



## LUNCH MENU

PLEASE CALL 408 779-7422 TO PLACE A TOGO ORDER

### STARTERS

**Fried Calamari** | Fried tender squid rings tossed with herbs, garlic and parmesan with tartar and cocktail sauce 16.99

**Crab Cakes** | Pan fried crab cakes served with sliced mango and lemon mango aioli 23.99

**Fritto Misto** | Fried squid rings, artichoke hearts and prawns tossed with fresh herbs, crushed garlic and parmesan served with tartar and cocktail sauce 18.99

**Bruschetta** | Tomatoes, basil, garlic and balsamic on crispy French baguette 13.99

**Grilled Artichoke** | Marinated and grilled artichoke halves with sweet basil aioli and roasted red pepper aioli 16.99

**Steamed Clams and Mussels** | Clams and green lip mussels in chardonnay wine broth with tomatoes, garlic and green onions served with garlic bread 17.99

**Blue Cheese Fondue** | Blue cheese crumbles, walnuts, cream cheese, herbs and honey with green apples, petite salad and toasted bread 16.99

**Green Salad** | Tomatoes, red onions, red peppers, croutons, mixed greens and your choice of dressing on the side 7.99

**Vegetarian Minestrone Soup** 7.99 cup | 9.99 bowl

**Soup of the Day** 7.99 cup | 9.99 bowl

### SALADS

**Blue Cheese Chicken** | Blue cheese crusted chicken breast, apples, cucumbers, bacon, candied pecans, cabbage, romaine and warm mustard vinaigrette 20.99

**Crab Cake** | Pan fried crab cakes with lemon mango aioli, red bell peppers, avocado, orange wheels, mango, organic kale and herb vinaigrette 24.99

**Chinese Chicken** | Grilled chicken breast, red bell peppers, peanuts, cilantro, crispy rice noodles, shredded napa cabbage and sesame wine vinaigrette 20.99

**Niçoise** | Seared ahi tuna, hard boiled egg, kalamata olives, tomatoes, green beans, baby potatoes, anchovies, organic baby kale and lemon vinaigrette 22.99

**Steak** | Grilled tri tip, grilled artichokes, tomatoes, red onions, blue cheese, romaine and balsamic vinaigrette 24.99

**Prawn and Avocado** | Marinated grilled prawns, avocado, shaved red onion, blue cheese, tomatoes house greens and balsamic vinaigrette 22.99

**Cobb** | Avocado, tomatoes, blue cheese, grilled chicken breast, hard boiled egg, bacon, house greens and herb vinaigrette 21.99

**Citrus Lamb** | Grilled citrus marinated lamb, orange wheels, feta cheese, cherry tomatoes, organic kale and mint vinaigrette 26.99

**Salmon** | Grilled wild salmon, tomatoes, avocado, house greens and lemon vinaigrette 24.99

**Seafood Cobb** | Grilled mahi mahi, lobster, prawns, hard boiled egg, tomatoes, avocado, mixed greens and lemon vinaigrette 26.99

**Blackened Ahi Tuna** | Blackened and grilled ahi tuna, cucumbers, avocado, cherry tomatoes, orange wheels, mixed greens and lemon vinaigrette 23.99

**The Wedge** | Warm crumbled bacon, tomato wedges and blue cheese crumbles over crisp iceberg lettuce with creamy blue cheese dressing 12.99

**Greek Salad** | Grilled chicken breast, cucumbers, cherry tomatoes, kalamata olives, oregano, feta, onions, romaine and Greek dressing 20.99

**Caesar Salad** | Grilled chicken breast, tomatoes, parmesan cheese, homemade croutons, chopped romaine and Caesar dressing 20.99

**Berry Apple Salad** | Green apples, strawberries, dried cranberries, almonds, blue cheese, house greens and berry vinaigrette 17.99

**Chicken and Beet Salad** | Grilled chicken breast, warm roasted beets, goat cheese, walnuts, spinach and balsamic vinaigrette 20.99

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## SANDWICHES

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*All sandwiches include one side: cup of soup, classic side salad, french fries, garlic mashed potatoes, sautéed veggies, pesto pasta.*

