

SHALLOTS BISTRO

TAPAS

Rib Tacos	32
Pulled BBQ Beef, Pickled Red Onion, and Ancho Aioli	
Fish Tacos	34
Market fresh fish, Asian slaw, and Spicy mayo	
Beef Slider Trio	28
Fresh guacamole, Caramelized onion, and BBQ bacon jam (all served on a pretzel bun)	
Homemade Gnocchetti	20
Wild mushrooms, Cherry tomatoes, Fresh herbs, and Truffle oil	
Sesame Chili Cauliflower	20
Crispy cauliflower florets with a chili garlic sesame glaze	
Rumaki	22
Pastrami wrapped dates, Brown sugar glaze, and Almonds	
Veal Short Rib Gnocchi	35
Sautéed wild mushrooms, Baby spinach, Fresh garlic, Crispy Veal short rib, Truffle oil, and Demi-glace	
Bone Marrow with Crostini	40
Roasted Bone Marrow with Crostini and Garlic Butter	
Beef Carpaccio	30
Cornichon, Truffle oil, Umami dust, Crostini, Lemon, and Arugula	
London Broil Egg Rolls	28
Crispy London broil egg rolls, Cole slaw, and Honey ginger sauce	
Veal Sliders	38
Pulled veal with Pico de Gallo and Demi-glace (served on a pretzel bun)	

SOUP & SALADS

Tuna 26 / Salmon 26 / Chicken 20 / Steak 28 / Seabass 36	
Soup of the Day	MP
Bacon Arugula Salad	25
Baby arugula, Beef fry, Orange supremes, Toasted walnuts, and Balsamic reduction	
Cobb Salad	26
Romaine Lettuce, Grilled chicken, Beef fry, Cherry tomatoes, Avocado, Hard boiled egg, and Croutons	
Caesar Salad	16
Crispy romaine lettuce, Cherry tomatoes, Roasted garlic cloves, Caesar dressing, and Croutons	
Arugula and Quinoa	25
Arugula, Quinoa, Creamy hummus, Wild mushrooms, Hard boiled egg, Cherry tomatoes, Bermuda onions, and Sumac avocado dressing	

CLASSIC ENTREE DISHES

Lamb Shank	55
Braised lamb shank, Date syrup, Zaatar, and Celery root puree	
Short Ribs	65
12oz Smoked short ribs, Mashed potatoes, and Sautéed asparagus	
Back Ribs	60
Slow roasted BBQ beef back ribs with butter basted corn on the cob	
Chicken Marsala	38
Half roasted chicken, Wild mushroom marsala sauce, and choice of one side	
Chicken Dijonaise	38
Half roasted chicken, Dijon mustard sauce, and choice of one side	
Garlic Herb Chicken	38
Herb roasted half chicken, White wine sauce, and choice of one side	
Lamb Chops	95
Grilled Baby Lamb chops, Blueberry and mint reduction, Mashed potatoes, and Demi-glace	
Shallots Burger	38
Grilled burger, Beef fry, Sautéed wild mushrooms, Caramelized onions, Lettuce, Tomato, and Spicy BBQ sauce	

FISH

Pan Seared Branzino	42
Branzino, Linguine pasta, Fresh garlic, Parsley, and Lemon butter sauce	
Grilled Salmon	45
Fresh herb encrusted salmon filet, Mashed potatoes, and Sautéed spinach	
Chilean Sea Bass	55
Honey bourbon glazed sea bass, celery root puree, and baby carrots	
Japanese Branzino	42
Crispy tempura ginger branzino, Quinoa rice pilaf, Wakame, Toasted sesame seeds, and Teriyaki sauce	

HOUSE STEAKS

(Choose your sauce: Peppercorn Sauce, Wild mushroom demi-glace, Demi-glace, Bone Marrow Béarnaise Compound Butter, Bordelaise, Chimichurri, Honey Bourbon Sauce, and Horseradish)

12oz Ribeye Steak	60
Ribeye steak grilled to perfection with choice of one side	
16oz Ribeye Steak	78
Succulent ribeye steak off the bone with choice of one side	
Eye of Rib Filet	60
12oz grilled center cut filet with choice of one side	
Fillet Medallions	60
Two 6oz medallions of center cut filet crusted in peppercorn with choice of one side	
Surprise Steak	85
10oz supreme reserve cut steak with choice of one side	
12oz Black Angus Ribeye Steak	55
Boneless angus ribeye steak with choice of one side	

CHEF SPECIAL STEAKS

(ASK YOUR SERVER FOR AVAILABILITY)

King Reserve Steak	MP
Dry Aged Bone in Ribeye Steak	MP
Bacon Wrapped Filet Steak	MP
Chateaubriand Steak	MP

SIDE DISHES

Asparagus	14
Sautéed Mushrooms	9
Mashed Potatoes	10
Baked Potato	10
Baked Sweet potato	10
Potato Wedges	12
Fries	9
Duck Fat Fries	12
Green Beans	9
Homemade Onion Rings	9
Sautéed Seasonal Vegetables	10
Tempura Cauliflower	12
Quinoa Rice Pilaf	9
Sautéed Spinach	9
Sweet Potato Fries	12