

Bistro CENTRAL Parc

RED WINE BY THE GLASS

Educated Guesss.	15 / 60
<i>Cabernet Sauvignon, North Coast</i>	
Bonanza.	14 / 56
<i>Cabernet Sauvignon, Napa Valley</i>	
Martin Ray.	14 / 56
<i>Pinot Noir, Sonoma Coast</i>	
Frank Family.	21 / 84
<i>Pinot Noir, Carneros</i>	
Porta Sole.	15 / 60
<i>Montepulciano, Abruzzo, Italy</i>	
Michael David.	13 / 52
<i>Petite Syrah, Lodi</i>	
Troublemaker.	14 / 56
<i>Meritage, Central Coast</i>	
Di Lorenzo.	12 / 48
<i>Chianti, Tuscany</i>	

WHITE WINE BY THE GLASS

Altitude Project.	12 / 48
<i>Chardonnay, Napa Valley</i>	
Sonoma Cutrer.	15 / 60
<i>Chardonnay, Sonoma Valley</i>	
Justin.	14 / 56
<i>Sauvignon Blanc, Central Coast</i>	
Leonessa.	13 / 52
<i>Pinot Grigio, Italy</i>	
Daou.	13 / 52
<i>Rose, Paso Robles</i>	
Pine Ridge.	13 / 52
<i>Viognier, Napa Valley</i>	
Cavit.	12 / 48
<i>Moscato, Trevenezie, Italy</i>	

BUBBLES BY THE GLASS

Villa Carlotti.	12 / 48
<i>Prosecco, Italy</i>	
Elysee.	13 / 52
<i>Brut, France</i>	
Segura Viudas.	13 / 52
<i>Brut Rose, Spain</i>	

HOUSE COCKTAILS

Aperol Spritz.	12
<i>prosecco, aperol, orange slice</i>	
Homemade Sangria.	12
<i>homemade sangria with seasonal fresh fruit</i>	
Kir Royale.	12
<i>brut champagne, creme de cassis</i>	
Lemon Drop.	12
<i>soju, lemon juice, simple syrup, sugar rim</i>	
Pomegranate Martini. . . .	13
<i>soju, pomegranate, sweet-sour & sugar rim</i>	
Espresso Martini.	13
<i>soju, espresso, Irish cream</i>	

CHEESE & CHARCUTERIE

Brie	Salami
Manchego	Mortadella
Pecorino	Prosciutto

Choose two.	14
Choose three.	21
Choose four.	28

WINE FLIGHTS

Interesting Red Flight. . .	32
<i>Petite Syrah, Michael David</i>	
<i>Meritage, Troublemaker</i>	
<i>Montepulciano, Portal Sole</i>	
White & Rose Flight. . . .	26
<i>Sauvignon Blanc, Justin</i>	
<i>Rose, Tres Chic</i>	
<i>Pinot Grigio, Leonessa</i>	
Bistro Parc Flight.	28
<i>Chianti, Di Lorenzo</i>	
<i>Cabernet Sauvignon, Bonanza</i>	
<i>Pinot Noir, Martin Ray</i>	
Western Addition Flight. 26	
<i>Pinot Noir, Martin Ray</i>	
<i>Viognier, Pine Ridge</i>	
<i>Sauvignon Blanc, Justin</i>	

