



1131 Back Bay Dr. • Newport Beach, CA 92660-7405  
(949) 729-1144

Email This Menu Or Make An Online Reservation At:  
[www.YourRC.com](http://www.YourRC.com)

*Menu Items And Prices Subject To Change Without Notice*

## LUNCH

### Starters

#### Fish Tacos

Beer battered fish, shredded cabbage  
& mild salsa 8

#### Bistro Nachos

Corn tortillas topped with a blend of Mexican cheese  
served with jalapenos, guacamole & house made salsa 9  
(add chicken or shredded beef 3)

#### Chicken or Steak Quesadilla

Flour or basil tortilla stuffed with blend of Mexican  
cheese, served with sour cream, guacamole & house  
made salsa 10

#### Fried Calamari

Calamari lightly fried until golden crisp, served with our  
tangy marinara dipping sauce 13

### Lunch Plates

#### Venetian Salad

Grilled Chicken and Shrimp served over field greens with fresh mozzarella cheese and tomatoes tossed in Italian herb vinaigrette 15

#### Cobb Salad

Freshly chopped iceberg lettuce topped with roasted turkey, ham, bacon, crumbled bleu cheese, avocado, tomatoes, hard boiled egg and your choice of dressing 13

#### Oriental Chicken Salad

Chicken marinated in Hoisin sauce, field green lettuce, shredded carrots, bean sprouts, snow peas, julienne red and green bell peppers, tossed in our sesame ginger dressing and topped with wonton crispy straws 13

#### Blackened Salmon

A top fresh field greens with red vine tomatoes and served with our herb vinaigrette then garnished with a straw onions 15

#### Chicken Wrap

Grilled chicken, lettuce, bacon, avocado, tomatoes, feta cheese, and ranch dressing, rolled into a fresh spinach tortilla 11

#### Santa Fe Turkey Sandwich

Stuffed with fresh turkey, jack cheese, and fire roasted Ortega chilies. Grilled to perfection. Fries or fruit of the day! 12

#### Traditional Tuna Melt

Albacore Tuna salad, cheddar cheese, and sliced tomatoes on grilled sourdough 12

#### Grilled Chicken Sandwich

Topped with jack cheese and avocado served with chipotle on an onion bun 14

#### Kobe Beef Sliders

Three Kobe Beef Burgers topped with bleu cheese, caramelized onions, served on Hawaiian rolls 12

#### Fish n Chips

Lightly dipped in a beer batter, fried to perfection. Served with bistro fries and a lemon tartar sauce 14

#### Fresh Grilled Salmon

Simply broiled served with wild rice and steamed veggies 16

#### Half Sandwich & Soup or Salad

Your choice of tuna, turkey, roast beef, ham & cheese or grilled cheese 11

### **BUILD YOUR OWN BURGER 12**

Served with lettuce, tomato, onion, and pickle with your choice of a ½ pound of  
**Sirloin, Turkey, Mahi Mahi, or Veggie** burger ~ Served with Bistro Fries.

### **BUILDING MATERIALS ~ \$1 EACH CHOICE**

American, Swiss, Jack, Cheddar, or Bleu Cheese  
Chili, Bacon, Avocado, Mushrooms, Fried Egg, Roasted Red Peppers, Grilled Onions

# *Dinner Menu*

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## *starters*

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### *Back Bay Bistro Cheese Board*

*Served with assorted imported cheese, hard salami and assorted toasted crackers. 10*

### *Crab Cakes*

*Lump blue crab with an aioli dipping sauce. 11*

### *Bistro Trio*

*A shrimp quesadilla, calamari and coconut shrimp are served with our chipotle, tomato caper and mango papaya dipping sauces 14*

### *Mini Carne Asada Tacos*

*Four crispy tacos stuffed with grilled steak and topped with Pepita sauce, chopped onions, cilantro and Cotija cheese 10*

### *Fried Calamari*

*Calamari lightly fried until golden crisp, served with our tangy marinara dipping sauce 13*

