



SOUP & SALADS



LOBSTER BISQUE • 12 cup/16 bowl

chunky lobster meat · la chinata smoked paprika aioli

CAPRESE SALAD • 11 half/16 full

arugula · fresh mozzarella · cherry tomato
· shaved onion · lemon herb vinaigrette

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) • 8

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

CAPRESE MEATBALLS • 4ea/10 • 6ea/15

grand champion ground beef and pork meatballs
· blistered cherry tomatoes · fresh mozzarella · basil · balsamic reduction

BLACKENED GROUPE BITES* *gf* • 16

spicy cajun rub · lemon aioli · radish sprouts

CHEF'S ROTATING EGGROLLS • mkt

two crispy eggrolls stuffed with ever-changing ingredients
showcasing chef's latest creation, they are always unforgettable!

BRAISED SHORT RIB • 17

charred scallion and corn puree · chipotle glaze

AHI TUNA • 18

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

SACCHETTI • 15

mushroom stuffed pasta purses · sage brown butter · parmesan

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.



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...third pound patty · secret smash sauce
· melted american · shredded iceberg · white onion · fries · housemade pickle

*TnT STUFFED GROUPER • 35

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

*SALMON MILANESE **gla* • 31

boursin rubbed 60 south salmon · toasted panko crumbs
· lemon arugula tomato salad · chefs risotto · vegetable du jour

*CHICKEN MILANESE **gla* • 30

breaded free range chicken breast · lemon arugula tomato salad
· chefs risotto · vegetable du jour

*PASTA BOLOGNESE • 29

grandmas sunday sauce · mild italian sausage & grand champion beef
· fettuccine pasta · shaved parmigiano reggiano

*PORK SCHNITZEL • 31

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

*8oz FILET MIGNON **gla* • mkt

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

*LAMB POPS **gl* • mkt

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

SIDES • SAUCES

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

SAUTÉED SHERRY MUSHROOMS **gl* • 5

CARAMELIZED ONIONS **gl* • 5

BUTTERED LOBSTER MEAT • 5 /per oz

GARLIC SHRIMP **gl* • 9

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

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

MARTINI'S & COCKTAIL'S

Garden Gimlet • 13

effen cucumber vodka · house garden syrup · cucumber garnish

Pear & Ginger Collins • 13

grey goose pear vodka · ginger pear puree · lemon · splash of soda

Strawberry Basil Margarita • 14

corralejo blanco tequila · strawberry basil syrup · cointreau

Modern Paloma • 14

corralejo reposado tequila · grapefruit soda · fresh lime · agave syrup

Lavender French 75 Martini • 16

botanist 22 gin · crisp prosecco · fresh lemon · lavender simple syrup

Watermelon Martini • 14

titos vodka · watermelon juice · fresh lime · agave syrup

Summer Negroni • 14

botanist 22 gin · campari · sweet vermouth

Smoked Peach Old Fashion • 16

buffalo trace bourbon · charred peach syrup · black walnut bitters

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

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 Gravelle-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
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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

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	Lucky One <i>Lemonade</i>	\$8.00
		White Claw <i>Black Cherry Seltzer</i>	\$7.00

RED WINES

*** vintages may change without notice ***

PINOT NOIR

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

MERLOT

Estancia, <i>California '22</i>	39
Bookwalter, <i>Columbia Valley, Washington '21</i>	44

ZINFANDEL

7 Deadly Zins, <i>Lodi, California '22</i>	38
Federalist Bourbon Barrel, <i>California '21</i>	42

MALBEC

Malbec, Terrazas, <i>Mendoza Argentina '22</i>	11~ 38
Malbec, 1907, <i>Mendoza Argentina '21</i>	39

RED BLEND

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

CABERNET

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

ITALIAN REDS

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