

BISTRO X LUNCH MENU

STARTERS

Shrimp Cocktail

Poached Shrimp, Lemon, Crushed Ice 20

Mozzarella Caprese

Home-made Mozzarella, Tomato, Cucumber, EVOO, Balsamic Glaze 16

Arancini

Home-made Mozzarella, Sweet Peas, Fresh Tomato Sauce 16

Crispy Calamari

Smoked Pepper Aioli, Sweet Soy, Flash Fried Vegetables 17

Mussels

White Wine, Anise Sauce, Shallots, Crostini 16

Courgette Frites

Golden Fried Thinly Cut Zucchini 16

SALAD

Summer Salad

Mixed Greens, Gorgonzola, Walnuts, Strawberries, Pears, Maple Vinaigrette 14

Caesar Salad

Garlic Crouton, Shaved Parmigiano 13

Noise Salad

Cabbage, Carrots, Daikon, Bok Choy, Wonton Strips, Sesame Seeds, Pickled Ginger, Peanut Vinaigrette 14

ENTREE

Short Rib Sandwich

, Muenster, Roasted Tomato Aioli, Arugula, French Fries 18

Steak Frites

NY Strip, Hand Cut Fries, Haricot Verts, Peppercorn Brandy Sauce 34

Chicken Gorgonzola

Panko Crusted Chicken, Whipped Potato, Tomatoes, Mushroom, Spinach, Gorgonzola Cream 32

Noise Burger

Pork Belly, Bleu, Caramelized Onion Jam, Lettuce, tomato, French Fries 16

Pan Roasted Salmon

Quinoa, Asparagus, Bell Peppers, Brussel Sprouts, Sweet Soy Glaze 32

Noise Seabass Sandwich

Tomato Crudo, Lettuce, Lemon Herb Oil, Grilled Eggplant, Fries 18

FRESH PASTA

Gnocchi

Fresh Tomato Basil Sauce, Home-made Mozzarella, Parmigiano Reggiano 24

Seafood Linguine

Chef Selection of Seafood, White Wine Sauce, Tomato, Garlic, Red Pepper Flake 29

Bolognese

Pappardelle, Beef, Pork, Veal, Tomato Ragu. 28

SIDES

Whipped Potatoes

Haricot Verts

Petite Carrots

French Fries

8

ADD ONS

Salmon 14

Shrimp 12

Chicken 9

BISTRO+BAR

X
AIX

We can accommodate upon request for Vegan, Vegetarian, and Gluten free!

Consuming raw or undercooked foods may increase your risk of foodborne illness.
20% gratuity will be added to parties of 6 or more.

HAPPY HOUR 4-7PM MON-FRIDAY

BISTRO

All items \$7

Mussels

Garlic, Shallot, White Wine, Herb Butter

Arancini

Home Made Mozzarella, Sweet Peas,
Fresh Tomato Sauce

Calamari

Smoked Pepper Aioli, Sweet Soy Glaze

Caprese

Mozzarella, Tomato, Olive Oil, Balsamic
Vinaigrette

Italian Sausage Pizza

Wood Fired, Italian Sausage, Mozzarella,
Tomato Sauce

Margherita Pizza

Wood fired, Tomato Sauce, Mozzarella,
Basil

Pepperoni & Hot Honey Pizza

Wood fired, Tomato Sauce, Mozzarella,
Pepperoni, Habanero Honey

Caesar Salad

Garlic Crouton, Parmigiano Reggiano

Chateau Salad

Pear, Gorgonzola, Candied Nuts, Shallot,
Maple Vinaigrette

BAR

All items \$7

Signature cocktails

Single Wells

House Red Blend

House White Blend

1/2 Off Bottled Beer



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BISTRO X

STARTERS

Shrimp Cocktail

Poached Shrimp, Lemon, Crushed Ice 20

Mozzarella Caprese

Home-made Mozzarella, Tomato, Cucumber, EVOO, Balsamic Glaze 16

Arancini

Home-made Mozzarella, Sweet Peas, Fresh Tomato Sauce 16

Crispy Calamari

Smoked Pepper Aioli, Sweet Soy, Flash Fried Vegetables 17

Xoise Tuna Tartar

Trout Toe, Sesame Seeds, Wonton Strips, Soy Sesame Oil, Avocado Mousseline 22

Mussels

White Wine, Anise Sauce, Shallots, Crostini 16

Courgette Frites

Golden Fried Thinly Cut Zucchini 16

SALAD

Summer Salad

Mixed Greens, Gorgonzola, Walnuts, Strawberries, Pears, Maple Vinaigrette 14

Caesar Salad

Garlic Crouton, Shaved Parmigiano 13

Xoise Salad

Cabbage, Carrots, Daikon, Bok Choy, Wonton Strips, Sesame Seeds, Pickled Ginger, Peanut Vinaigrette 14

ENTREE

Braised Short Rib

Whipped Potato, Baby Carrots, Wild Mushrooms, Zucchini, Natural A Jus 30

Steak Frites

NY Strip, Hand Cut Fries, Haricot Verts, Peppercorn Brandy Sauce 34

Chicken Gorgonzola

Panko Crusted Chicken, Whipped Potato, Tomatoes, Mushroom, Spinach, Gorgonzola Cream 32

Xoise Duck

Chef Style 32

Pan Roasted Salmon

Quinoa, Asparagus, Bell Peppers, Brussel Sprouts, Sweet Soy Glaze 32

Xoise Seabass

Tomato Crudo, Capers, Nicoise Olives, Lemon Herb Oil 34

SIDES

Whipped Potatoes

Haricot Verts

Petite Carrots

French Fries

8

ADD ONS

Salmon 14

Shrimp 12

Chicken 9

FRESH PASTA

Lobster Ravioli

Oil, Garlic, Fresh Parsley, Cherry Tomato, Red Pepper Flake 29

Gnocchi

Fresh Tomato Basil Sauce, Home-made Mozzarella, Parmigiano Reggiano 24

Seafood Linguine

Chef Selection of Seafood, White Wine Sauce, Tomato, Garlic, Red Pepper Flake 29

Angel Hair

Mixed Seasonal Vegetables 22

WOOD FIRED PIZZA

ALL INGREDIENTS HOME-MADE

Cheese Pizza

San Marzano Tomato, Parmigiano, Mozzarella, Basil 20

Pepperoni & Hot Honey

San Marzano Tomato, Parmigiano, Mozzarella Cup, Charred Pepperoni, Habanero Honey 21

Truffle & Mushroom

Cream Sauce, Parmigiano Reggiano, Mozzarella, Brie, Gorgonzola 21

Nutella Pizza

Pizza dough, Nutella Spread 18

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