

Bistro CENTRAL Parc

RED WINE BY THE GLASS

Educated Guess.	16 / 64
<i>Cabernet Sauvignon, Napa</i>	
Bonanza.	14 / 56
<i>Cabernet Sauvignon, Napa</i>	
Martin Ray.	15 / 60
<i>Pinot Noir, Sonoma Coast</i>	
Porta Sole.	16 / 64
<i>Montepulciano, Abruzzo, Italy</i>	
Michael David.	14 / 56
<i>Petite Syrah, Lodi</i>	
Uno Antigal.	15 / 60
<i>Malbec, Argentina</i>	
Conundrum.	14 / 56
<i>Meritage, Red Blend, CA</i>	
Red Wine of the Day. .	10 / 45
<i>Changes Daily</i>	

WHITE WINE BY THE GLASS

Sonoma Cutrer.	15 / 60
<i>Chardonnay, Sonoma Valley</i>	
Altitude Project.	13 / 52
<i>Chardonnay, Napa Valley</i>	
Justin.	15 / 60
<i>Sauvignon Blanc, Central Coast</i>	
Leonessa.	14 / 56
<i>Pinot Grigio, Italy</i>	
Josh Cellars.	13 / 52
<i>Rose, California</i>	
Pine Ridge.	14 / 56
<i>Viognier, Napa Valley</i>	
Cavit.	13 / 52
<i>Moscato, Trevenezie, Italy</i>	
White Wine of the Day.	10 / 45
<i>Changes Daily</i>	

BUBBLES BY THE GLASS

Villa Carlotti.	13 / 60
<i>Prosecco, Italy</i>	
Elysee.	13 / 60
<i>Brut, France</i>	
Poema.	13 / 60
<i>Brut Rose, Spain</i>	



HOUSE COCKTAILS

Homemade Sangria.	13
<i>pitcher \$45</i>	
Aperol Spritz.	14
<i>pitcher \$45</i>	
Kir Royale.	13
<i>pitcher \$45</i>	
Pineapple Breeze. . .	12
<i>soju, pineapple juice, mango syrup, mint, lime juice</i>	
Pomegranate Martini	12
<i>soju, pomegranate, lemon juice & sugar rim</i>	
Espresso Martini. . .	12
<i>soju, espresso, Irish cream</i>	



LATE NIGHT HAPPY HOUR

\$10

MON - THURS
8:30PM-9:30PM

all alcoholic beverages

WINE FLIGHTS

Interesting Red Flight. .	32
<i>Petite Syrah, Michael David Meritage, Conundrum Montepulciano, Porta Sole</i>	
White & Rose Flight. . . .	28
<i>Sauvignon Blanc, Justin Rose, Josh Cellars Pinot Grigio, Leonessa</i>	
Bistro Parc Flight.	30
<i>Malbec, Uno Cabernet Sauvignon, Bonanza Pinot Noir, Martin Ray</i>	
Western Addition Flight	28
<i>Pinot Noir, Martin Ray Viognier, Pine Ridge Sauvignon Blanc, Justin</i>	

APPETIZERS

Burrata VG	
<i>fig jam, pistachio, arugula, honey lime vinaigrette, crostini</i>	
16	
Escargot	
<i>oven baked french escargots with parsley, pesto butter, crostini</i>	
15	
Truffle Mushroom Bruschetta VG	
<i>creamy truffle mushroom sauce</i>	
15	
Fried Calamari	
<i>artichoke hearts, green beans, cocktail and tartar sauce</i>	
18	
Beef Carpaccio RAW	
<i>thinly sliced filet mignon, onions, capers, parmesan, arugula, dijon mustard & lemon caper aioli, crostini</i>	
17	
Baked Brie Provençal VG	
<i>walnuts, honey, apple, strawberry, blueberry & toasted crostini</i>	
16	
White Wine Mussels 	
<i>garlic, onions, parsely, french fries served with white wine butter sauce</i>	
19	
Meatballs	
<i>meatballs served with marinara & crostini</i>	
15	
Beef Medallion GF	
<i>garlic mashed potato, with red wine braised short ribs</i>	
16	
Rock Shrimp 	
<i>garlic lemon butter sauce, crostini</i>	
15	
Crab Cakes 	
<i>lightly breaded wild caught crab, shrimp, asparagus, served with roasted red bell pepper sauc</i>	
19	
SOUP & SALAD	
French Onion	
<i>prepared with beef stock</i>	
12	
Caesar Salad	
<i>romaine lettuce, parmesan, croutons, homemade creamy caesar dressing</i>	
13	
Mista Salad VG GF	
<i>baby mixed greens, cherry tomato, strawberry, gorgonzola cheese, candied nuts, balsamic vinaigrette</i>	
13	
Bistro Salad VG GF	
<i>mixed greens, romaine lettuce, apple, dried cranberry, walnut, gouda, honey lime vinegratte</i>	
13	
Add Chicken	12
Add Salmon	16
Add Shrimp.	14
Add Steak. .	18

