

Frederick's Bistro

14439 NW Military Hwy Shavano Park 78231-1646 · +12108881500 · Updated: Jan 14, 2026

[View online menu](#)



SOUPS 3

Soup Of The Day	\$8.00
French Gratineed Onion Soup	\$9.00
Pho	\$14.00
Vietnamese Hearty Beef Soup with Rice Noodles, Thai Basil & Cilantro	

SALADS 7

Caesar Salad	AVAILABLE OPTIONS
	\$9.00
	With Grilled Chicken Breast: \$16.00
	With Pan Seared Salmon: \$18.00
Walnut Roquefort	AVAILABLE OPTIONS
	\$9.00
	With Grilled Chicken Breast: \$16.00
	With Pan Seared Salmon: \$18.00
Spicy Asian Salad	\$17.00
w/ Grilled Chicken	
Tomato Cucumber Salad	\$9.00
w/ Cilantro, Red Onion, & Rice Vinegar	
Cherry Tomato & Gruyere	\$10.00
with Balsamic & Basil Dressing	
Frederick's Salad	\$10.00
Mixed Greens, Corn, Edamame, Tomato, & Artichoke Hearts	
Yellow & Red Beet Salad	\$10.00
w/ Spring Mix, Goat Cheese, & Champagne Vinaigrette	

APPETIZERS 6

Crispy Calamari Over Spicy Chinese Noodles*	\$11.00
Frederick's Spring Rolls*	\$13.00
w/ Iceberg Lettuce, Mint, Cilantro & dipping Sauce	

Crab Cake*	\$17.00
with Spicy Remoulade / Or as a main course	
Escargot	\$11.00
w/ Spanish Chorizo, Mushroom & Garlic Butter Sauce	
Steamed Vietnamese Rice Flour Dumplings Filled	\$12.00
w/ Pork and Mushrooms	
Flash Fried Brussel Sprouts	\$10.00
w/ Asian Flavors & Cilantro	

SANDWICHES 2

Fried Crispy Chicken	
w/ Tomato Basil & Balsamic Glaze	
Smoked Turkey	
w/ Brie Cheese, Spinach & Greens	

MAIN ENTRÉES 11

Parmesan Crusted Rainbow Trout	\$18.00
with Avocado Relish	
Shrimp*	\$17.00
with garlic Lemon butter Sauce & Cilantro	
Norwegian Salmon	\$18.00
w/ Artichoke Hearts & Champagne Veloute	
Heart Healthy Redfish*	\$19.00
with Vegetable, Saffron, Tamarind Broth	
Linguine*	\$18.00
w/ Fresh Seafood in Red or White Sauce	
Grilled Chicken Tenders	\$17.00
w/ Mushroom Madeira Sauce & Mashed Potatoes	
Fresh Calf Liver	\$17.00
w/ Caramelized Onions	
Pork Schnitzel	\$18.00
w/ Linguine Tomato Sauce	
Duck Leg Confit Peppercorn Sauce & Risssole Potatoes	\$17.00
Quiche Lorraine	\$16.00
Mushroom, Bacon, Ham, & Field Greens	

Omelette	\$15.00
w/ Mushroom, Herbs, Goat Cheese, Smoked Turkey & French Fries	

PIZZA APPETIZERS 4

Gluten Free Pizza of Your Choice	\$12.00
Vine Ripened Tomatoes	\$17.00
Prosciutto, Fresh Mozzarella, & Basil Oil	
Grilled Vegetable Pizza	\$16.00
with a Splash of Olive Oil	
Duck Confit Pizza	\$18.00
w/ Leeks, Shiitake Mushrooms	

