

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	
SHRIMP DE JONGHE	11.95
GARLIC BUTTER BREAD CRUMBS & WHITE WINE	
CHICKEN & BLACK BEAN QUESADILLA	10.95

SIDES

(ALL \$4.50)

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
WITH GARLIC DIPPING OIL

DESSERTS

MANGO PASSIONFRUIT CHEESECAKE	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 KAHLÚA MOUSSE TORTE	7.95
RUSTIC APPLE TART	6.95
VANILLA BEAN ICE CREAM AND ORANGE HONEY	

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

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

ENTREES

STEAK FRITE - 14OZ CHAR-GRILLED ALL NATURAL RIB EYE WITH HOUSE MADE FRIES.	24.95 GF
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 ROASTED TOMATO-ONION JAM - GARLIC MASHED.	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.	16.95
HERB ROASTED FREE RANGE CHICKEN - 1/2 CHICKEN, CRIMINI MUSHROOMS, GARLIC, TOMATOES, RHONE WINE PAN JUS, CRISPY NEW POTATOES.	17.95
BUTTER POACHED CHICKEN BREAST WITH PAPARDELLE - SPINACH, MUSHROOMS & CAPERS IN A BUTTERY TOMATO SAUCE.	14.95 GFA
MEDITERRANEAN PASTA - GRILLED PORTABELLO, SUN-DRIED TOMATOES, ARTICHOKE HEARTS, GARLIC, TOMATOES, FETA, AND ASPARAGUS TOSSED WITH PENNE PASTA.	14.95 GFA
ADD - GRILLED OR BLACKENED CHICKEN \$4 • WILD SALMON \$5 • SHRIMP \$6	
FETTUCCINE ALFREDO WITH CRAB AND SAUTEED JUMBO SHRIMP	22.95
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
FRESH MOZZARELLA AND TOMATO SALAD WITH FRESH BASIL & BALSAMIC SYRUP	11.95 GF
WEDGE SALAD - ROMAINE HEARTS, BLEU CHEESE, RED ONION, GRAPE TOMATOES, BACON, CREAMY RUSSIAN DRESSING.	8.95 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.	11.95
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.	8.95

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

COBB CLUB SANDWICH - TURKEY, APPLE WOOD SMOKED BACON, HARD BOILED EGG, AVOCADO, IMPORTED BLEU CHEESE, LAYERED WITH MAYONNAISE, LETTUCE AND TOMATO ON TOASTED PUMPERNICKEL BREAD.	12.95
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 WILD SALMON BLT - GRILLED WILD 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	

DOMESTIC BEERS

BUD, BUD LIGHT, MILLER LITE	
MICH ULTRA	3

IMPORTED BEERS

HEINEKEN, AMSTEL LIGHT, 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

O BISTRO NIGHTLY DRINK FEATURES

MONDAY

MONDAY NIGHT FOOTBALL
ALL BEERS \$1 OFF

TUESDAY

ABSOLUT COCKTAILS &
MARTINI SPECIALS

WEDNESDAY

KETEL ONE COCKTAILS &
MARTINI SPECIALS

THURSDAY

TASTING NIGHT

FRIDAY

AN EVENING WITH VAN GOGH VODKA
COCKTAILS & MARTINI SPECIALS

SPARKLING

	GLASS	BOTTLE
ZONIN PROSECCO	split 8.5	26
ROTARI	split 8.5	
FRANCOIS MONTAND	6	21
CHARLES HEIDSIECK		60

CHARDONNAY

TOASTED HEAD, LOT 33 - CALIFORNIA	6.5	25
HESS COLLECTION - NAPA VALLEY	8	30
SAINTSBURY - CARNEROS	1/2 btl	16
LEVENDI, RED HEN VINEYARD - NAPA		46

SAUVIGNON BLANC

KIM CRAWFORD - MARLBOROUGH, NEW ZEALAND	6	23
ST. SUPÉRY - NAPA VALLEY	6.5	24
M. REDDE, SANCERRE - FRANCE		45
CAKEBREAD CELLARS - NAPA VALLEY	11.5	44

RIESLING

BLUFELD - MOSEL, GERMANY	6	21
BONNY DOON, PACIFIC RIM - CALIFORNIA	6	23
ZILLIKEN, BUTTERFLY, SAARBURGER RAUSCH - GERMANY		25

PINOT GRIGIO / PINOT GRIS

TENUTA CA' BOLANI - FRIULI, ITALY	7.5	25
KING ESTATES, PINOT GRIS - OREGON	6.5	24

OTHER WHITES

PINE RIDGE, CHENIN BLANC-VIOGNIER - CLARKSBURG	6.5	25
FEUDO PRINCIPI DI BUTERA, INSOLIA - ITALY	6	22
HAGGIPAVLU, MOSCHOFILERO - MANTANIA - GREECE	7.5	28
THOMAS FOGARTY, GEWURZTRAMINER - ALSACE		29
3 RIVERS WINERY, MERITAGE - COLUMBIA VALLEY		39

ROSE

DOMAINE DES HAUTES OUCHES, ROSE D'ANJOU - FRANCE	6	20
FRANCIS COPPOLA SOFIA ROSE - MONTEREY CALIFORNIA	6.5	23

PINOT NOIR

LAETITIA, LIMITED - ARROYO GRANDE VALLEY	8	30
SAINTSBURY - CARNEROS	1/2 btl	31
HEGER - BADEN, GERMANY		35
A TO Z - OREGON		33
MORGAN, TWELVE CLONES - SANTA LUCIA HIGHLANDS		43

MERLOT

TOAD HOLLOW, RICHARD MCDOWELL VINEYARD - RUSSIAN RIVER VALLEY	7.5	28
SWANSON - NAPA	9	35
COPPOLA, DIAMOND COLLECTION - CALIFORNIA	1/2 btl	14
3 RIVERS WINERY - COLUMBIA VALLEY		30

CABERNET SAUVIGNON

ST. FRANCIS - SONOMA		29
JOEL GOTT, BLEND NO 815 - ST. HELENA	7.5	29
JUSTIN - NAPA VALLEY	10	38
FRANCISCAN ESTATE, MAGNIFICAT - OAKVILLE	11.5	44
CASA LAPOSTOLLE, CUVÉE ALEXANDER - SANTA CRUZ CHILE		39
SMITH & HOOK - CENTRAL COAST, CALIFORNIA		30
CONN CREEK, LIMITED RELEASE - NAPA		45

RHONE VARIETALS

GUIGAL, COTES DU RHONE - FRANCE		25
TORBRECK, CUVÉE JUVENILE - BAROSSA VALLEY	6.5	25
FESS PARKER SYRAH - SANTA BARBARA	7.5	28
MOLLY DOOKER, BOXER, SHIRAZ - MCLAREN VALE	10	38
TIR NA N'OG, OLD VINES GRENACHE - MCLAREN VALE		38

ZINFANDEL

SEGHEISIO - SONOMA	9	36
EARTHQUAKE - LODI		43

OTHER REDS

SIERRA CANTABRIA, RIOJA - SPAIN	6	22
TERRA ROSA, MALBEC - ARGENTINA		22
FEUDO PRINCIPI DI BUTERA, NERO D' AVOLA - SICILY		22
ZONIN, RIPASSO, VALPOLICELLA - ITALY	6.5	24

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