Bistro

CENTRAL

Parc

ENTREES

BLACK PEPPER FETTUCINE ★
shrimp, salmon, sun-dried tomato, in a garlic sun-dried infused cream sauce 29

TRUFFLE RAVIOLI 🍷🔥★
ravioli stuffed with mushroom & ricotto cheese, served with olives, calabrian peppers, garlic cream sauce with truffle essence 26

SEAFOOD LINGUINI
mussels, salmon, shrimp, in a white wine garlic marinara sauce 31

PENNE WITH CHICKEN 🔥★
green peas, sweet corn, mushroom, calabrian peppers, creamy vodka pink sauce 26

PAPPARDELLE SHORT RIBS ★
shredded short ribs, diced tomato, mushroom, green peas, served with au jus sauce 29

SPAGHETTI BOLOGNESE ★
traditional homemade meat sauce 25

CHICKEN MARSALA ★
chicken breast with mashed potato, asparagus & creamy marsala mushroom sauce 27

GRILLED SALMON 🍷★
red quinoa tabbouleh, mixed in diced cucumber, sweet onion, orange segments served with green goddess sauce 32

BOUILLABAISSE 🦞🦀
seafood stew with salmon, mussels, shrimp, crab meat served with tomato sauce & crostini 32

WHOLE SEABASS 🐟
whole mediterenean seabass, spring greens, roasted potatoes, served with chimichurri and lemon caper sauce 36

BRAISED SHORT RIBS 🍷
red wine braised beef short ribs, mushrooms, asparagus, creamy mashed potato, onion rings, au jus 35

STEAK AND FRITES
12 oz boneless ribeye steak, french fries, sauteed asparagus 44

SIDES

- Brussel Sprouts. 9
- Truffle Parmesan Fries. 9
- Regular French Fries. 8
- Sautéed Asparagus. 9
- Sautéed Mushrooms. 9
- Sautéed Spinach. 9
- Patata Bravas. 9
- Mashed Potatoes. 8

DESSERT

- Sticky Toffee Bread Pudding 🍮 . . . 13
- Grand Marnier Creme Brûlée 🍷 . . 12
- Molten Banana Cake 🍷 14
Gluten Free
- Chocolate Lava Cake. 12
- Affogato. 12
with choice of gelato
- Vanilla Bean Gelato. 10
- Dark Chocolate Gelato. 10
- Sea Salted Caramel Gelato. 10
- Pistachio Gelato. 10
- Blackberry Cabernet Sorbet 🍷 . . . 10
dairy-free

PORT

- Graham’s 10 year. 12
- Graham’s 20 year. 16
- Fonseca Bin 27. 12
- Six Grapes. 10
- Quinta das Carvalhas. 10

KID'S MENU

- Kid's Pasta 🍷🍷🍷 12
choice of penne or spaghetti pasta with a choice of marinara, alfredo, pesto, bolognese or butter & cheese
- Spaghetti Meatballs. 14
- Chicken Nuggets & Fries. 12
- Grilled Chicken & Fries. 12

★
Early Bird Special
3–Course

\$27

per person
7 DAYS A WEEK
4:30-5:30PM

Choose your
salad
starred entree ★
gelato

★
Steak & Frites
3–Course

\$47

per person
7 DAYS A WEEK

Choose your
salad
ribeye 12oz
gelato

★
To Our Valued
Guests

Thank you for your continued support and understanding.

We are truly grateful for your loyalty and for choosing to dine with us. Your support allows us to continue doing what we love –serving our community with great food, warm hospitality, and exceptional value.

We look forward to welcoming you again and again.

Consumer Advisory
Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.