

# { BISTRO 82 }

## —■ APPETIZERS ■—

**Chilled Seafood Platter {for two/four} 55/99**  
*oysters du jour, king crab, lobster tail, jumbo shrimp cocktail, chef's mignonette, cocktail sauce*  
- GF -

**Oysters du Jour piece 4, ½ dozen 21, dozen 40**  
*served with chef's mignonette & cocktail sauce*  
- GF -

**French Onion Soup Dumplings 12**  
*white cheddar, caramelized onion, New Holland's "The Poet" stout*

**Orange Cauliflower 10**  
*ginger, sesame, mirepoix, orange marmalade, cashews*  
- VG -

**Alaskan King Crab Legs ½ lb 25, 1 lb 46**  
*served chilled with dijonnaise or steamed with drawn butter*  
- GF -

**Escargot 13**  
*garlic butter, pistou, puff pastry*

**Shrimp Cocktail 15**  
*jumbo shrimp, cocktail sauce, lemon*  
- GF -

**Soup du Jour 8**  
*chef's creation*

**Epi Bread 4**  
*daily baked with house cultured butter*  
- V -

## —■ GREENS ■—

**Chopped Bistro Salad 8**  
*egg, carrot, butter crouton, parmesan, buttermilk ranch*  
- V -

**Goat Cheese Salad 9**  
*mixed greens, granny smith, mixed nuts, rum raisins, honey balsamic vinaigrette*  
- V -

**Caesar Salad 7**  
*sourdough crouton, grana padano*

## —■ ENTRÉES ■—

**Maple Glazed Salmon 24**  
*maple mustard glaze, brussels sprouts, turnip, apple, brown butter*  
- GF -

**Chicken Milanese 18**  
*herb-panko crusted, cherry tomatoes, arugula, roasted garlic vinaigrette*

**Sea Scallops 29**  
*eggplant, brown butter, red bell pepper, snap pea, arugula*  
- GF -

**Mushroom Pappardelle 17**  
*butternut squash, roasted mushrooms, English peas, garlic cream*  
- V -

**Seafood Bouillabaisse 36**  
*jumbo shrimp, sea scallop, lobster, king crab, fingerling potato, tomato-shellfish broth*

**Filet Mignon 36**  
*duchess potato, broccolini, zip sauce*  
- GF -

**Steak Frites 45**  
*45 day aged NY strip, pommes frites, bernaise, maitre d'butter*

**Bistro Burger 19**  
*house steak blend, muenster, dry aged beef remoulade, pommes frites*

### ENHANCEMENTS:

*Lobster Tail (steamed or chilled)-15  
Seared Sea Scallop-6  
Grilled Jumbo Shrimp-5  
Grilled Chicken Breast-6  
Roasted Mushrooms-4*

## —■ SIDES ■—

**Brussels Sprouts 8**  
*bacon, sherry, pickled shallot*  
- GF -

**Duchess Potatoes 6**  
*creme fraiche, white cheddar, chive*  
- V - GF -

**Pommes Frites 5**  
*parmesan, parsley, bearnaise*

**Broccolini 6**  
*garlic, shallot, butter*  
- GF -

**Seasonal Mixed Vegetables 8**  
- V - GF -

{-V-vegetarian-VG-vegan-GF-gluten-free-}

Ask your server about items that are cooked to order. Consuming raw or under cooked meats, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

## —■■ CHAMPAGNE ■■—

Veuve Clicquot Champagne, France 19/99  
Veuve Clicquot Rose Champagne, France 25/125  
Ruinart Blanc de Blanc Reims, France 120  
Ruinart Rose Reims, France 145  
Dom Pérignon '04 Champagne, France 225

## —■■ WHITES & ROSE ■■—

Rechsteiner Pinot Grigio '17 Venezia, Italy 10/38  
Pullus Rose '17 Lower Styria, Slovenia 10/38  
Decibel Sauvignon Blanc '17 Hawkes Bay, New Zealand 11/ 42  
Joseph Drouhin Chardonnay '17 Macon-Lugny Les Crays, France 11 /42  
Dr. Fischer Riesling '16 Mosel, Germany 13/50  
\*Domaine Chevreau Sauvignon Blanc '17 Sancerre, France 17/66  
FEL Chardonnay 17 /25 / 68  
*by cliff lede*  
Do Ferreira Albarino '16 Rias Baixas, Spain 52  
Rococo Chenin Blanc '17 Santa Barbara, CA 53  
Poseidon Chardonnay '16 Carneros, CA 58  
\*Vietti Arneis '17 Roero, Italy 59  
\*Stags' Leap '17 Napa Valley, CA 68  
\*Frank Family '17 Carneros, CA 70  
Merry Edwards Sauvignon Blanc '17 Russian River, CA 79  
\*Nickel & Nickel '15 Russian River Valley, CA 82  
Solomon Hills Chardonnay '14 Santa Maria, CA 84  
Sandhi Chardonnay '15 Sta. Rita Hills, CA 89  
Domaine Laroche 1er Cru '14 Chablis, France 99  
Shafer Red Shoulder Ranch Chardonnay '16 Carneros, CA 102  
Illumination by Quintessa Sauvignon Blanc '16 Napa, CA 110

