



VALENTINE'S DAY MENU

STARTERS

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

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

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

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

SALADS

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

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

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

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

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

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

PASTAS

*Gluten-free pasta available**

Linguine Fisherman | Mahi mahi, clams, prawns and mussels in their juices with linguine and chardonnay cream sauce served with garlic bread 28.99

Cioppino | Prawns, clams, Half Lobster Tail, mussels and mahi mahi in spicy tomato wine broth over linguine with garlic bread 33.99

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

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



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.

ENTREES

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 prime filet, 6oz Maine lobster tail, garlic mashed potatoes and sautéed veggies 48.99

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

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

Filet Mignon and Prawns | 7oz bacon wrapped prime filet, grilled prawns, garlic mashed potatoes, asparagus 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

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

DESSERTS

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

AFTER DINNER DRINKS

Chocolate Martini | Stoli vanilla vodka, Godiva Chocolate liquer and kahula 10

Keoke Coffee | Kahlua, brandy and coffee 10

Irish Coffee | Baileys, whiskey and coffee 10

Mexican Coffee | Kahlua, tequila and coffee 10

Almond Mocha | Amaretto, chocolate syrup and coffee 10

NON-ALCOHOLIC

Juices | Fresh Squeeze Orange Juice, Apple, Cranberry, Grapefruit 4

Hot Beverages | Coffee, Tea, Hot Chocolate 4

Soft Drinks | Coke, Diet Coke, Sprite, Lemonade, Rootbeer 4

Shirley Temple or Roy Rogers 4

Iced Tea | Arnold Palmer, Regular, Peach, Raspberry 4

SIGNATURE COCKTAILS, WINE AND BEER ARE LISTED ON OUR BEVERAGE MENU

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 liqueur 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