



SOUP & SALADS



LOBSTER BISQUE • 12 cup/16 bowl

chunky lobster meat · la chinata smoked paprika aioli

WEDGE SALAD **gf* • 10 half/15 full

crisp iceberg · house made french dressing · stilton bleu · egg
· crisp bacon · grape tomato · red onion

CAESAR SALAD • 10 half/15 full

house anchovy dressing · shaved parm · cheese curd croutons

TUSCAN SALAD • 10 half/15 full

artisan romaine · ditalini pasta · grape tomato · stilton bleu
· red onion · crisp bacon · house made honey mustard vinaigrette

SALAD TOPPERS

blackened grouper bites **gf* • 15

sautéed garlic shrimp **gf* • 9

salmon (blackened/grilled) **gf* • 13

chicken (blackened/grilled) **gf* • 9

SMALL PLATES

BREAD SERVICE (for 2) • 7

french parisian bread · housemade accompaniment
· seasonal sweet & savory house blended butter

SWEDISH MEATBALLS • 4ea/10 • 6ea/15

grand champion award-winning ground beef and pork · paired
with a rich gravy · balsamic redux · parsnip cauliflower puree

BLACKENED GROUPER BITES **gf* • 16

spicy cajun rub · lemon aioli · radish sprouts

WILD MUSHROOM TOAST • 14

grilled ciabatta toast · truffled boursin cream
· sherry & thyme infused wild mushrooms

BRAISED SHORT RIB • 17

cauliflower parsnip puree · port wine reduction

ITALIAN MEATBALL EGGROLLS • 13

grand champion ground beef · fresh mozzarella
· ala vodka sauce · basil crème fraiche

AHI TUNA • 18

sliced sushi grade yellowfin · shaved jalapeno · yuzu ponzu sauce
· wasabi aioli · srirachi aioli

GORGONZOLA PEAR SACCHETTI • 14

brown butter sage cream sauce · toasted hazelnuts
· savory honey drizzle

Keith A. Koenig Chef Owner / Proprietor

Bistro70 continues its dedication to my vision of providing a complete
dining experience and offers something for everyone through its
diverse, seasonal, and locally sustainable menu.

WE ARE HAPPY TO ACCOMMODATE ANY DIETARY CHOICES, RESTRICTIONS, OR ALLERGIES

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. The following major food allergens are used as ingredients in this facility: Milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.

20 % gratuity is added to parties of 6 or more



ENTREES



*includes a house salad or substitute a specialty salad for a small upcharge

QUINN'S CHAMPION BURGER • 21

grand champion steer from the lake county 4H raised by Quinn.
It is the finest ground beef raised...when the meat is gone the
burger is gone...third pound patty · chipotle aioli · melted
provolone · shredded lettuce · fries · housemade pickle chips

SURF n TURF PASTA • 44

sous vide boneless short rib braised winter vegetables · tarragon
· shaved fennel · sherry mushrooms · caramelized onion
· roasted tomatoes · garlic · finished w/ half a buttery lobster tail
· pappardelle pasta ribbons tossed in rich lobster cream sauce

TnT STUFFED GROUPER • 34

maryland crab stuffed · toasted panko crumbs
· sherry lobster cream sauce · chefs risotto · vegetable du jour

HAZELNUT CRUSTED SALMON • 30

60 south salmon · browned butter · shaved fennel salad
· chefs risotto · vegetable du jour

CHICKEN PARMESAN • 29

hand breaded free range chicken · ala vodka sauce
· fettucine pasta · shaved parmesan

PORK SCHNITZEL • 30

prime grade breaded pork · sausage gravy · chefs potato
· vegetable du jour

8oz FILET MIGNON * *gf* • mkt

our most tender cut lean midwestern beef · red wine demi
· chefs potato · vegetable du jour

LAMB POPS * *gf* • mkt

four of our famous cajun rubbed lamb lollipops · cast iron seared
· buttermilk herb · chefs potato · vegetable du jour

SIDES • SAUCES

BASIL BUTTER * *gf* • 4 BLEU CHEESE BUTTER * *gf* • 4
WHISKEY PEPPERCORN • 4 WILD MUSHROOM DEMI • 4

SAUTÉED SHERRY MUSHROOMS * *gf* • 5

CARAMELIZED ONIONS * *gf* • 5

BUTTERED LOBSTER MEAT • 5 /per oz

GARLIC SHRIMP * *gf* • 9

COLD WATER 8-10oz LOBSTER TAIL * *gf* • mkt

BEER LIST

Alaskan Amber <i>German Style Ale</i>	\$7.00	Bud Light <i>Light American Lager</i>	\$5.50
Goose Isl 312 <i>American Pale Wheat</i>	\$7.00	Coors Light <i>Light American Lager</i>	\$5.50
Columbus <i>American IPA</i>	\$7.00	Mich Ultra <i>Light American Lager</i>	\$5.50
Rhinegeist Truth <i>American IPA</i>	\$7.00	Miller Lite <i>Light American Lager</i>	\$5.50
Stella Non-Alcoholic	\$7.00	Budweiser <i>Pale American Lager</i>	\$5.50
Stella Artois <i>Belgian Pilsner</i>	\$7.00	Corona <i>Pale Mexican Lager</i>	\$6.50
Modelo Especial <i>Pilsner-style lager</i>	\$7.00	G.L. Dortmunder <i>Craft Lager</i>	\$6.50
Guinness Draught <i>Irish Dry Stout</i>	\$8.50	High Noon <i>Peach Seltzer</i>	\$8.00
		White Claw <i>Black Cherry Seltzer</i>	\$7.00

