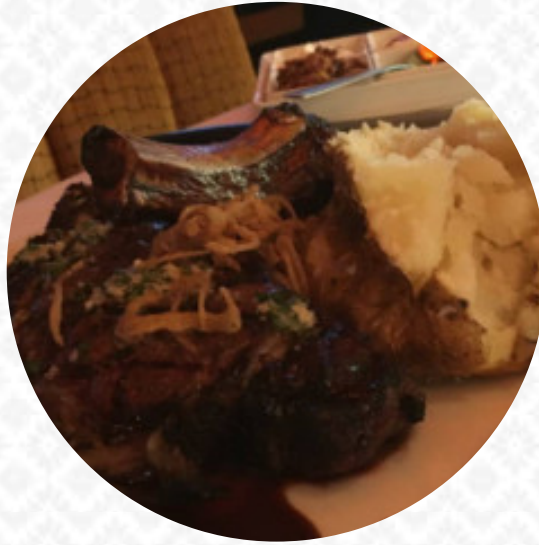


Bistro Napa

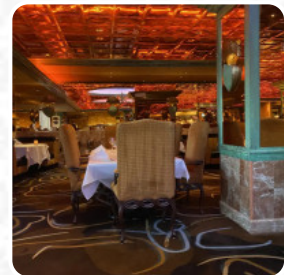
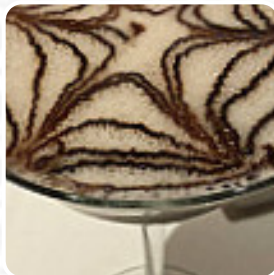


Bistro Napa Menu

<https://menuweb.menu>

3800 S. Virginia Street NV 89502, Reno, United States

+17753354539 - <https://www.atlantiscasino.com/dining/bistro-napa>



The menu of Bistro Napa from Reno comprises about **245** different dishes and drinks. On average you pay about \$22.3 for a dish / drink. Bistro Napa, located in Reno, NV, is a charming American restaurant boasting an impressive average rating of 4.6 stars. Savor the culinary delights that fellow diners rave about! Join us today from 5:00 PM to 9:00 PM for an unforgettable dining experience. For inquiries about our current wait time or to secure a reservation, please call us at (775) 335-4539. Prefer dining at home? You can conveniently place your order through OpenTable. We also offer a fine selection of beers to complement your meal. If you're looking for similar dining options, don't miss out on Atlantis Gourmet Grind and Atlantis Steakhouse. If you enjoyed your experience, we'd love to hear your feedback—leave us a review!