MAIN ENTREES 13

Kurobuta Pork Shank Osso Buco Style Over Linguine Tomato & Pesto	\$29.00
Turkey Piccata Milanaise	\$24.00
w/ Prosciutto Set On Mushroom Risotto	
Grilled New Zealand Lamb Chops	\$33.00
Add to dictionary w/ White Wine, Whole Grain Mustard Sauce & Ratatouille	
Aged Black Angus Beef Tenderloin	\$41.00
w/ Green Peppercorn Sauce Served with Potatoes au Gratin	
Grilled Rib Eye	\$38.00
w/ Creamy Blue Cheese Mushroom Sauce & French Fries	
Duck Leg Confit & Duck Breasts	\$28.00
w/ Peppercorn Sauce	
Pork Tenderloin	\$24.00
w/ Shiitake Mushrooms & Marsala Sauce	
Halibut Coated Whole Grain Mustard Sauce & Lentils Ragout	\$34.00
Rainbow Trout	\$27.00
with Baby Shrimp in a Lemon Butter Sauce & Yukon Gold Potatoes	
Truffle Baked Norwegian Salmon	\$31.00
with Artichoke Hearts & Shiitake Mushrooms with Champagne Veloute	
Wild Caught Healthy Fish of the Day*	\$30.00
Provençal Sauce with Clamata Olives & Capers	
Jumbo Sea Scallops & Shrimp*	\$30.00
with Curry Sauce & Mango Chutney	

Seafood Linguine*	\$28.00
w/ Sea Scallop, Shrimp, Jumbo Lump Crab, Sundried Tomatoes, & Spinach w/ Garlic Herb White Wine Sauce	

SIDE DISHES 5

Sautéed Garlic Butter Spinach	\$6.00
Potato au Gratin	\$6.00
Sautéed Mushrooms	\$6.00
Asparagus	\$7.00
Sautéed French Green Beans	\$7.00

DESSERTS 9

Frederick's Trio	\$8.00
Chocolate Terrine, Mango Crème Brulee, Rum Euphoria	
Rum Euphoria	\$8.00
Rumcake covered in chocolate euphoria ganache on a bed of rum sauce sprinkled with chopped pecans	
Mango Crème Brulee	\$8.00
A fresh, ginger flavored custard	
Home Made Ice Cream	\$8.00
Cherry ice cream with marinated Kirsch cherries	
Chocolate Pecan Cake	\$8.00
Chocolate mousse cake with crème anglaise and raspberry sauce	
In House White Chocolate Cheesecake & Raspberry	\$8.00
Please allow 10 extra minutes	
Apple Crepia	\$9.00
Sliced apples on a puff pastry served warm with vanilla ice cream	
Profiterole Chocolat Chuad	\$10.00
Profiteroles, vanilla ice cream, & hot chocolate	
Grand Marnier or Chocolate Souffle	\$10.00
please allow extra time for preparation 20-25 minutes	

HAPPY HOUR 21

Brick of Brie, Goat Cheese, & Spinach	\$9.00
Oysters Casino	\$8.50
Bacon, Bell Pepper, & Garlic Butter	

Gluten Free Vietnamese Dumpling (4)	\$7.50
Pork & Mushroom	
Bacon Chicken Jalapeno Wraps (5)	\$5.50
French Fries	\$5.00
w/ Truffle Oil & Aioli	
Chicken Lettuce Package (3)	\$7.00
Fish Empanadas (2)	\$8.00
w/ Chimichurri Sauce	
Brussel Sprouts Flash Fried & Asian Spices	\$7.00
Duck Liver Mousse	\$7.00
Crispy Calamari over Spicy Chinese Noodles	\$8.50
Red & Yellow Beet Salad	\$7.50
w/ Mixed Greens & Goat Cheese	
Tomato Cucumber Salad	\$7.00
w/ Red Onion & Rice Vinegar	
Wedge Iceberg Lettuce Salad	\$7.00
w/ Blue Cheese, Bacon, & Walnuts	
Smoked Salmon Platter	\$9.00
Neapolitan Meatballs 3	\$8.50
w/ Spaghetti & Red Sauce	
Prosciutto & Mozzarella Cheese Pizza	\$9.00
Cheese Pizza	\$7.50
w/ Sundried Tomatoes	
Assorted Vegetable Pizza	\$8.00
veggies vary daily	
Fried Shrimp (4)	\$9.00
w/ Cocktail Sauce	
Spicy Edamame	\$5.00
w/ Sesame Seeds	
Mussels in a Red or White Sauce	\$8.50