**BLT Burger** | 8oz ground beef patty, swiss, avocado, bacon, lettuce and tomato 18.99

*Add onions or mushrooms for 1.00*

**Turkey Burger** | Grilled turkey burger, swiss, avocado, lettuce and tomato 18.99

*Add onions or mushrooms for 1.00*

**Jalapeño Chicken** | Grilled chicken breast, bacon, jalapeño rings, mozzarella, lettuce, tomatoes, mayo and ciabatta roll 17.99

**Grilled Chicken** | Marinated grilled chicken breast, provolone, lettuce, tomato, pesto aioli and ciabatta roll 17.99

*Add avocado or bacon for 2.00 | mushrooms for 1.00*

**Grilled NY Steak** | 8oz NY steak, blue cheese, grilled onions, lettuce and tomato 22.99

*Add mushrooms for 1.00*

**French Dip** | Shaved ribeye, melted swiss, creamy horseradish and soft French roll with a side of au jus 19.99

**Philly Cheese Steak** | Thinly sliced ribeye, onions, bell peppers, mushrooms, swiss and soft French roll 19.99

**Panini** | Chicken breast, prosciutto, tomatoes, fresh basil, mozzarella, pesto spread and Italian bread 17.99

**Turkey Club** | Smoked turkey breast, bacon, lettuce, avocado, tomatoes, mayo and ciabatta roll 17.99

**Reuben** | Thinly sliced corned beef, sauerkraut, swiss, Thousand Island dressing and marbled rye 16.99

**Italian Sausage** | Sliced Italian sausage, bell peppers, onions, tomato sauce, fresh mozzarella and soft French roll 16.99

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## PASTAS

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*Gluten-free pasta available\**

**Shrimp Campanelle Florentine** | Shrimp, fresh tomatoes, spinach, dry white wine, lemon zest, campanelle pasta and light cream sauce topped with feta 24.99

**Linguine Fisherman** | Mahi mahi, clams, prawns and mussels in their juices with linguine and chardonnay cream sauce served with garlic bread 27.99

**Asparagus and Cheese Giganti** | Pasta filled with cheese and asparagus tossed with asparagus and roasted garlic cream sauce 23.99

**Lobster Ravioli** | Pasta filled with lobster and cheese tossed with fresh tomatoes, scallions and cream sauce 25.99

**Chicken and Artichoke Ravioli** | Spinach pasta filled with chicken, cheese and artichoke hearts tossed with tomato cream sauce 23.99

**Meat Lasagna** | Ground beef, sausage, salami, mozzarella and ricotta layered with homemade pasta 23.99

**Ahi Tuna Puttanesca** | 6oz blackened ahi tuna, kalamata olives, capers, fresh tomatoes, anchovies, garlic, basil and crushed red pepper flakes over linguine 25.99

**Pasta Primavera** | Seasonal vegetables, tomatoes, mushrooms, organic kale, olives, capers, scallions, garlic, oregano, basil and linguine 23.99

**Chicken Parmigiana** | Breaded chicken breast baked with mozzarella and tomato sauce served with haricot vert and pesto pasta 24.99

**Eggplant Parmigiana** | Eggplant slices baked with tomato sauce and mozzarella served with haricot vert and pesto pasta 23.99

**Mafalda Chicken Alfredo** | Chicken breast, sun dried tomatoes, scallions, mushrooms, mafalda pasta and creamy roasted garlic sauce 24.99

**Angry Prawn and Sausage Linguine** | Sautéed prawns, Italian sausage, mushrooms, garlic, red pepper flakes, dry white wine, tomato sauce and linguine served with garlic bread 28.99

**Cioppino** | Prawns, clams, crab legs, mussels and mahi mahi in spicy tomato wine broth over linguine with garlic bread 33.99

**Lobster and Prawn Mafalda** | 6oz Maine lobster, prawns, mushrooms, scallions, garlic, fresh tomatoes, mafalda pasta and chardonnay cream sauce 30.99

**Spaghetti Bolognese** | Sweet Italian sausage, meatball, fresh mozzarella and homemade spaghetti with meat or marinara sauce 23.99

**Stuffed Rigatoni** | Homemade rigatoni filled with cheese, tossed with mushrooms, bacon, Italian sausage, broccoli and tomato basil sauce 23.99



Betto's Bistro proudly serves only the *Certified Angus Beef*® brand. With quality measures more selective than USDA Choice and Prime, each *Certified Angus Beef*® brand cut must pass 10 exacting standards to qualify for the brand – and our menu.

