

appetizers

WISCONSIN ARTISANAL CHEESES 12

Selection of locally sourced artisan cheeses with traditional pairings

SMOKED SAKURA SHORT RIBS 9

Applewood smoked short ribs, braised red cabbage

TUNA TOWER 14

Ahi tuna, avocado, sesame soy vinaigrette, cilantro, tahini sweet chili sauce, crisp rice paper

BULGOGI MEATBALLS 11

Korean BBQ meatballs, kimchi, pepper curls

SEARED SCALLOPS & SUCCOTASH 13

Grilled corn and fava bean succotash, sweet corn fondue, shaved white asparagus, chili oil

BACON CHEDDAR BEIGNETS 9

Light and fluffy, fried golden brown, house smoked bacon, Hooks 4-year aged cheddar, beer cheese fondue

WILD MUSHROOM RAVIOLI 8

Lion's mane, king oyster, chanterelle mushrooms, parmesan cheese, English pea puree, sautéed spinach

SPICY BRUSSELS SPROUTS 10

Peanuts, cilantro, fish sauce, sriracha

salads

BISTRO Z HOUSE SALAD 6

Spring mix, tomatoes, cucumbers, rice wine vinaigrette

WATERMELON & FETA 9

Arugula, seedless watermelon, aged balsamic, feta cheese, sunflower seeds

COBB 10

Chopped iceberg and romaine, tomatoes, egg, bacon, blue cheese and house made buttermilk dressing

CLASSIC CAESAR 8

Romaine lettuce, croutons, Caesar dressing, lemon, SarVecchio parmesan

SALAD ADD ONS

Smoked chicken breast 5

Grilled salmon 8

Grilled tenderloin skewers 12

soup

CORIANDER CARROT 6

from our pit

THE HAVANA 13

Our take on a Cuban, smoked pulled chicken, Grand Cru Gruyere, stone ground mustard, pickles, Berkshire ham, giant curly fries

BRISKET BURGER 14

Half pound angus steak burger, smothered in house smoked sliced brisket, aged provolone, Sciortino's brioche bun, giant curly fries

SMOKED SAKURA SHORT RIBS 19

Applewood smoked pork short ribs, braised red cabbage, whipped Yukon gold potatoes

THE BEST BBQ CHICKEN 15

Applewood smoked free range half chicken, Dijon frisee potatoes

BISTRO BRISKET 17

Full pound of applewood smoked Creek Stone Farms brisket, lemon thyme roasted potatoes

our sauces

CAROLINA – Tangy, brown sugar and tomato

BOURBON – Spicy, bourbon, apple cider vinegar and serrano chilies

steaks

All steaks are grilled to order, finished with rosemary brown butter, and served with choice of potato

HOUSE CUT 7 OZ FILET MIGNON	32
HOUSE CUT 9 OZ FILET MIGNON	36
BLACK ANGUS 10 OZ FLAT IRON	22
CREEKSTONE FARMS BLACK ANGUS 16 OZ RIBEYE	34

choice of potato

Whipped yukon gold potatoes, sweet cream and butter
Potato gratin, Grand Cru Gruyere
Lemon thyme roasted potatoes

choice of sauce

BEARNAISE – Rich and buttery with lemon and tarragon

RED WINE DEMI GLACE – Meaty and robust
finished with cabernet sauvignon

make that a steak combo

Add scallops	12
Add salmon	8

smothered and covered

Wild mushrooms	5
House smoked thick cut bacon	3
Roth Kase buttermilk blue cheese	3

sides

Bacon roasted brussels sprouts	6
Sautéed spinach	5
Grilled asparagus	7
Wild mushrooms	8

entrées

SCOTTISH SALMON	26
Grilled Loch Duart salmon, preserved lemon, blistered tomatoes, seared baby zucchini	
BEEF BOLOGNESE	16
Ground tenderloin, house made fettuccine, roma tomatoes, fresh basil, shaved parmesan	
LAMB & GNOCCHI	38
Australian lamb, house made gnocchi, lamb pancetta, arugula, rich red wine demi-glace, seasonal vegetables	

SEARED SCALLOPS & SUCCOTASH	28
Grilled corn and fava bean succotash sweet corn fondue, shaved white asparagus, chili oil	
WILD MUSHROOM RAVIOLI	22
Lion's mane, king oyster, chanterelle mushrooms, parmesan cheese, English pea puree, sautéed spinach	
CRAB STUFFED LEMON SOLE	28
Maryland lump crab stuffed lemon sole, roasted red pepper romesco, lemon thyme roasted potatoes, sautéed spinach	

All mushrooms and micro greens sourced from Mushroom Mike LLC of Milwaukee

**In compliance with state and federal health regulations, Bistro Z is obligated to advise the public that consuming raw fish or meat can be a health risk.*