Bistro Napa Menu



Desserts

CREPES SUZETTE

Non Alcoholic Drinks

WATER

Pasta

RAVIOLI

10 Most Popular

STEAKHOUSE BURGER \$26.0

Main Courses

BRAISED LAMB SHANK \$34.0

Salad

CAESAR

Main Dishes

ORA KING SALMON \$42.0

Beef

OVEN ROASTED PRIME RIB OF BEEF

Appetizer

SHRIMP TACOS \$17.0

Beef Dishes

FILET MIGNON

From The Grill

RIBS

Spirits

REMY MARTIN VSOP \$11.0

Dim Sum

CRISPY BAO BUNS \$14.0

Main

SWEET PEA RISOTTO

Sliders

PRIME RIB SLIDERS \$19.0

American Food

MAC AND CHEESE

Ribs

PRIME RIB

Aperitivo - Aperitifs

CYNAR \$11.0

Whisky

HENNESSY VS \$9.0

Potato Gratin

POTATO GRATIN

Hot Pies

WILD MUSHROOM \$16.0

Brandy

HENNESSY PARADIS \$120.0

Bistro Napa Menu



Hot Drinks

TEA \$6.0

Mocktails

COTTON CANDY MARTINI \$15.0

Entree

STEAK AND FRITES \$33.0

Sparkling Wines

MOET CHANDON, IMPERIAL, FRANCE

Sides

SAUTÉED BRUSSELS SPROUTS

Chef's Favorites

KING CRAB LEGS

Steak & Seafood

TOP SIRLOIN STEAK

Mixed Menu

THICK CUT STEAK FRIES

Popular Items

FIVE-LAYER CHOCOLATE CAKE

Red

SEGHESIO, ZINFANDEL, SONOMA COUNTY \$16.0

Oysters On The Half Shell

OYSTERS ON THE HALF SHELL

Champagne & Sparkling

DOMAINE CHANDON, BRUT, CALIFORNIA

Our Cuts - No Shortcuts

T-BONE

Second Course

PAN ROASTED CHILEAN SEA BASS \$40.0

Raw

HEIRLOOM TOMATO AND BURRATA SALAD \$18.0

Wines By The Glass

ST. SUPERY, SAUVIGNON BLANC, NAPA VALLEY \$13.0

Shareable Sides

THREE CHEESE MAC

Compliments

PEPPER STEAK \$7.0

Enhancements

SAUTÉED DIVER SCALLOPS \$24.0

Steak Additions

ALASKAN KING CRAB \$45.0

Brandies

REMY MARTIN XO \$26.0

Bistro Napa Menu



Crafted Cocktails

BLUEBERRY HILL \$15.0

Veal

VEAL PICCATA \$31.0

Wood-Fired Flatbreads

CARAMELIZED ONION AND
APPLEWOOD BACON \$16.0

Steaks & Chops*

SLOW-ROASTED PRIME RIB

Italian Classics

CEDAR PLANK ORA KING
SALMON \$45.0

Coffee & Teas

ATLANTIS ILLY COFFEE SERVICE \$6.0

Salads And Starters

TOMATO CAPRESE SALAD \$15.0

Ports

TAYLOR FLADGATE LBV 2010 \$11.0

Reserve Wines By The Glass

DUCKHORN, MERLOT, NAPA
VALLEY \$21.0

Sparkling By The Glass

DOMAINE CHANDON, ROSE,
CALIFORNIA

Dinner Small Plates

LAMB MEATBALLS \$18.0

Port By The Glass

GRAHAM'S SIX GRAPES RUBY \$7.0

Seafood*

ALASKAN KING CRAB LEGS \$95.0

Additional Mains

SINGLE LOBSTER TAIL \$48.0

Seafood Bar

FRESH OYSTERS*

White And Rosé

ROMBAUER, CHARDONNAY, NAPA
VALLEY \$18.0

Kräuter und Süßes

FERNET-BRANCA \$9.0

Seafood Add-Ons

OSCAR-STYLE \$15.0

Tablesides Presentations

CAFÉ DIABLO

Signature Meats

BANANAS FOSTER

Bistro Napa Menu



Captains Wine List - Bottle Only

ROMBAUER, MERLOT, NAPA VALLEY \$17.0

Luncheon Menu Entrees - Option 1

SEASONAL VEGETARIAN RISOTTO \$26.0

Flambé

321° BELOW ICE CREAM

Our Seafood*

PAN-ROASTED CHILEAN SEA BASS \$42.0

Cordials And Aperitivi / Digestivi

BIGALLET CHINA CHINA AMER \$12.0

Cocktails By The Glass

BISTRO MOJITO \$15.0

Argentinian Beef

NEW YORK STEAK

Cognac, Armagnac, Calvados

DARON CALVADOS \$12.0

Liaisons

ANDRÉ-STYLE \$8.0

Featured Winery...Hahn Family Wines, California

CHARDONNAY, CABERNET SAUVIGNON, MERLOT, GSM AND PINOT NOIR \$11.0