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## PIZZA

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Regular or Gluten Free\* | 10" pizza with your choice of two toppings 17.99

**Topping Choices** | Artichoke Hearts, Bacon, Basil, Bell Peppers, Eggplant, Extra Cheese, Garlic, Jalapeños, Kalamata Olives, Mushrooms, Onions, Pepperoni, Sausage, Tomatoes

*Additional toppings are 1.00 each*

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## ENTREES

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**Chianti Chicken** | Chicken breast pan fried with onions, bacon, garlic and chianti wine, garlic mashed potatoes and sautéed veggies 24.99

**Chicken and Prawn Picatta** | Chicken and prawns sautéed with dry white wine, butter, lemon, garlic, capers and parsley, campanelle pasta and hericot vert 25.99

**Seafood Grill** | Grilled mahi mahi, 6oz Maine lobster tail, grilled prawns, saffron lemon vegetable risotto and asparagus 48.99

**Terra Mare** | Grilled tri tip, mahi mahi, bacon wrapped prawns, garlic mashed potatoes, spinach, mushrooms and shallots 46.99

**Surf and Turf** | 7oz bacon wrapped filet, 6oz Maine lobster tail, garlic mashed potatoes and sautéed veggies 48.99

**Ahi Tuna and Lobster** | Blackened ahi tuna, 6oz Maine lobster, zucchini, yellow squash, spinach and citrus beurre blanc 45.99

**Tri Tip** | Grilled tri tip with garlic mashed potatoes, haricot vert and coq au vin sauce 35.99

**Filet Mignon and Prawns** | 7oz bacon wrapped filet, grilled prawns, garlic mashed potatoes, asparagus and coq au vin sauce 46.99

**Ribeye** | Grilled 12oz ribeye, bacon brussel sprouts, roasted potatoes and coq au vin sauce 46.99

**Grilled Salmon** | Wild salmon filet with beurre blanc, saffron lemon vegetable risotto and broccoli 33.99

**Lamb Chops** | 12oz grilled lamb chops with roasted baby potatoes, carrots, asparagus and red wine mint sauce 43.99

**Blue Cheese Top Sirloin** | 10oz blue cheese crusted sirloin with roasted baby potatoes, spinach, mushrooms and shallots with red wine sauce 40.99

**Mahi Mahi** | Blackened mahi mahi, saffron lemon vegetable risotto, asparagus and beurre blanc 32.99

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## DESSERTS

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**Chocolate Fondue** | Warm dark chocolate, cream puffs, strawberries and marshmallows for dipping 13.99

**Dessert Sampler** | Mini cannoli, cream puffs, vanilla ice cream, tiramisu and strawberries 13.99

**Chocolate Mousse Cake** | Homemade chocolate cake, fresh strawberries and raspberry coulis 10.99

**Chocolate Lava Cake** | Warm chocolate lava cake and vanilla ice cream 12.99

**Gluten Free Chocolate Cake** | Belgium semi-sweet chocolate cake and fresh strawberries 11.99

**Bread Pudding** | Warm bread pudding topped, bourbon sauce and vanilla ice cream 10.99

**Peach Cobbler** | Warm sliced peaches covered with a pecan crust topped with vanilla ice cream 10.99

**Tiramisu** | Mascarpone cream on a sponge base, covered with a row of espresso soaked lady fingers and dusted with cocoa powder 10.99

