

Bistro 45

45 S Mentor Ave 91106-2901 · +16267952478 · Updated: Jan 14, 2026

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STARTERS SEAFOOD/FISH 4

Albacore Tartare "Condo" **\$16.45**

Avocado mousse, tomato & green Harissa aioli on crispy wontons

Sauteed Monterey Calamari **\$17.45**

Bean medley ragout, shallot & crushed herbed tomatoes...truffled butter, lemon & parsley

White Shrimp Ravioli **\$17.45**

Grilled Gillis Florida shrimp, with roasted sweet pepper "Romesco"

Carlsbad Mussels & Littleneck Clams **AVAILABLE OPTIONS**

Creamy Madeira reduction, lemon-thyme, garlic and shallots

\$19.45

With Bistro 45 Fries: \$24.45

PIZZA 4

Chicken Florence **\$17.45**

Creamy spinach, mushrooms... Cilantro & shaved Parmesan

Primavera **\$15.45**

Seasonal organic vegetables & olives with eggplant puree

Toy Box Tomato **\$15.45**

Pomodoro, fresh Mozzarella, Heirloom tomatoes & basil

Prime of Beef **\$19.45**

Pesto, mushrooms & red onions... arugula

PASTA / RISOTTO 2

Pasta du Chef **\$25.45**

Mushroom Risotto **\$21.45**

Butternut squash & haricot vert, shallot & garlic... Parmesan

ON THE SIDE 5

Whipped Potatoes or Bistro 45 Fries **\$7.45**

Garlic crisp & fine herbs

Autumn Squash Tempura **\$9.45**

Greek yogurt/cucumber/red bell pepper emulsion

Morrocan Spice Ratatouille	\$10.45
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Fall Mushroom Ragout	\$10.45
Shallots, garlic, parley & creamy Chardonnay reduction	
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Roasted Cauliflower & Brussels Sprouts	\$11.45
Garlic aioli & organic spinach puree	

LARGE PLATES 10

Rocky/Petaluma Half Chicken from Our 800 Degree Oven	\$26.45
Madeira reduction, pommes frites, carrots & Brussels sprouts	
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Grilled Niman Ranch Berkshire Pork Chop	\$28.45
Green Chimichurri, organic yam hash, roasted peppers & onions	
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Pan Roasted Scottish Salmon	\$28.45
Fennel puree, kale & seasonal organic vegetables... grilled lemon	
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Seared Maple Leaf Duck Breast	\$29.45
Pomegranate/port demi, rapini & roasted baby carrots	
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Provencale Bouillabaisse	\$30.45
Fresh seasonal fish and shellfish in a non- traditional spicy broth	
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Greater Omaha Hanger Steak	\$32.45
Bordelaise reduction, truffle whipped potato & roasted Brussels sprouts	
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Pan Roasted Fish du Jour	
Presentation changes daily	
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Seared Dive Boat Sea Scallops	\$38.45
Seafood creme with saffron, Shimeji mushrooms, shallots, yellow beets, green beans & garlic	
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10 Oz. All Natural Creekstone Ribeye	\$44.45
Cabernet reduction, twice cooked Fingerling potatoes, fine herbs, mushrooms & grilled broccolini	
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Roasted Rack of Australian Lamb	\$44.45
Fine herb demi, Pommes Anna... slowly roasted tomatoes, carrots & rapini	

SALADS/SOUPS 7

Soup of the Day	\$9.45
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Organic Baby Greens	\$12.45
Fuji apple, tomatoes, carrots, cucumber, feta & Balsamic vin	
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Arugula Salad	\$12.45
Pickled onions & Golden raisins, toasted almonds & Parmesan...Meyer lemon vin	
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Composed Heirloom Beet Salad	\$12.45
Crumbled Farmstead goat cheese, crispy baby artichokes & red wine vin	
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Caesar Salad with Pesto

AVAILABLE OPTIONS

\$13.45

With chicken: \$17.45

With shrimp: \$18.45

Burrata Alla Panna & Parma Prosciutto

\$17.45

Sliced Heirloom tomatoes, pears, fig glaze & olive oil

Seasonal Organic Vegetable Salad

\$16.45

Lemon/garlic aioli... served on avocado

DESSERT 8

Organic Berry Trifle

Red wine soaked berries and brioche, pastry creme & strawberry sorbet

Meyer Lemon Trio

Chilled sliced lemon souffle, lemon curd & warm lemon pudding cake with raspberry sauce

White Peach Crumble Tart

With fresh raspberry ice cream

Chocolate Peanut Butter Terrine

Chocolate & vanilla sauce... salted caramel ice cream

San Marino Cheesecake Crepe

Housemade ice cream & strawberries

Apple Tart Tatin

Crème fraiche ice cream & caramel

Chocolate Soup

Chocolate sauce, vanilla bean ice cream

Housemade Sorbets & Ice Creams

SELECTION OF CHEESES 1

Selection of Cheeses

AVAILABLE OPTIONS

Napa Honey - Crostini - Mix of nuts & dried fruit

1 Cheese: \$6.45

3 Cheeses: \$14.45

6 Cheeses: \$26.45

Add Parma Prosciutto: \$5.45