

O bistro

Your Neighborhood Restaurant
& Martini Bar

SOUPS

CHEF'S DAILY SOUP	CUP	3.5
	BOWL	4.95
TOMATO BASIL BISQUE	CUP	3.95
WITH GORGONZOLA	BOWL	5.5

STARTERS

- JUMBO LUMP BLUE CRAB CAKES** 11.95
CHIVE CRÈME, RED CHILI AIOLI
- FRIED CALAMARI** 8.95
TOMATO DIPPING SAUCE
- CURRY SEARED TUNA**
- SASHIMI - WONTON NAPOLEON** 11.95 GFA
- MEDITERRANEAN SAMPLER** 10.95 GFA
TOMATO BASIL BRUSCHETTA & WHITE BEAN HUMMUS
- BUTTER POACHED MUSSLES OR SHRIMP** 11.95
SPINACH, MUSHROOMS & CAPERS IN A BUTTERY TOMATO SAUCE
- INSALATA CAPRESE** 11.95 GF
FRESH MOZZARELLA, TOMATOES AND BASIL
- CHICKEN & BLACK BEAN QUESADILLA** 10.95

SIDES

(ALL \$4.95)

- EGGPLANT FRIES WITH MARINARA**
- HOUSEMADE FRIES**
- RED BLISS POTATO SALAD**
- MEDITERRANEAN PASTA SALAD**
- FRESH FRUIT CUP**
- FOUR CHEESE MAC & CHEESE**
WITH ANDOUILLE SAUSAGE
- LOAF OF CIABATTA** 3.95
WITH GARLIC DIPPING OIL

DESSERTS

- RASPBERRY WHITE CHOCOLATE CHEESECAKE BRÛLÉE** 6.95
- SIX LAYER CARROT CAKE** 7.95
- VANILLA BEAN CRÈME BRÛLÉE** 4.95
- CHOCOLATE MOUSSE CREPE** 6.95
FRESH BERRIES & WHIPPED CREAM
- VANILLA BEAN ICE CREAM PROFITEROLES** 6.95
VANILLA BEAN ICE CREAM, FRESH BERRIES, BELGIAN CHOCOLATE GANACHE
- CHOCOLATE KAHLÛA MOUSSE TORTE** 7.95
- RUSTIC APPLE TART** 6.95
VANILLA BEAN ICE CREAM AND ORANGE HONEY

FIRST SEATING

4:00pm - 6:00pm

STARTER

O Bistro House Salad or Soup du Jour

ENTREES

Herb Roasted Chicken Breast
Tuscan Style Pot Roast
Old Fasoned Meatloaf
Grilled Salmon with Warm Bean Salad

DESSERT

Chocolate Mousse

\$14.95 Per Person

Add a Glass of

HAHN

Varietals

\$5.00

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS INCREASES YOUR RISK OF FOODBORNE ILLNESS

Drink Responsibly.
Drive Responsibly.

ENTREES

- STEAK FRITE** - MARINATED SKIRT STEAK WITH HOUSE MADE FRIES. **18.95 GF**
- FILET DU JOUR** - MKT PRICE
- VEAL O BISTRO** - ARTICHOKE HEARTS, PESTO MASHED, FRESH LEMON-CAPER SAUCE. **20.95 GFA**
- LOLLIPOP PORK CHOP WITH APPLE-CRANBERRY-ONION CHUTNEY** - POTATO-CHIVE CAKE. **21.95 GF**
- TUSCAN STYLE POT ROAST** - SHORT RIBS, SLOWLY BRAISED IN CHIANTI, SERVED WITH HORSERADISH MASHED AND CARMELIZED SHALLOTS AND CARROTS. **15.95**
- OLD FASHIONED MEATLOAF WITH BACON-ONION RAGOUT** - GARLIC MASHED, MUSHROOM SAUCE. **14.95**
- POMEGRANATE GLAZED HALF ROASTED DUCK** - SWEET POTATO HASH. **22.95 GF**
- PECAN CRUSTED CHICKEN** - BALSAMIC CARMELIZED ONIONS, 4 CHEESE MAC & CHEESE WITH ANDOUILLE. **15.95**
- HERB ROASTED CHICKEN BREASTS** - CHICKEN, CRIMINI MUSHROOMS, GARLIC, TOMATOES, RHONE WINE PAN JUS, CRISPY NEW POTATOES. **17.95**
- JACK'S CHARGRILLED 1/2 CHICKEN** - MARINATED IN JACK'S SECRET HERBS WITH CRISPY NEW POTATOES **15.95**
- MEDITERRANEAN PASTA** - GRILLED PORTABELLO, SUN-DRIED TOMATOES, ARTICHOKE HEARTS, GARLIC, TOMATOES, FETA, AND ASPARAGUS TOSSED WITH PENNE PASTA. **15.95 GFA**
ADD - GRILLED OR BLACKENED CHICKEN \$4 • WILD SALMON \$7 • SHRIMP \$6
- PASTA DEL GIORNO** - MKT PRICE
- SEAFOOD CREPES** - SAUTEED SHRIMP, SCALLOPS AND JUMBO LUMP CRABMEAT, WILD MUSHROOM BECHAMEL. **22.95**
- GRILLED PACIFIC KING SALMON** - WILD SALMON, EGGPLANT CAPONATA WITH CURRANTS & PINE NUTS, WARM BEAN SALAD. **22.95 GF**
- CHEF'S CATCH** - MKT PRICE
ADD HOUSE SALAD OR SOUP \$3
- DEEP DISH SPINACH PIE** - FRESH SPINACH, FETA, SCALLIONS, BUTTER AND GARLIC IN FILO CRUST. INCLUDES SMALL GREEK SALAD. **11.95**