DRAFT BEER 5

Karbach Blonde

Goose Island IPA

Dragon's Milk

Stella Artois

Michelob Ultra

SELECT WINES 10

Cabernet Sauvignon

Merlot

Red Zinfandel

Shiraz

Malbec

Pinot Noir

Chardonnay

Sauvignon Blanc

Pinot Grigio

Riesling

WELL DRINKS 7

Dripping Springs Vodka

Dripping Springs Gin

Bacardi Silver Rum

Jose Cuervo Tequila

Jack Daniels Whiskey

Jim Beam Bourbon

J&B Scotch

PINTO GRIGIO 3

Santa Margherita Pinot Grigio, Alto Adige \$63.00

Bottega Vinaia Pinot Grigio Italy AVAILABLE OPTIONS
Glass: \$10.00
Bottle: \$42.00

A to Z	AVAILABLE OPTIONS	
	Glass:	\$9.00
	Bottle:	\$36.00

SAUVIGNON BLANC 3

Domaine de Villaudiere	\$58.00
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Matanzas Creek Sauvignon Blanc, Sonoma	AVAILABLE OPTIONS	
	Glass:	\$11.00
	Bottle:	\$42.00

Drylands	AVAILABLE OPTIONS	
	Glass:	\$11.00
	Bottle:	\$42.00

WORLDLY WHITE WINES 3

Dr. Loosen "Dr. L" Riesling, Mosel	AVAILABLE OPTIONS	
	Glass:	\$8.00
	Bottle:	\$32.00

Ernie Els "Big Easy"	AVAILABLE OPTIONS	
	Glass:	\$10.00
	Bottle:	\$39.00

Nobilo Chardonnay, Marlborough	AVAILABLE OPTIONS	
	Glass:	\$8.00
	Bottle:	\$32.00

WHITE BURGUNDY 2

Bouchard Pere et Fils Pouilly Fuisse, Maconnais	\$68.00
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Louis Jadot Macon Villages, Maconnais	\$37.00
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CALIFORNIA CHARDONNAY 7

Chateau Montelena, Napa Valley	\$97.00
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Cuvaision Chardonnay, Caneros, Napa Valley	AVAILABLE OPTIONS	
	Glass:	\$14.00
	Bottle:	\$55.00

Joseph Phelps Estate "Freestone Vineyards", Sonoma Coast	\$85.00
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Kenwood "Six Ridges," Russian River Valley	\$52.00
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Sonoma-Cutrer Chardonnay, Russian River	\$49.00
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Mer Soleil Silver Unoaked Chardonnay, Monterey	AVAILABLE OPTIONS	
	Glass: \$12.00	
	Bottle: \$47.00	
Kendall-Jackson "Grand Reserve" Chardonnay, California	AVAILABLE OPTIONS	
	Glass: \$11.00	
	Bottle: \$43.00	

SPARKLING WHITES 6

Taittinger Prestige Rose NV, Champagne	\$161.00
Taittinger "Comtes" Blanc de Blanc	\$290.00
Taittinger "La Francaise" Brut, Champagne	\$90.00
Domaine Carneros Brut, Carneros	\$65.00
Carousel Classique Brut NV, France	AVAILABLE OPTIONS
	Glass: \$7.00
	Bottle: \$28.00
Stivali Prosecco	\$30.00

DRY ROSE WINE 1

Domaine Lafage "Miraflores" Cote du Roussillon	AVAILABLE OPTIONS	
	Glass: \$11.00	
	Bottle: \$43.00	