Non-Alcoholic Wines, Ariel, California

CHARDONNAY, CABERNET SAUVIGNON \$9.0

Mooo, Specialties & Seafood

COLORADO LAMB CHOPS \$49.0

The Flammekueche

FORESTIÈRE \$10.0

Distillati - Vermouth e Digestivi

VECCHIO AMARO DEL CAPO \$10.0

Leaves And Bowls

CLASSIC CAESAR \$14.0

Bar Menu - Appetizers

OYSTERS ROCKEFELLER

Raw &&& Chilled Things

SALMON TARTARE \$18.0

Bistro Napa Menu



Hors D'oeuvres By The Dozen

BACON WRAPPED SCALLOPS \$18.0

Dessert / Non-Alcoholic Beverage

GRAND MARNIER SOUFFLÉ

Bistro Burger

BISTRO BURGER \$23.0

Restaurant Category

DESSERT

Main Courses And Sides

GARLIC MASHED POTATOES

Drinks

GRAHAM'S 20YR TAWNY \$12.0

DRINKS

Fish

PRAWN MALAI CURRY \$35.0

SEA BASS

Mexican Dishes

TACOS

FISH TACOS

To Share

STREET CORN \$14.0

SEA SALT CRUSTED BAKED POTATO

Soups And Salads

JUMBO LUMP CRAB CHOWDER \$13.0

ARTICHOKE WEDGE \$12.0

White

CHATEAU STE. MICHELLE, RIESLING, COLUMBIA VALLEY \$9.0

SIP, MOSCATO, CALIFORNIA \$14.0

Great Beginnings

KOBE BEEF FLAT BREAD \$18.0

MAPLE PONZU GLAZED PORK BELLY LOLLIPOPS \$14.0

Sparkling

LA MARCA, PROSECCO, VENETO

MARTINI ROSSI, ASTI, PIEDMONT

Brandy & Cognac

HENNESSY XO \$32.0

COURVOISIER XO \$28.0

Port, Sherry, Madeira

EMILIO LUSTAU FINO SHERRY \$8.0

FONSECA SIROCO WHITE PORT \$8.0

Fine Brandy

LUSTAU BRANDY DE JEREZ \$11.0

GERMAIN ROBIN XO \$26.0

French

FRENCH ONION SOUP \$11.0

FOIE GRAS \$20.0

Bistro Napa Menu



Compositions

RATATOUILLE POTATO BASKET \$26.0

CARIBBEAN JERKED CHICKEN \$30.0

Generation Millennial

FOUR GRACES, PINOT BLANC,
DUNDEE HILLS \$15.0

VENGE SCOUT 'S HONOR,
ZINFANDEL, CHARBONO, PETITE
SIRAH AND SYRAH, NAPA VALLEY \$20.0

Uncategorized

SEAFOOD COCKTAILS

WHITE TRUFFLE MAC CHEESE

Soups

CHEF'S DAILY CREATION \$16.0

CREAMY FIVE ONION SOUP \$12.0

LOBSTER BISQUE \$12.0

Seafood

SHRIMP SCAMPI \$40.0

TWIN LOBSTER TAILS \$90.0

LOBSTER TAIL

Dessert Wine

DOLCE LATE HARVEST, NAPA
VALLEY \$15.0

FERRARI CARANO LATE
HARVEST, SONOMA COUNTY \$14.0

INNISKILLIN ICE WINE, NIAGARA \$15.0

Port, Sherry & Madeira

BROADBENT 10YR MALMSEY \$12.0

GRAHAM'S 30YR TAWNY \$21.0

GRAHAM'S 40YR TAWNY \$35.0

Steakhouse Must-Haves

SAUTÉED ASPARAGUS SPEARS

TWICE BAKED DOUBLE STUFFED
POTATO

CREAMED CORN WITH A KICK

Sweet Finales

SABAYON WITH BERRIES

TRIO OF MOUSSE

FAMOUS MANHATTAN DELI NEW YORK
CHEESECAKE

Cocktails

CLASSIC MARGHERITA \$14.0

LAVENDER LEMON DROP \$15.0

MOSCOW MULE \$15.0

BISTRO SANGRIA \$15.0

Coffee

CAPPUCCINO \$7.0

ESPRESSO \$6.0

MOCHA \$7.0

CAFFÉ LATTE \$7.0

Steaks & Chops

STEAK DIANE \$48.0

AMERICAN KOBE STRIP LOIN

COWBOY BONE-IN RIB-EYE

KANSAS CITY BONE-IN RIB-EYE

Steaks And Chops

HERB-BRINED PORK CHOP \$32.0

Bistro Napa Menu



KANSAS CITY BONE-IN RIBEYE STEAK

FILET LOBSTER TAIL

FILET KING CRAB

Digestivo

CRESCENDO LIMONCELLO \$11.0

COLORADO GRAPPA \$12.0

MAROLO GRAPPA DI AMARONE \$11.0

GRAPPI CHAMOMILE GRAPPA \$11.0

Bistro Classics

HIBISCUS MANHATTAN \$15.0

STRAWBERRY BASIL CAIPIROSKA \$15.0

CHOCOLATE MACCHIATO
MARTINI \$15.0

