



# IOII BISTRO

## Appetizers

### Mussels

white wine, bacon, chipotle, caramelized onions \$12

*add truffle fries & garlic aioli for \$5*

### Calamari

fried crispy, lemon-garlic aioli \$11

### Mozzarella Burrata

baby san marzano tomatoes, balsamic reduction, extra virgin olive oil, basil salt, toasted baguette \$14

### Crab Cakes

two crab cakes, saffron mayonnaise \$12

## Soupe & Salades

*add shrimp for \$8 on salads*

### French Onion Soup

au gratin, croutons \$5

### Soup of the Day

chef's choice \$5

### Tuscan Texas Salad

layered avocado, bacon, blue cheese and tomato, spring greens, balsamic \$9

### Grilled Caesar

grilled romaine, caesar dressing, croutons, freshly grated Parmesan \$8

### Bistro Classic

mixed greens, cranberries, mandarin orange, blue cheese, almonds, poppy seed dressing, \$8

## Entrées

### Filet Mignon

cabernet-blackberry reduction, grilled asparagus, truffled mashed potatoes, crispy onions \$32

*+ 2-oz hudson valley foie gras \$13*

### Steak Frites

12-oz usda prime top sirloin, crispy shoestring potatoes, rosemary demi-glace \$29

### Pork Tenderloin

coffee rub, homestead gristmill grits, shishito peppers \$22

### Sea Bass

almond-panko crust, chinese black rice, roasted carrots, orange butter \$32

### Lamb Rack

new zealand lamb, minted yogurt sauce, parmesan risotto cakes, grilled tomatoes \$25

### Redfish

blackened, lemon butter, edamame-corn succotash \$24

### Salmon

seed-crust and cedar-planked, ancient grains & kale, grilled asparagus \$25

### Seafood Pasta

hand-rolled fettuccini, crab meat, gulf shrimp, mussels, garlic cream sauce \$25

### Duck Breast

root beer glazed, sweet potato gratin, french green beans \$19

## Saturday Special

### Prime Rib

house steak sauce, horseradish, asparagus, garlic mashed potatoes \$29

*Available 6:00 pm*



after-dinner drinks?  
visit our sister  
establishment:  
[www.azulkerrville.com](http://www.azulkerrville.com)

\$3 charge for split plates