
Bistro 18

Driven by our passion for food ...

We at Bistro 18 offer extraordinary food with fresh seasonal flavors, remarkable taste & interesting textures as we adapt classic recipes for contemporary times and create new exciting ones. Our menu is light and healthy with all organic meats and only wild fish.

Offering an atmosphere of a neighborhood bistro ...

We want to provide you a unique experience of a charming and friendly restaurant with old world service and knowledgeable staff.

Thank you for sharing with us your laughter and good times with your friends and business associates!

Starters

Herb crusted snails with garlic demi-glace 8

Beef carpaccio with field greens in a creamy truffle dressing & shaved parmigiano 12

Yellow fin tuna tartare with capers, red onion, soy & chili topped with avocado 13

Grilled shrimp & shiitake mushrooms with herb dressing 13

Shiitake crisps with scallion & roasted pepper 10

Seared sea scallops in pink remoulade 13

Tuna spring roll with a wasabi mayo & a soy orange glaze 11

Quesadilla with lobster & crabmeat 14

Vegetarian Menu provided upon request.

Salads

- Caesar salad with traditional dressing 8
- Watercress, apples, toasted walnuts & crumbled gorgonzola with x-virgin olive oil & lemon 9
- Arugula, fennel, beets & crumbled goat cheese with honey balsamic vinaigrette 9
- Baby field greens in potato basket with frizzled gorgonzola 9
- Caribbean salad of mixed greens, red onion, tomato, mango, avocado & plantain chips with a lemon vinaigrette 9

Dinner

- Fresh linguine with colossal lump crabmeat in spicy light tomato 20
- Pan seared wasabi crusted yellow fin tuna over bok choy 26
- Asian spiced tilapia over bok choy 24
- Roasted free range chicken medallions filled with spinach, zucchini & bell peppers in a port wine sauce 20
- Capellini with shrimp, lobster, scallops, arugula & fresh plum tomatoes 23
- Rack of organic Colorado lamb herb crusted with dijon, crispy shallots & fresh rosemary 29
- Medallions of filet mignon with a porcini mushroom & red wine sauce 24
- Veal scallopini with artichoke hearts, sun-dried tomatoes & white wine 22
- Red snapper in a thin potato crust over sautéed mushrooms & spinach in a red wine sauce 26
- Butcher's tender skirt steak with sun-dried cherries & red wine sauce 19

Menu may change according to availability & freshness. We kindly ask when possible to maintain the integrity of our menu & recipes. However dietary requirements & special needs will always be accommodated.