BLACKBERRY SAGE SPRITZ (NON-
ALCOHOLIC) \$7.0

White Wine

CONUNDRUM, WHITE BLEND,
NAPA VALLEY \$15.0

GROTH, CHARDONNAY, NAPA
VALLEY \$17.0

LLOYD, CHARDONNAY,
CARNEROS \$21.0

TAMBER BEY, CHARDONNAY,
NAPA VALLEY \$15.0

GRACE PATRIOT, PINOT GRIS, EL
DORADO COUNTY \$15.0

Big Plates

ROASTED MARY'S HALF CHICKEN \$29.0

FETTUCCINE FRUITS DE MER \$36.0

BISTRO CIOPPINO \$39.0

CABERNET-BRAISED BONELESS
SHORT RIBS \$38.0

BUTTER-POACHED LOBSTER TAIL

Cognac

COURVOISIER VSOP \$11.0

COURVOISIER INITIALE \$65.0

MARTEL VS \$9.0

MARTEL CORDON BLEU \$24.0

REMY MARTIN LOUIS XIII \$275.0

Ingredients Used



ESCARGOT \$16.0

MUSHROOMS

CHEESE

SEAFOOD

CUCUMBER

Bistro Signature

ORCHARD SWING \$15.0

TENMILE TIKI \$15.0

SILENCE IS GOLDEN \$15.0

GOLDEN MONARCH \$15.0

JALAMANGO \$15.0

BOXCAR WILLIE \$15.0

Salads

WEDGE SALAD \$11.0

PEAR, WALNUT BLEU CHEESE
SALAD \$12.0

STACKED KING COBB \$18.0

SPINACH SALAD \$14.0

CAESAR SALAD

SALAD

SIDE SALAD

Bistro Napa Menu



Entrées

| | |
|------------------------|--------|
| BAKED BRIE | \$15.0 |
| PRAWN COCKTAIL | \$19.0 |
| PAN SEARED FOIE GRAS | \$24.0 |
| CHILLED SEAFOOD TOWER | |
| DIVER SCALLOPS | \$42.0 |
| STEAMED MANILLA CLAMS | \$18.0 |
| GRASS FED BEEF SLIDERS | \$17.0 |

Side Dishes



SAUTEED ASPARAGUS

SMASHED YUKON
POTATOES

COLOSSAL BAKED POTATO

BISTRO SPINACH SAUTÉ

SWEET POTATO FRIES

SEXY FRIES

SAUTÉED OR CREAMED SPINACH

Dessert

| | |
|------------------------|--------|
| ARTISAN CHEESE PLATTER | \$17.0 |
| CLASSIC CRÈME BRULÉE | |
| CHERRIES JUBILEE | |
| BLUEBERRY PIE | |
| CHEESECAKE | |
| STRAWBERRY SHORTCAKE | |
| NEW YORK CHEESECAKE | |

These Types Of Dishes Are Being Served

SALAD

LAMB

LOBSTER

DESSERTS

FISH

OYSTERS

LAMB CHOPS

Starters



GRILLED BABY
ARTICHOKES \$16.0

BISTRO CRAB CAKES \$19.0

BISTRO GARDEN
SALAD \$11.0

PROSCIUTTO-WRAPPED
SCALLOPS \$38.0

CALAMARI STEAK \$29.0

DUNGENESS CRAB CAKE \$20.0

CALIFORNIA RED ABALONE \$30.0

KUROBUTA PORK TOMAHAWK \$40.0

Red Wine

SCOTT HARVEY MOUNTAIN
SELECTION, BARBERA, AMADOR
COUNTY \$14.0

GROTH, CABERNET SAUVIGNON,
NAPA VALLEY \$30.0

JUSTIN VINEYARDS, CABERNET
SAUVIGNON, PASO ROBLES \$16.0

NAPA CELLARS, CABERNET
SAUVIGNON, NAPA VALLEY \$17.0

ROUND POND KITH KIN ,
CABERNET SAUVIGNON, NAPA
VALLEY \$18.0

EL LIBERTADOR, MALBEC,
MENDOZA \$17.0

GUENOC, PETITE SIRAH, LAKE
COUNTY \$16.0

TRUCHARD, PINOT NOIR,
CARNEROS \$17.0

Bistro Napa Menu



OPOLO, SANGIOVESE, PASO ROBLES \$17.0

Small Plates

CRISPY BUTTERMILK CALAMARI \$17.0

BUTTERNUT SQUASH PUMPKIN RAVIOLI

CLASSIC ESCARGOT BOURGUIGNON \$17.0

AHI TUNA TARTAR TOWER* \$19.0

LOBSTER ESCARGOT \$24.0

FIVE CHEESE LOBSTER MAC \$21.0

ASIAN BBQ PORK RIBS \$18.0

WOOD-FIRED BABY ARTICHOKES \$16.0

BLACKENED AHI NACHOS* \$17.0

WOOD OVEN ROASTED SHISHITO PEPPERS \$15.0

Bistro Napa

3800 S. Virginia StreetNV 89502,
Reno, United States

Opening Hours:
Monday 17:00-21:00
Tuesday 17:00-21:00
Wednesday 17:00-21:00
Thursday 17:00-21:00
Sunday 17:00-21:00
Friday 17:00-22:00
Saturday 17:00-22:00

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