SALADS

- O BISTRO ORGANIC GREENS** - SPRING MIX, TOMATOES, CUCUMBER AND EGG. CHOICE OF DRESSING. **4.95/8.95 GF**
WITH JULIENNED HAM, TURKEY AND CHEESE **6.95/10.95 GF**
- THE CAESAR** - HOUSE MADE CROUTONS AND SHREDDED PARMESAN CHEESE. **4.95/8.95 GFA**
- HEARTS OF PALM AND ARTICHOKE** - MIXED GREENS, APPLE WOOD BACON, TOMATOES, CUCUMBER, EGG AND CRUMBLLED BLEU CHEESE, HOUSE VINAIGRETTE. **8.95/11.95 GFA**
- THE GREEK** - MIXED GREENS, PEPPERONCINIS, GREEK OLIVES, EGGS, TOMATOES, FETA AND HOUSE MADE POTATO SALAD, HOUSE VINAIGRETTE. **5.95/9.95 GF**
ADD - GRILLED OR BLACKENED CHICKEN \$4 • SALMON \$5 • SHRIMP \$6
- PECAN CRUSTED CHICKEN SALAD** - MIXED GREENS, SUN-DRIED CRANBERRIES, TOMATOES, CUCUMBER, AND BELGIAN ENDIVE, HONEY DIJON VINAIGRETTE. **12.95**
- WEDGE SALAD** - ROMAINE HEARTS, BLEU CHEESE, RED ONION, GRAPE TOMATOES, BACON, CREAMY RUSSIAN DRESSING. **9.95 GFA**
- ORIENTAL TERIYAKI GLAZED SALMON SALAD** - MIXED GREENS, CUCUMBERS, JULIENNED CARROTS, MANDARIN ORANGES, SCALLIONS, ALMONDS, CRISPY WONTONS, TERIYAKI-SOY VINAIGRETTE. **12.95 GFA**

THE GRILL COLLECTION

ALL ITEMS ARE DRESSED WITH VINE RIPENED TOMATOES, SLICED RED ONION & RED LEAF LETTUCE

- O BISTRO ALL NATURAL BURGER** - FRESH HAND-PATTIED GROUND CHUCK. **8.95**
- GRILLED ALL NATURAL CHICKEN SANDWICH** - CHARGRILLED MARINATED CHICKEN BREAST. **8.95**
- GRILLED LAMB BURGER** - FRESH HAND-PATTIED GROUND LAMB, TSASIKI SAUCE. **12.95**
- GRILLED PORTOBELLO** - BALSAMIC MARINATED PORTOBELLO MUSHROOMS. **8.95**
- CHAR GRILLED FREE RANGE BISON BURGER** - FRESH HAND-PATTIED GROUND BUFFALO. **13.95**
- HOUSE MADE ALL NATURAL TURKEY BURGER** - WITH FRESH TARRAGON AND DRIED CRANBERRY. **9.95**

ALL ABOVE GFA

TOPPINGS - \$1 EACH

SWISS • PEPPER JACK • WHITE CHEDDAR • SHARP CHEDDAR • PROVOLONE • FETA
MUSHROOMS • GRILLED ONIONS • PEPPERONCINI SALSA • SAUTEED SPINACH