PINOT NOIR - OREGON & CALIFORNIA 5

A to Z, Oregon	AVAILABLE OPTIONS	
	Glass: \$12.00	
	Bottle: \$47.00	
Ponzi, Willamette Valley	\$73.00	
Philippe Girard Savigny-Les-Beaune, Cote de Beaune	\$84.00	
Cuvaison Pinot Noir, Carneros	\$84.00	
Nielson by Byron Pinot Noir, Santa Barbra	AVAILABLE OPTIONS	
	Glass: \$11.00	
	Bottle: \$44.00	

WORLDLY RED WINES 8

Château de la Gardine, Châteauneuf du Pape, Rhône Valley	\$100.00
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Ravenswood Zinfandel, Lodi	AVAILABLE OPTIONS	
	Glass: \$9.00	
	Bottle: \$36.00	
Trefethen Double T Cabernet Blend, Napa		\$61.00
Tenuta Santedame Chianti Classico, Tuscany		\$56.00
Marchesi Antinori "Il Bruciato" Supertuscan, Tuscany		\$72.00
Dona Paula Malbec, Mendoza	AVAILABLE OPTIONS	
	Glass: \$9.00	
	Bottle: \$36.00	
Achaval Ferrer Malbec, Mendoza		\$67.00
Jacobs Creek Reserve Shiraz, South Australia	AVAILABLE OPTIONS	
	Glass: \$10.00	
	Bottle: \$42.00	

BORDEAUX BLENDS 4

Chateau Recougne Bordeaux Superior, Bordeaux	\$40.00
Château Lassegue Les Cadrans, Bordeaux	\$58.00
Château Marsau Cotes des Francs, Bordeaux	\$68.00
Château d/Arcenis, Haut-Medoc, Bordeaux	\$65.00

CALIFORNIA MERLOT 3

Emmolo Merlot, Napa Valley	\$75.00
Whitehall Lane, Napa Valley	\$45.00
Paso Creek Merlot, Paso Robles	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$36.00

CALIFORNIA CABERNET SAUVIGNON 17

Simi Cabernet Sauvignon, Alexander Valley		\$52.00
Amici "Olema" Sonoma County	AVAILABLE OPTIONS	
	Glass: \$12.00	
	Bottle: \$48.00	
Arrowood, Sonoma County		\$59.00
Trinchero Cabernet Sauvignon, Mario's Vineyard, Napa Valley		\$110.00
Joel Gott "13" Napa Valley		\$125.00

Freemark Abbey, Napa Valley	\$84.00
Joseph Phelps Cabernet Sauvignon, Napa	\$170.00
Whitehall Lane Cabernet Sauvignon, Napa	\$95.00
Franciscan Cabernet Sauvignon, Napa	\$57.00
Sequoia Grove Cabernet Sauvignon, Napa	\$79.00
Mount Veeder Cabernet Sauvignon, Napa	\$105.00
Hess Collection Estate, Mount Veeder, Napa Valley	\$155.00
Brandlin Cabernet Sauvignon, Napa	\$132.00
Caravan By Darioush, Napa Valley	\$108.00
Trefethen Estate Cabernet Sauvignon, Oak Knoll District, Napa Valley	\$85.00
Estancia Cabernet Sauvignon, Paso Robles	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$36.00
Joel Gott Cabernet Sauvignon, Napa	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$48.00

TOP-RATED CABERNET SAUVIGNON FROM NAPA & ALEXANDER VALLEY 8

Shafer "One Point Five" Cabernet Sauvignon 2012, Napa	\$197.00
Faust Cabernet Sauvignon 2013, Napa	\$129.00
Darioush Cabernet Sauvignon 2012, Napa	\$228.00
Cedar Knoll Cabernet Sauvignon 2012, Napa	\$114.00
Chimney Rock Cabernet Sauvignon 2012, Stags Leap	\$150.00
Robert Mondavi Cabernet Sauvignon Reserve 2011, Napa	\$250.00
Silver Oak Cabernet Sauvignon 2011, Alexander Valley	\$172.00
Silver Oak Cabernet Sauvignon 2008, Napa	\$248.00

