

Carlos Bistro

1025 S 21st St 80904-3705 · +17194712905 · Updated: Jan 14, 2026

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APPETIZERS 10

Prime Osetra Caviar*	\$250.00
Wild Baja Blue Abalone Steak*	\$90.00
Seared Hudson Valley Foie Gras*	\$45.00
Fresh French Sautéed Truffle Mushrooms	AVAILABLE OPTIONS
	Black: \$200.00
	White: \$400.00
USDA Prime Filet Mignon Beef Tartar*	\$50.00
Capers, pickles, red onion, parsley, egg yolk, oil, Dijon mustard, Tabasco sauce	
Tuna Tartar*	\$55.00
Fried Mozzarella	\$25.00
Ravioli	\$40.00
Ratatouille Bruschetta	\$30.00
Shrimp Bruschetta*	\$45.00

BISTRO 9

Kobe Sausage*	\$90.00
Fresh Pan-Seared Chorizo*	\$25.00
Chicken Gizzards*	\$30.00
Chicken Wings*	\$40.00
Escargot*	\$20.00
Fried Calamari*	\$22.00
Fried Catfish Nuggets*	\$15.00
Fresh Fried Clams*	\$35.00
Fried Frog Legs*	\$30.00

VEGGIES 6

Onion Rings	\$15.00
Fried Asparagus	\$25.00
Artichoke Buttons	\$45.00
Avocado Eggroll	\$25.00
Sweet Potato Fries	\$25.00
Hush Puppies	\$16.00

SOUP DU JOUR 1

Soup du Jour

AVAILABLE OPTIONS

Cup: \$15.00

Bowl: \$20.00

SEAFOOD COCKTAILS 6

Crab Cocktail*	\$55.00
Ceviche*	\$50.00
Langostino Cocktail*	\$45.00
Merus King Crab Legs* (Seasonal)	\$150.00
Fresh Stone Crab Claws* (Seasonal)	\$160.00
Shrimp Cocktail*	\$45.00

HEAT WAVE 8

Maine Lobster Tail*	\$140.00
Mussels and Clams*	\$35.00
Pork Belly*	\$50.00
Calamari Steak*	\$50.00
Scallop*	\$50.00
Octopus*	\$45.00
Crab Cake*	\$25.00
Soft Shell Crab Fritti*	\$50.00

NACHOS 5

Nachos	\$24.00
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Chicken*	\$33.00
Chorizo*	\$35.00
Crawfish*	\$37.00
Red's Langostino Nachos*	\$43.00

OYSTERS 3

Fresh Oysters on the Half Shell*	AVAILABLE OPTIONS
	1/2 Dozen: \$30.00
	Dozen: \$60.00
Fried Oysters*	AVAILABLE OPTIONS
	1/2 Dozen: \$40.00
	Dozen: \$80.00
Oysters Rockefeller	\$45.00

SALADS 10

Pan-Seared Lobster Salad*	\$70.00
Organic spring mix, candy pistachios, pine nuts, French goat cheese, pink sweet grapefruit, honey tarragon dressing	
Pan-Seared Jumbo Sea Scallop and Shrimp Salad*	\$45.00
Served with a lemon zest vinaigrette	
Insalata Caprese	\$22.00
Fresh mozzarella and Roma tomatoes with fresh basil, finished with a champagne balsamic drizzle	
Crab Salad*	\$25.00
Fresh crabmeat tossed with Thousand Island dressing, mayonnaise, horseradish, and green apples	
Avocado Fruit Salad	\$20.00
Served with a citrus vinaigrette	
Spinach Salad*	\$24.00
Spinach, red onion, pine nuts, sun-dried tomatoes, mushrooms and bacon	
Caesar Salad*	\$16.00
Romaine, croutons and fresh Romano cheese	
Greek Feta	\$22.00
Mixed baby greens, artichoke hearts, pepperoncini, olives, red onion, cucumber and tomatoes	
Wedge Salad	\$22.00
Fresh tomatoes, bacon, bleu cheese crumbles, red onion, bleu cheese dressing	
Baby Mixed Greens	\$15.00
Roma tomatoes, red onion, cucumber, red bell pepper, cauliflower, purple cabbage	

JAPANESE 4

Kobe*	\$350.00
Wagyu Ribeye Cap*	\$400.00
Wagyu*	\$250.00
Burger*	\$150.00

SEAFOOD 7

Jumbo Sea Scallops*	\$80.00
Cioppino*	\$80.00
Shrimp Scampi*	\$70.00
Crawfish Meat Tails*	\$50.00
Paella*	\$99.00
Langostinos*	\$65.00
Fresh Wild Catch of the Day*	

FILETS 4

Seared USDA Prime - Filet Mignon*	\$89.00
Served with a black peppercorn brandy sauce and a chipotle white cheddar fondue	
USDA Prime - Filet a la Oscar*	\$99.00
Topped with crab meat and a tarragon hollandaise sauce	
Grilled USDA Prime - Filet Mignon Stroganoff*	\$120.00
Elk*	\$100.00

