ENTREES

FILET MIGNON	\$43
Lobster Mashed Potatoes, Jumbo Asparagus, Cognac Cream Sauce	
WINFIELD FARMS PORK CHOP	\$36
Parsnip Puree, Brussel Sprouts, Bacon, Apple Pork Jus	
BLACKENED LOCAL HALIBUT	\$35
Chickpea Lemon Puree, Cucumber Tomato Salad, Tahini Dressing	
SKUNA BAY SALMON	\$30
Organic Spaghetti Squash, Oyster Mushrooms, Dinosaur Kale, Squash Blossom Beurre Blanc	
CRISPY ROASTED HALF CHICKEN	\$33
Whipped Potatoes, Demi-glaze, Organic Carrots	
BRAISED BEEF SHORT RIBS	\$35
Stilton Blue Cheese Polenta, Organic Wax Beans, Crispy Onions, Rich Braising Jus	

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.