**Cannolis** | Crispy shells filled with sweet cheese, chocolate chips and candied orange zest 10.99

**Flute Lemoncello** | Refreshing lemon gelato swirled with lemoncello 10.99

**Cheesecake** | NY style cheesecake and raspberry coulis 10.99

# COCKTAILS, WINE AND BEER

## \$15 SIGNATURE COCKTAILS

**Cucumber Jalapeño Margarita** | Tequila, cucumbers, jalapeños, lime juice, agave and sweet and sour

**Cadillac Margarita** | Tequila, sweet and sour and a grand gala liquer float

**Cucumber Martini** | Vodka, lime juice, simple syrup and fresh cucumber

**Blueberry Moscow Mule** | Vodka, blueberry puree, lime, mint and simple syrup

**Pear-fect Martini** | Pear infused vodka, elderflower liqueur and fresh squeezed lemon juice

## \$10 CLASSICS

**Manhattan** | Whiskey, sweet vermouth and a maraschino cherry

**Side Car** | Brandy, lemon juice, simple syrup with a sugared rim

**Martini** | Gin or Vodka and dry vermouth, either shaken or stirred

**Cosmo** | Vodka, lime juice, cranberry juice and triple sec

**Lemon Drop** | Vodka, triple sec, lemon juice and simple syrup with a sugared rim

**Margarita** | Tequila, triple sec, lime juice and sweet + sour

## \$10 MARYS AND MIMOSAS

**Bloody Mary** | Vodka, fresh horseradish, housemade bloody mary mix and a stalk of celery

**Bloody Maria** | Tequila, fresh horseradish, housemade bloody mary mix and a stalk of celery

**Michelada** | Beer, tomato juice, hot sauce and lime juice with a chili salted rim

**Classic or Raspberry Mimosa** | Fresh squeezed OJ or raspberry puree and sparkling wine

**Peach Bellini** | Peach puree, lemon juice, sugar and sparkling wine

**French 75** | Cognac or gin, simple syrup, lemon and sparkling wine

## BOTTLES OF WINE

### House Selections 30

Cabernet Sauvignon, House Label

Chardonnay, House Label

Merlot, House Label

White Zinfandel, House Label

### Bubbles

Sparkling Wine, Brut | Split 12

Sparkling Wine, Zonin Prosecco, Italy | Split 12

Sparkling Wine, Guglielmo Brut | Bottle 35

### Red

Barbera d'Alba, Pertinace, Italy 48

Cabernet Sauvignon, Adellaida, Paso Robles 64

Cabernet Sauvignon, Chateau St. Jean, Sonoma 56

Merlot, Keenan, Napa Valley Carneros 64

Pinot Noir, Chateau St. Jean, Sonoma 45

Pinot Noir, Lone Oak Ranch, Oregon 60

Pinot Noir, Meiomi, Santa Barbara 44

Pinot Noir, Rodney Strong, Russian River 52

Pinot Noir, Sarah's Vineyard, Santa Clara Valley 44

Zinfandel, Rombauer, Napa 76

### Private Reserve

Cabernet Sauvignon, Guglielmo Reserve, Santa Clara Valley 60

Chardonnay, Guglielmo Reserve, Santa Clara Valley 60

Petite Sirah, Guglielmo, Santa Clara Valley 60

Pinot Noir, Guglielmo, Monterey 60

### White

Chardonnay, Ferrari Carano, Sonoma 44

Chardonna, La Crema, Sonoma 48

Chardonnay, Morgan, Santa Lucia Highlands 48

Chardonnay, Rodney Strong, Sonoma 40

Chardonnay, Rombauer, Sonoma 76

Chardonnay, Sarah's Vineyard, Santa Clara Valley 44

Pinot Grigio, Banfi, Italy 40

Sauvignon Blanc, Morgan, Monterey 36

## BEER

\$9 Draft Beer - Ask your server for the current selection.

\$6 Bottled Beer - Coors Light, Corona or St. Pauli Girl, N.A

## \$4 NON ALCHOLIC

**Juices** | Fresh Squeeze Orange Juice, Apple, Cranberry, Grapefruit

**Soft Drinks** | Coke, Diet Coke, Sprite, Lemonade, Rootbeer

**Shirley Temple or Roy Rogers**

**Iced Tea** | Arnold Palmer, Regular, Peach, Raspberry

**Hot Beverages** | Coffee, Tea, Hot Chocolate