POULTRY 4

Chicken a la Minute*	\$45.00
Chicken Carbonara*	\$45.00
Fresh peas, ham, and chicken in a garlic cream sauce	
Curry Chicken Pasta*	\$65.00
Tossed with fresh broccoli, spinach, pine nuts in a garlic cream sauce	
Fresh Duck Breast*	\$60.00

CHOPS 6

Tomahawk Buffalo Ribeye*	\$120.00
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USDA Prime - Tomahawk Ribeye*	\$400.00
Served with green peppercorn brandy sauce	
Tomahawk Veal Chop*	\$180.00
Colorado Lamb Chops*	\$130.00
Topped with a balsamic jus	
Tomahawk Pork Chop*	\$70.00
Covered in apple brandy reduction	
Quail*, Pheasant*, Lamb Chop* Combo	\$120.00

VEAL 4

Veal Piccata*

Veal Saltimbocca*

Veal Schnitzel*

Veal Scallopine Marsala*

FEATURED ITEMS 3

Sautéed Calves Liver*	\$55.00
Served with caramelized white onions and a balsamic jus	
Boneless USDA Prime Ribeye*	\$85.00
USDA Prime Ribeye Peruvian Lomo Saltado*	\$95.00

SEAFOOD PASTA 7

Lobster Fra Diavolo*	\$140.00
Sautéed shallot onions, garlic, thyme, red pepper flakes in brandy, tossed with fresh and paste tomatoes, olive oil, yellow onion and basil chiffonade	
Fruit de Mer*	\$80.00
Calamari, shrimp, mussels, clams, and scallops in tomato sauce	
Mussels and Clams*	\$55.00
Served in a chardonnay, shallot garlic sauce	
Classic Calamari Pesto Genovese*	\$60.00
Braised with shallot onions, garlic, basil, spinach, pine nuts, olive oil, feta and Romano cheese	
Seared Jumbo Sea Scallops*	\$85.00
Sautéed in garlic, finished with chipotle white cheddar cream sauce	
Crab Alfredo*	\$70.00

Shrimp Creole* **\$75.00**
Sautéed in shallot onions and garlic cream sauce with Creole mustard and Creole seasoning

VEGGIE PASTA 2

Pomodoro Basilico **\$35.00**
Cappellini tossed with fresh chopped tomatoes, olive oil and basil chiffonade

Mediterranean Veggie Pasta **\$55.00**

MAIN COURSE 17

Petite Seared USDA Prime Filet Mignon* **\$50.00**
Served with a black peppercorn brandy sauce and a chipotle white cheddar fondue

Petite USDA Prime Filet a la Oscar* **\$55.00**
Topped with crab meat and a tarragon hollandaise sauce

Petite Boneless USDA Prime Ribeye* **\$42.00**
Served with green peppercorn brandy sauce

USDA Prime Ribeye Peruvian Lomo Saltado* **\$45.00**

Fresh Grilled Colorado Lamb Chops* **\$65.00**
Topped with a balsamic jus

Fresh American Berkshire Grilled Tomahawk Pork Chop* **\$40.00**
Covered in apple brandy reduction

Sautéed Calves Liver* **\$25.00**
Served with caramelized white onions and a balsamic jus

Veal Piccata or Veal Saltimbocca or Veal Schnitzel or Veal Scallopini Marsala* **\$35.00**

Fried Scallops or Seared Jumbo Sea Scallops or Grilled Scallops* **\$37.00**

Fresh Wild Catch of the Day* **\$30.00**

Crawfish Meat Tails* **\$20.00**

Langostinos* **\$25.00**

Shrimp Scampi or Grilled Shrimp or Fried Shrimp* **\$30.00**

Chicken a la Minute* **\$25.00**

Fresh Duck Breast* **\$30.00**

Paella **\$45.00**

Cioppino **\$35.00**

PASTA 12

Petite Grilled USDA Prime Filet Mignon Stroganoff*	\$50.00
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Lobster Fra Diavolo*	\$70.00
Sautéed shallot onion, garlic, thyme, red pepper flakes in brandy, tossed with fresh and paste tomatoes, olive oil, yellow onion and basil chiffonade	
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Fruit de Mer*	\$40.00
Calamari, shrimp, mussels, clams, and scallops in tomato sauce	
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Mussels and Clams*	\$27.00
Served in a chardonnay, shallot garlic sauce	
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Classic Calamari Pesto Genovese*	\$35.00
Braised with shallot onions, garlic, basil, spinach, pine nuts, olive oil, feta and Romano cheese	
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Seared Jumbo Sea Scallops*	\$37.00
Sautéed in garlic, finished with chipotle white cheddar cream sauce	
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Crab Alfredo*	\$35.00
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Shrimp Creole*	\$34.00
Sautéed in shallot onions and garlic cream with Creole mustard and Creole seasoning	
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Chicken Carbonara*	\$25.00
Fresh peas, ham, and chicken in a garlic cream sauce	
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Curry Chicken*	\$35.00
Tossed with fresh broccoli, spinach, pine nuts in a garlic cream sauce	
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Pomodoro Basilico	\$20.00
Cappellini tossed with fresh chopped tomatoes, olive oil and basil chiffonade	
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Mediterranean Veggie Pasta	\$25.00