RED WINES

** vintages may change without notice **

PINOT NOIR

Old Vine, California NV	10 ~ 36
Murphy Goode, California '23	37
Hob Nob, Languedoc-Roussillon '23	38
90 Plus Cellars, Willamette Valley, Oregon '23	44

MERLOT

Edna Valley, Central Coast '23	38
Bookwalter, Columbia Valley, Washington '21	44

ZINFANDEL

7 Deadly Zins, Lodi, California '22	38
Federalist Bourbon Barrel, California '21	42

MALBEC

Malbec, Terrazas, Mendoza Argentina '22	11~ 38
Malbec, 1907, Mendoza Argentina '21	39

RED BLEND

Casa Santos Lima Red, Portugal '23	10 ~ 36
Notebook Red, Columbia Valley '22	38
Conundrum, "Charles Wagner", California '22	42
Vertex Gabrielle, California NV	49
Treasure Hunter, Fancy Pants, Paso Robles '20	50
Duckhorn Decoy, Sonoma County '22	50
Orin Swift Abstract, Napa Valley '22	80

CABERNET

Old Vine, California NV	10 ~ 36
Liberty School, Paso Robles '23	12 ~ 40
Los Frailes G-11, Valencia Spain '20	40
Matchbook, Estate Btl Dunnigan Hills, Ca '21	42
Bonanza, "Chuck Wagner of Caymus", Ca	42
Y3 Jax Vineyards, Napa Valley '23	50
Susie Bynum, Alexander Valley '20	52
Oberon, Napa Valley '22	56
Quilt, "Joseph Wagner of Caymus", Napa '22	64
Protagonist "Bookwalter", Columbia Valley '21	90
Louis Martini, Napa Valley '21	96
Silencieux, Venge Vineyard, Napa Valley '22	105
Beau Vigne "Romeo", Napa Valley, Ca '21	120
Beau Vigne "Juliet", Napa Valley, Ca '21	120
Groth Oakville, Napa Valley '21	125
Caymus Vineyard, Napa Valley, Ca '21	160
Silver Oak, Alexander Valley, Ca '20	175

ITALIAN REDS

Sangiovese Di Majo, Italy '21	38
Montepulciano D' Abruzzo, Carletto, '23	38
Chianti, Fontella, Italy '22	40
Poggialupi, Rodano, Italy '22	43
Valpolicella, Allegrini, Italy '23	43
Tignanello, Antinori, Italy '21	275

MARTINI'S & COCKTAIL'S

Blood Orange Manhattan Martini • 13

bulleit bourbon · sweet vermouth · blood orange juice · blood orange bitters

Pomegranate Martini • 13

stoli vodka · pomegranate liqueur · triple sec · splash of cranberry

Pumpkin Espresso Martini • 14

fultons pumpkin cream · van gogh espresso · kahlua coffee liqueur

Winter's Kiss Martini • 14

stoli vanilla · mozart white chocolate liqueur · cream · nutmeg dust

Amber Orchard Martini • 15

grey goose pear vodka · st. germain elderflower · lemon · honey ginger syrup

Bittersweet Winter • 14

four roses bourbon · campari · sweet vermouth · chocolate bitters

Frosted Cranberry Margarita • 14

corralejo blanco tequila · rumchata · cointreau · cranberry · fresh lime

Harvest Reserve • 15

buffalo trace bourbon · brown sugar cinnamon syrup · black walnut bitters

Frostbite Fizz • 14

botanist 22 gin · chambord · rosemary lemon simple syrup · splash soda

WHITE WINES

** vintages may change without notice **

SPARKLING

Chandon Brut, <i>California</i>	(187ml)	15	(750ml)	42
La Marca Prosecco, <i>Italy</i>	(187ml)	14	(375ml)	22
Valdo Brut Marca Oro, Prosecco, <i>Italy</i>			(750ml)	40
Veuve Cliquot Brut, <i>France</i>			(375ml)	71

INTERESTING WHITES

Old Vine, Moscato, <i>California NV</i>	10 ~ 36
HB Rosé, <i>Languedoc-Roussillon '23</i>	38
Chateau St. Michelle, Gewürztraminer, <i>Columbia Valley '24</i>	38
Conundrum White, <i>California '23</i>	39
Borgo Maragliano La Caliera, Moscato di Asti, <i>DOCG, Italy</i>	40
Château Graille-Lacoste Blend, <i>Bordeaux '23</i>	48

RIESLING

Chateau St. Michelle, <i>Columbia Valley '24</i>	10 ~ 36
Dr. Loosen "Dr. L", <i>Mosel, Germany '23</i>	39

SAUVIGNON BLANC

Lobster Reef, <i>Marlborough '23</i>	11 ~ 38
Charles Krug, <i>Napa Valley '23</i>	42
Jules Taylor, <i>Marlborough '24</i>	44

PINOT GRIGIO

Il Casato, <i>Valdadige '23</i>	10 ~ 36
Santa Margherita, <i>Alto Adige '23</i>	52

CHARDONNAY

Old Vine, <i>California NV</i>	10 ~ 36
William Hill, <i>Central Coast '23</i>	11 ~ 38
Wente Morning Fog, <i>California '23</i>	38
Mer Soleil, <i>Russian River Valley '23</i>	44
Raeburn, <i>Russian River Valley '23</i>	48
Y3 Jax Vineyards, <i>Napa Valley '21</i>	48