

Dinner

firstround

french onion soup
sourdough crostini, gruyere cheese 8

roasted cauliflower & asparagus bisque
spiced cream 7 [g]

organic greens cucumbers, tomatoes,
lemon herb vinaigrette 6 [gv]

chopped caesar salad shaved parmigiano-reggiano,
garlic croutons 7

baby spinach & endive salad strawberries, chevre,
toasted walnuts, poppy seed vinaigrette 11 [g]

red quinoa cake wild arugula, parmesan, whole grain
mustard sauce 9 [v]

pan seared scallops arborio risotto, parmigiano-
reggiano, maitake mushroom, scallop jus 16

house-made smoked salmon pate sourdough toast,
pickled pearl onions, blistered cherry tomato 15

maincourse

tonight's special seasonally inspired a.q.

roasted artichoke & farro "risotto" sundried tomato,
roasted baby carrots, parmigiano-reggiano, balsamic
reduction 18 [v]

miso-glazed chilean sea bass longline caught,
sticky rice, shiitake mushroom, steamed broccolini,
taro root chips, roasted mushroom broth 29

char-grilled salmon capellini pasta, braised kale,
broccoli romanesco, white wine butter sauce 28

ahi tuna niçoise tomatoes, egg, olives, fennel,
roasted peppers, caper vinaigrette 23 [g]

rocky junior chicken roasted half chicken,
pan-roasted vegetables, madeira jus 18 [g]

bistro burger all natural angus chuck, bacon,
cheddar & jack cheese, lettuce, tomato, pickles,
bistro fries 14

butchercut

grilled colorado lamb loin thyme & parmesan
polenta, baby carrots, sugar snap peas, minted
lamb jus 34 [g]

berkshire cider-brined pork chop potato croquette,
grilled asparagus, pickled mustard seeds 25

braised short ribs parsnip puree, roasted carrots and
romanesco, red wine jus 24

filet mignon angus beef, yukon gold mashed
potatoes, sautéed blue lake beans 38

share/snack

oysters on the half shell half dozen
west coast oysters with cocktail sauce or
mignonette 16 [g]

crispy calamari spicy aioli dip 11

spinach and artichoke dip applewood
smoked bacon, smoked gouda, grilled
crostini 13

charcuterie artisan selection of cured
meats, pickled vegetables 17

roasted garlic hummus garden fresh
vegetables, grilled naan 9 [v]

pesto pizza scallion & green garlic pesto,
Greek feta & fontina cheese, castelvetro
olives 13 [v]

pepperoni pizza mozzarella, parmesan,
tomato marinara sauce 14

house-made guacamole
white corn tortilla chips 8 [v]

fried brussel sprouts toasted hazelnuts,
red wine vinegar 6 [v]

sideof

mac 'n' cheddar cheese 8 [v]

bloomsdale spinach pine nuts &
muscat raisins 6 [gv]

broccolini red chili spiced 6 [gv]

roasted butternut squash maple glaze,
toasted pecans 7 [gv]

risotto style farro parmigiano-reggiano,
balsamic reduction 6 [v]

bistro fries with garlic aioli 4

onsunday

house-smoked prime rib
served exclusively on sunday evening
8oz 19 | 12oz 24
jus & horseradish cream, mashed
potatoes, pan-roasted vegetables

ontuesday

crispy fried chicken
served exclusively on tuesday evening 22
market vegetables, chicken jus

When dining in the Menlo Grill Bistro & Bar, we offer complimentary corkage service for up to 2 bottles of wine per table.

we can accommodate most dietary restrictions, notify your server of any food allergies.

[v] suitable for vegetarians | [g] gluten free preparation.

executive chef saul romero