FREDERICK'S PREFERRED BORDEAUX & PROPRIETARY BLENDS 5

Gaja Ca'Marcanda Magari, Piedmonte	\$185.00
Fontanafredda Serralunga Barolo, Barolo	\$99.00
Masi Costasera Amarone, Valpolicella Classico 2010, Veneto	\$157.00

Chateau Lassegue Saint-Emilion Grand Cru 2010, Bordeaux	\$170.00
Estancia Meritage 2012, Paso Robles	\$60.00
MERLOT 2	
Shafer Merlot 2012, Napa	\$129.00
Twomey Merlot (By Silver Oak) 2008, Napa	\$125.00
SHIRAZ 1	
Darioush Shiraz, Napa Valley	\$193.00
LARGE FORMAT WINES 4	
Estancia Cabernet Sauvignon 2009 3L, Paso Robles	\$275.00
Ferrari Carano Cabernet Sauvignon 2005 1.5L, Alexander Valley	\$192.00
Darioush Cabernet Sauvignon 2009 1.5L, Napa	\$462.00
Ken Wright "Abbott Vineyard" Pinot Noir 2010 1.5L, Willamette Valley	\$275.00
MAIN 20	
Shrimp & Lobster Bisque	\$9.00
Spring Rolls*	\$14.00
w/ Mint & Cilantro & Nuoc Cham	
Fried Calamari Over Egg Noodles & Asian Flavors*	\$12.00
Baked Oysters Casino*	\$13.00
Garlic Butter & Bacon	
Gluten Free Vietnamese Dumplings	\$14.00
w/ Pork & Mushrooms	
Escargot	\$13.00
w/ Spanish Chorizo & Garlic Butter Sauce	
Baked Brie	\$10.00
Goat Cheese, & Spinach Brick	
Flash Fried Brussels Sprouts	\$9.00
w/ Thai BBQ Cilantro Sauce	
Caesar Salad	\$9.00
w/ Anchovy Dressing	
Walnut & Blue Cheese Salad	\$9.00

Golden & Red Beet Salad	\$11.00
w/ Goat Cheese	
Parmesan Crusted Alaskan Halibut	\$27.00
w/ Avocado Relish	
Shrimp & Jumbo Sea Scallops*	\$26.00
w/ Curry Sauce & Mango Chutney	
Seafood Linguine*	\$28.00
w/ Shrimp, Scallops, Crabmeat & Spinach in a White Wine Sauce	
Norwegian Salmon	\$26.00
Norwegian Salmon in a Lemon Butter Caper Sauce	
Jumbo Crab Meat Cake*	\$28.00
w/ Lightly Spicy Tartar Sauce	
Grilled Lamb Chops	\$32.00
w/ Garlic White Wine Sauce	
Petit Beef Tenderloin*	\$35.00
w/ Jumbo Shrimp & Béarnaise Sauce	
Veal Strip Loin	\$29.00
w/ Port Wine Mushroom Sauce	
Eggs Frederick's*	\$22.00
Half Benedict & Half Norfolk	

KIDS MENU 2

Grilled Salmon & Fries	\$13.00
Chicken Tenders & Fries	\$13.00

FIRST COURSE 2

Brie, Goat Cheese & Spinach in a Moroccan Pastry
Served with a Frederick's Salad
Duck Confit, Shiitake Mushrooms & Leeks in a Moroccan Pastry
Served with an Arugula Salad with Apple Cider Vinaigrette

SECOND COURSE 2

Wild Caught Red Snapper Dieppoise
with Baby Shrimp, Mussels & Lemon Butter Caper Sauce
Veal Strip Loin
with Shiitake Mushrooms & Port Wine Sauce

THIRD COURSE 2

Floating Island

Poached Meringues Floating on a Sea of Creme Anglaise with Berries & Sliced Almonds

Le Trio

Mango Creme Brulee with Raspberry Coolie, Black & White Chocolate, Terrine with Creme Anglaise & Rum Euphoria with Chocolate Ganache, Rum Syrup & Pecans

WINE SPECIALS 2

Chateau Recougne \$50.00

Sancerre \$50.00