TOPPINGS - \$2 EACH

FRESH MOZZARELLA • IMPORTED BRIE • GOAT CHEESE • GORGONZOLA • SUN-DRIED TOMATO
AVOCADO • ROASTED RED PEPPER • TOMATO-BASIL SALSA • APPLE WOOD SMOKED BACON
CANADIAN BACON • FRIED EGG • CARMELIZED ONION JAM

THE SIGNATURE COLLECTION

- GRILLED EGGPLANT, PORTOBELLO & BOUSIN PANINI** - ROASTED RED PEPPER AND PEPPERONCINI RELISH **11.95 GFA**
- CHICKEN, PORTOBELLO & PROVOLONE PANINI** - ROASTED RED PEPPER, BALSAMIC VINAIGRETTE **11.95 GFA**
- ALL NATURAL SIRLOIN STEAK & BRIE PANINI** - THINLY SLICED STEAK, CARMELIZED ONION JAM AND BRIE WITH A SIDE OF HORSERADISH CREAM. **12.95 GFA**
- THE REUBEN** - LAYERS OF CORNED BEEF, SAUERKRAUT AND SWISS GENEROUSLY STACKED ON OUR GRILLED MARBLE RYE. **8.95 GFA**
- GRILLED SALMON BLT** - GRILLED SALMON, APPLE WOOD SMOKED BACON, RED LEAF LETTUCE, VINE RIPENED TOMATOES WITH DILL AIOLI. **12.95 GFA**

CHOICE OF SIDE WITH ALL SANDWICHES FROM SIGNATURE AND GRILL COLLECTIONS:

SOUP DU JOUR • TOMATO BASIL BISQUE • SMALL O BISTRO HOUSE SALAD • RED BLISS POTATO SALAD
MEDITERRANEAN PASTA SALAD • HOUSEMADE FRIES • EGG PLANT FRIES • FRESH FRUIT CUP
MAC & CHEESE WITH ANDOUILLE

ALL OF OUR POULTRY AND MOST MEATS ARE ALL NATURAL:

NO HORMONES, NO ANTIBIOTICS, NO PRESERVATIVES

PLEASE ASK SERVER ABOUT GLUTEN FREE OPTIONS

GF DENOTES GLUTEN FREE

GFA DENOTES GLUTEN FREE ADAPTABLE (REMOVE BREAD OR SUBSTITUTION AVAILABLE)

O bistro

Your Neighborhood Restaurant
& Martini Bar

O TINIS

HANGAR ONE	PINNACLE
VAN GOGH	STOLI
GREY GOOSE	CIROC
CHOPIN	TANQUERY
ULTIMAT	TANQUERY 10
ABSOLUT	BOMBAY
KETEL ONE	BOMBAY
BEEFEATER	SAPPHIRE
BEEFEATER 24	SQUARE ONE

DOMESTIC BEERS

BUD, BUD LIGHT, MICH ULTRA	
SIERRA NEVADA PALE ALE	
SAMUEL SMITH PALE ALE	3

IMPORTED BEERS

HEINEKEN, HEINEKENLIGHT,	
NEWCASTLE, STELLA ARTOIS	4
BECKS (NON-ALCOHOLIC)	4

BEVERAGES

ORANGE JUICE	3/5
LEMONADE AND JUICES	2.5
IMPORTED BOTTLE WATERS	3
CHINA BLACK ICED TEA	2.5
REPUBLIC OF TEA ASSORTED FLAVORS	4.5
SODAS	2.5
MILK	2.5
HOT COCOA / CHOCOLATE MILK	2.5

SPECIALTY COFFEE & TEAS

EUROPEAN DARK ROASTED COFFEE	2.5
OUR SPECIAL SELECTION OF HOT TEAS	2.5
ESPRESSO	3
CAPPUCCINO	3.5
LATTE	3.5
MOCHA LATTE	4
FLAVORED CAPPUCCINO OR LATTE	4

Sharon is available to provide personalized catering services for your special occasions.

- Cocktail Parties
- Corporate Functions
- Wedding Receptions
- Theme Parties
- Picnics
- Grand Openings

* We specialize in business breakfasts, luncheons and meetings *

We greatly appreciate your business and strive to make every one of your special events memorable with quality ingredients expertly prepared.

In order to guarantee service and prompt delivery we ask that you please call the day before with a catering order for lunch delivery.

All of our trays are exquisitely presented to suit your particular occasion or holiday.

