

....Dinner....

Bistro Starters

Chicken & Saffron Tortilla Sopa	
<i>A La Paloma signature served with crisp tortilla strips Mexican Manchego cheese.</i>	7
Soup of the Day	6
Italian Bruschetta	
<i>Grilled rustic bread, basil, tomatoes, extra virgin olive oil and fresh ricotta with olive tapenade.</i>	9
Wild Mushroom Ravioli	
<i>Topped with Gorgonzola and finished with aged port cream sauce.</i>	14
Ancho Rub Diver Scallops	
<i>Seared Diver scallops served over barley risotto, with an accent of garlic aioli, chili parsley oil reduction.</i>	15
Golden Yukon Potato Cake & Salmon	
<i>Peppered smoked salmon & fresh chive crema served with fresh made Yukon gold potato pancake</i>	14
Vietnamese Marinated Chicken and Shrimp Satay	
<i>Grilled skewers served with a duo of hot and spicy peanut sauce and sweet and sour dipping</i>	16
Caesar Salad	
<i>Tender hearts of romaine classically prepared with zesty Caesar dressing Served with slow roasted romas, crostini, shaved Asiago.</i>	8
Vine-Ripe Tomato & Buffalo Mozzarella Salad	
<i>Fresh California greens with shaved fennel, aged balsamic vinegar reduction, and drizzled with extra virgin olive oil.</i>	9
Bistro California Greens	
<i>Cucumber, purple onions, carrots & julienne red peppers, served with choice of dressing</i>	7

Off the Grill

*The following items are cooked to your temperature choice. Served with Dijon demi glace and aged balsamic reduction.
Fresh seasonal vegetables and garlic mashed potatoes.*

Two 6 oz. Lamb Porterhouse Chops	28
8 oz. Filet of Beef Tenderloin	30
10 oz. New York Steak	28

Bistro Mains

Jumbo Gulf Shrimp & Truffle Barley Risotto	
<i>Large Shrimp sautéed and served over wilted spinach, and Truffle barley risotto with extra virgin olive oil and shaved Parmigiano.</i>	25
Roasted Half-Chicken	
<i>Slow roasted chicken with Boniato potato, herbed roasted tomato, asparagus & natural jus.</i>	23
Sonoran Sea Bass	
<i>Sea Bass rubbed with Ancho chilies and seared served with sweet and savory mango pepper relish, grilled Boniato potato, Anaheim chili pepper & parsley reduction.</i>	24
Southwestern BBQ Baby Back Ribs	
<i>Tender baby back ribs that fall off the bone with our own spicy BBQ sauce served with Jicama slaw and Chipotle Salsa.</i>	Full Rack 22...Half Rack 16
Miso Salmon	
<i>Miso rubbed Atlantic salmon pan seared and served with baby bok choy, sautéed Asian julienne vegetables and plum ginger lemongrass, coulis.</i>	25
Porcini Chicken Pasta	
<i>Tender chicken breast seared with Porcini dust tossed with roasted vegetables in a fresh pesto sauce and topped with roasted pine nuts</i>	21
Orecchiette Pasta	
<i>Fire grilled shrimp, tossed with fresh spinach, sun-dried tomatoes, asparagus tips and Kalamata olives, Served with creamy Alfredo sauce</i>	25
Grilled Portobello & Roasted Veggies	
<i>Fresh herb marinated Portobello stuffed with roasted seasonal vegetables, with fresh tomato basil sauce, Asiago and fresh mozzarella cheeses, accompanied by asparagus & barley risotto.</i>	18

Consuming raw, undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

For parties of 8 or more an 18% gratuity is included