APPETIZERS

Burrata V	
<i>fig jam, pistachio, arugula, honey</i>	
<i>lime vinaigrette 14</i>	
Escargot GF	
<i>oven baked french escargots with</i>	
<i>parsley, pesto butter 13</i>	
Truffle Mushroom Bruschetta	
<i>creamy truffle mushroom sauce 15</i>	
Fried Calamari	
<i>lightly breaded calamari, artichoke</i>	
<i>hearts, green beans, marinara and</i>	
<i>tartar sauce 18</i>	
Beef Carpaccio RAW	
<i>thinly sliced filet mignon, onions,</i>	
<i>capers, parmesan cheese, arugula,</i>	
<i>dijon mustard & lemon caper aioli 16</i>	
White Wine Mussels	
<i>garlic, onions, parsley, french fries</i>	
<i>served with cream white wine</i>	
<i>butter sauce 18</i>	
Meatballs	
<i>traditional Italian meatballs</i>	
<i>served with marinara 13</i>	
Beef Medallion	
<i>garlic mashed potato, with red</i>	
<i>wine braised short ribs 15</i>	
Rock Shrimp GF	
<i>garlic lemon butter sauce, crostini,</i>	
<i>in a cast iron plate 14</i>	
Crab Cakes	
<i>lightly breaded wild caught crab,</i>	
<i>shrimp, asparagus, served with</i>	
<i>roasted red bell pepper sauce 18</i>	
SOUP & SALAD	
French Onion	
<i>prepared with beef stock 9</i>	
Caesar Salad	
<i>romaine lettuce, parmesan cheese,</i>	
<i>croutons, homemade creamy caesar</i>	
<i>dressing 12</i>	
Mista Salad V GF	
<i>baby mixed greens, cherry tomato,</i>	
<i>sliced strawberry, gorgonzola cheese,</i>	
<i>candied nuts, balsamic vinaigrette 12</i>	
Citrus Salad V GF	
<i>arugula, fennel, fresh orange,</i>	
<i>pistachio, gorgonzola cheese,</i>	
<i>honey-lime vinaigrette 13</i>	

Add Chicken. 9 **Add Salmon** 12

Add Shrimp. 10 **Add Steak.** 14

Bistro CENTRAL Parc

ENTREES

BLACK PEPPER FETTUCINE ★
shrimp, salmon, sun-dried tomato,
in a garlic sun-dried infused
cream sauce 27

TRUFFLE RAVIOLI 🍴 🔥 ★
ravioli stuffed with mushroom &
ricotta cheese, served with olives,
calabrian peppers, garlic cream
sauce with truffle essence 25

SEAFOOD LINGUINI
mussels, salmon, shrimp, in a white
wine garlic marinara sauce 29

PENNE WITH CHICKEN ★
green peas, sweet corn, mushroom,
calabrian peppers, creamy
vodka pink sauce 24

PAPPARDELLE SHORT RIBS
shredded short ribs, diced tomato,
mushroom, green peas, served with
au jus sauce 28

SPAGHETTI BOLOGNESE ★
traditional homemade meat sauce 24

OVEN ROASTED CHICKEN ★
quarter leg chicken roasted in the
oven served with diced cucumber
dijon mustard mashed potato &
creamy mushroom sauce 27

GRILLED SALMON ★
red quinoa tabbouleh, diced
cucumber, orange segments,
green goddess sauce 32

BOUILLABAISSE
seafood stew with salmon, mussels,
shrimp, crab meat served with
tomato sauce 32

WHOLE SEABASS 🐟
whole mediteranean seabass, spring
greens, served with chimichurri
and lemon caper sauce 38

BRAISED SHORT RIBS
red wine braised beef short ribs,
sauteed asparagus, creamy
mashed potato, au jus 35

STEAK AND FRITES
12 oz boneless ribeye steak, french
fries, sauteed asparagus 48

SIDES

Brussel Sprouts..... 9
Truffle Parmesan Fries..... 9
Regular French Fries..... 7
Sautéed Asparagus..... 9
Sautéed Mushrooms..... 9
Sautéed Spinach..... 9
Sautéed Green Beans..... 9
Mashed Potatoes..... 7

DESSERT

Sticky Toffee Bread Pudding..... 13
Grand Marnier Creme Brûlée..... 12
Chocolate Temptation..... 12
New York Cheesecake..... 12
Flourless Chocolate Cake..... 12
Affogato..... 12
Sea Salted Caramel Gelato..... 10
Vanilla Bean Gelato..... 10
Dark Chocolate Gelato..... 10

PORT

Graham's 10 year..... 12
Graham's 20 year..... 16
Fonseca Bin 27..... 12
Sandeman Ruby Reserve..... 11
Six Grapes..... 10
Quinta das Carvalhas..... 10
Moscato..... 12

★
**3-Course
Dinner**

\$25

EVERYDAY
4:30-5:30PM

Choice of

salad
entree★
gelato

★
**3-Course
Ribeye Dinner**

\$45

SUNDAY & MONDAY

Choice of

salad
ribeye 12 oz
gelato

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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.