Servers are also available:
\$25.00 per hour (three hour minimum)
Call for an Appointment
727.381.1212



SPARKLING

ZONIN PROSECCO	split 9	28
ROTARI	split 9	
FRANCOIS MONTAND	6	23
PIPER-HEIDSIECK		70
CHARLES HEIDSIECK	1/2 btl	48

CHARDONNAY

TOASTED HEAD, LOT 33 - CALIFORNIA	6.5	25
HESS COLLECTION - NAPA VALLEY	8	30
NEYERS - SONOMA	8.5	32
SAINTSBURY - CARNEROS	1/2 btl	20
MERRYVALE STARMONT - NAPA	1/2 btl	15

SAUVIGNON BLANC

KIM CRAWFORD - MARLBOROUGH, NEW ZEALAND	6.5	24
MERRYVALE, STARMONT- NAPA VALLEY	7	25
CAKEBREAD CELLARS - NAPA VALLEY	11.5	44

RIESLING

BLUFELD - MOSEL, GERMANY	6.5	22
LOUIS GUNTRUM - GERMANY	6.5	24

PINOT GRIGIO / PINOT GRIS

TENUTA CA'BOLANI - FRIULI, ITALY	7.5	25
KING ESTATE, PINOT GRIS - OREGON	7	25

OTHER WHITES

PINE RIDGE, CHENIN BLANC-VIOGNIER - CLARKSBURG	6.5	25
FEUDO PRINCIPI DI BUTERA, INSOLIA - SICILY	6.5	24
NORA ALBARINO - RIAS BIAIXAS	6.5	24
THOMAS FOGARTY, GEWÜRZTAMINER - ALSACE		29
THREE RIVERS WINERY, MERITAGE - COLUMBIA VALLEY		39

ROSE

MONMOUSSEAU, ROSE D'ANJOU - FRANCE	6.5	22
FRANCIS COPPOLA SOFIA ROSE - MONTEREY, CALIFORNIA	7	25

PINOT NOIR

Row 11, VINAS 3 - CALIFORNIA	1/2 btl	16
PICKET FENCE - RUSSIAN RIVER VALLEY	6.5	24
LAETITIA, LIMITED - ARROYO GRANDE VALLEY	8.5	31
SAINTSBURY - CARNEROS	1/2 btl	31
A TO Z - OREGON		34
HEGER - BADEN, GERMANY		35
LOLA - NAPA VALLEY	10	39

MERLOT

COPPOLA, DIAMOND COLLECTION - CALIFORNIA	1/2 btl	15
MERRYVALE, STARMONT - NAPA VALLEY	1/2 btl	22
TOAD HOLLOW, RICHARD McDOWELL VINEYARD - RUSSIAN RIVER VALLEY		30
SWANSON - NAPA	10	37
THREE RIVERS WINERY - COLUMBIA VALLEY	8	32
RIDGELINE - SONOMA		45

CABERNET SAUVIGNON

MERRYVALE, STARMONT - NAPA VALLEY	1/2 btl	22
ST. FRANCIS - SONOMA		32
JOEL GOTT, BLEND No 815 - ST. HELENA	8	31
J. LOHR, HILLTOP - PASO ROBLES	11	40
FRANCISCAN ESTATE, MAGNIFICAT - OAKVILLE	12	45
CASA LAPOSTOLLE, CUVÉE ALEXANDER - SANTA CRUZ CHILE		41
SMITH & HOOK - CENTRAL COAST, CALIFORNIA		32
CONN CREEK, LIMITED RELEASE - NAPA VALLEY		45

RHONE VARIETALS

FOUR SISTERS - CENTRAL VICTORIA	6	22
GIUGAL, CÔTES-DU-RHÔNE - FRANCE		26
TORBRECK, CUVÉE JUVENILE - BAROSSA VALLEY	8.5	33
FESS PARKER SYRAH - SANTA BARBARA	8	28
TORBRECK WOODCUTTERS SHIRAZ- BAROSSA VALLEY		32

ZINFANDEL

SEGHEISIO - SONOMA	9	35
EARTHQUAKE - LODI		43

OTHER REDS

VALCANTARA, OLD VINES, GARNACHA - SPAIN	6	22
TERRA ROSA, MALBEC - ARGENTINA		24
FEUDO PRINCIPI DI BUTERA, NERO D' AVOLA - SICILY		24
ZONIN RIPASSO, VALPOLICELLA - ITALY	7	26
VILLA SAN-JULIETTE, CHORUM - PASO ROBLES	6.5	24
STRATTON LUMMIS, THE RIDDLER - NAPA VALLEY	7.5	29

ASK YOUR SERVER FOR OUR "O LIST"

Hahn Estates

CHARDONNAY · MERLOT · CABERNET SAUVIGNON
\$6.00 GLASS \$22.00 BOTTLE

PINOT NOIR · MERITAGE
\$7.00 GLASS \$26.00 BOTTLE