## —■■ PINOT NOIR ■■—

Cummuter Cuvee '17 Willamette Valley, OR 12/46  
Duckhorn Migration '16 Russian River Valley, CA 15/58  
Talley '15 Arroyo Grande, CA 62  
David Moreau Cuvee "S" '16 Santenay, France 79  
Domaine Pavelot '16 Savigny Les Beaune, France 84  
Denison Cellars Johnson Ridge Vineyard '16 Eola-Amity Hills, OR 86  
Domaine Drouhin '15 Dundee Hills, OR 89  
Vincent Girardin '15 Volnay, France 99  
St. Innocent '16 Shea Vineyard Willamette Valley, OR 99  
\*Brulliam Sobranes '14 St. Lucia, CA 110  
\*Goldeneye '15 Anderson Valley, CA 120  
Beaux Freres '16 Willamette, OR 122

## —■■ RED BLENDS ■■—

Bura Galeria '15 Dalmation Coast, Croatia 56  
Meerlust '15 Stellenbosch, South Africa 75  
Triga Bodegas Volver '15 Aliconte, Spain 79  
ONX "Praetorian" '15 Paso Robles, CA 84  
Gasparini 'Capo di Stato' Venegazzu '13 Veneto, Italy 87  
Chateau Font du Loup '16 Chateauneuf du Pape, France 89  
\*Blackbird "Arise" '14 Napa Valley, CA 94  
Gaja "Promis" '16 Tuscany, Italy 95  
Mas de Daumas '14 Languedoc, France 99  
Celani "Tenacious" '15 Napa Valley, CA 110  
\*Duluc Brinaire-Ducru '10 Saint-Julien, France 120  
Chateau Malartic Lagraviere Grand Cru '15 Pessac-Leognan, France 160  
Chateau Durfort-Vivens '00 Marguax, France 250

## —■■ CABERNET ■■—

Liberty School '16 Paso Robles, CA 12/46  
Arena by Blackbird '16 North Coast, CA 14/54  
Quilt by Caymus '17 Napa Valley, CA 19/74  
Gramercy Cellars '14 Columbia Valley, WA 66  
Paul Hobbs "Cocodrilo" '16 Mendoza, Argentina 68  
Arbios '13 Alexander Valley, CA 69  
Band of Vintners Consortium '16 Napa Valley, CA 74  
Terrunyo '15 Pirque Vineyard Maipo Valley, Chile 79  
Galerie 'Latro' '14 Knights Valley, CA 88  
Rubissow '09 Mount Veeder, CA 95  
\*Alpha Omega II '16 Napa Valley, CA 99  
La Piche '15 Napa Valley, CA 105  
\*Faust by Quintessa '16 Napa Valley, CA 120  
Round Pond Estates '15 Rutherford, CA 126  
Adaptation by Plumpjack '15 Napa Valley, CA 135  
Martin Estate Bacchanal '15 Rutherford, CA 140  
Double Diamond '16 Oakville, CA 150  
Justin "Isosceles" '15 Paso Robles, CA 155  
Frias Family '16 Spring Mountain District, CA 160  
J Davies '13 Diamond Mountain, CA 170  
Jordan '03 Alexander Valley, CA 175  
Highlands Reserve '08 Howell Mountain, CA 189  
Silver Oak '14 Napa Valley, CA 225  
Daou "Soul of a Lion" '15 Paso Robles, CA 235

## —■■ OTHER REDS ■■—

Clarendelle '15 Bordeaux, France 12/46  
Paul Mas Malbec '17 Vin de Pays, France 12/46  
Alto Moncayo\Veraton Grenacha '16 Aragon, Spain 54  
Emmolo by Caymus Merlot '17 Napa Valley, CA 58  
El Enemigo Malbec '15 Mendoza, Argentina 65  
La Togata '12 Brunello di Montalcino, Italy 79  
Peay Syrah '16 Sonoma Coast, CA 89  
Yacoubian-Hobbs Areni '15 Vayots Dzor, Armenia 94  
Two Hands " Bellas Garden" Shiraz '14 Barossa Valley, Australia 95  
Chapelle St. Theodoric Le Grand Pin Grenache '15 Rhone, France 99  
\*Oddero Barolo '14 Piedmont, Italy 105  
Masi Amarone '12 Veneto, Italy 120  
Moccagatta Nebbiolo '13 Barbaresco, Italy 125  
Urbina Gran Reserva '94 Rioja, Spain 130  
Rene Rostaing Cote-Rotie '14 Rhone, France 140  
Cayuse Syrah '16 Walla Walla Valley, WA 188  
Cayuse "God Only Knows" Grenache '13 Walla Walla Valley, WA 245

## —■■ RESERVES ■■—

Adobe Road A-1 Block '13 Beckstoffer, CA  
Diamond Creek Volcano Hill '15 Napa Valley, CA  
Ornellaia '99 Tuscany, Italy  
Chateau Petrus Bordeaux '87 Pomerol, France  
Chateau Lafite Rothschild Bordeaux '00 Pauillac, France  
Chateau Lafite Rothschild Bordeaux '82 Pauillac, France  
Hundred Acre "Ark Vineyard " Cabernet '13 Napa Valley, CA  
Hundred Acre Wraith '14 Napa Valley, CA  
Screaming Eagle '08 Cabernet Napa Valley, CA  
Second Flight by Screaming Eagle Red Blend '12 Napa Valley, CA

\*Every Wednesday enjoy half off specially hand selected wines & staff favorites.  
Discounts will be reflected on the bill.