### *Cancun Style Cocktail*

*Chopped prawns, pico de gallo, cilantro, lime, avocado 13*

### *Steamed Mussels*

*White wine tomato, garlic, shallots with grilled baguette 13*

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## *salads*

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### *Bistro Salad*

*Fresh mixed greens, tomatoes, carrots, beets, feta cheese and your choice of dressing 8*

### *Blackened Salmon*

*Our blackened salmon filet atop fresh field greens with tomatoes and served with an herb vinaigrette dressing 18*

### *Southwest Chicken*

*Grilled chicken, corn kernels, black beans, tomato and avocado, served over iceberg lettuce with barbeque-ranch dressing and garnished with crispy tortilla strips 14*

### *Venetian Salad*

*Grilled chicken and shrimp served over field greens with fresh mozzarella cheese and tomatoes with an Italian vinaigrette dressing 17*

### *Wedge Salad*

*Cold wedge of iceberg lettuce with vine ripe tomatoes and crisp applewood bacon topped with blue cheese dressing 12*

# Dinner Menu

## signature entrees

*Each entree comes with a side salad*

### **Citrus Mahi Mahi**

Marinated and seasoned to perfection served on a cheese polenta and julienne vegetables, topped with citrus cream sauce 24

### **Hawaiian Ahi**

Seared blackened Ahi tuna pan fried, served over grilled veggies with wasabi mashed potatoes 28

### **Atlantic Salmon**

Oven roasted served with fresh dill cream sauce, served with jasmine rice 27

### **Fish & Chips**

Lightly dipped in a beer batter, fried to perfection. Served with bistro fries and a lemon tartar sauce. 16

### **Mojito Pork Chop**

Center cut pork chop, fire grilled, marinated in a tangy Mojito citrus dressing, served with mashed potatoes and fresh steamed vegetables. \$24

### **Diver Scallops**

Fresh scallops with a butter sauce roasted wild mushrooms served with risotto 26

### **Filet Mignon**

A perennial favorite, cooked to your wishes served with green peppercorn sauce 31

### **Flat Iron Steak**

Angus Flat Iron Steak grilled to perfection, served with a lite au jus 26

### **New Zealand Lamb Chops**

Marinated in olive oil, fresh herbs, served with mint demi-glaze & polenta cake 29

### **Natural Free Range Chicken**

French cut 8 oz breast bone-in with a roasted tomato basil sauce 19

### **Linguini Pescatora**

Mussels sauté in a garlic white wine sauce. Tossed with linguini in a seafood broth. Topped with parmesan cheese. 19

### **Pasta Bistro**

Spicy bolognese with fettuccine noodles. Light sauté fresh prime ground beef in an herb marinara sauce. Served with garlic cheese toast. 18

### **Scampi Italiano**

Jumbo scampi style shrimp sauteed in olive oil with whole garlic cloves, white wine, fresh basil, tomato, served with angel hair pasta 22

### **BUILD YOUR OWN BURGER 12**

Served with lettuce, tomato, onion, and pickle with your choice of a ½ pound of **Sirloin, Turkey, Mahi Mahi, or Veggie** burger ~ Served with Bistro Fries.

#### **BUILDING MATERIALS ~ \$1 EACH CHOICE**

American, Swiss, Jack, Cheddar, or Bleu Cheese Chili, Bacon, Avocado, Mushrooms, Fried Egg, Roasted Red Peppers, Grilled Onions

### **Table Sharing 4**

**Grilled Vegetables, Roasted Corn, Seasonal Wild Mushrooms or Mac & Cheese**

# *Dinner Menu*

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## *desserts*

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### ***Cheesecake Manhattan***

*Rich & creamy Manhattan style cheesecake 8*

### ***Chocolate Thunder (serves 4 people)***

*An over-sized chocolate cake with whipped cream, chocolate sauce and topped with peanuts 12*

### ***Double Chocolate Espresso Brownies***

*Chocolate espresso brownie topped with vanilla bean ice cream, chocolate sauce and whipped cream 9*

### ***Chocolate Violette***

*A velvety smooth chocolatey mousse cake 8*

### ***Banana Delight***

*Vanilla bean ice cream with warm banana nuggets and finished with fresh banana purée 8*

### ***Berries & Ice Cream***

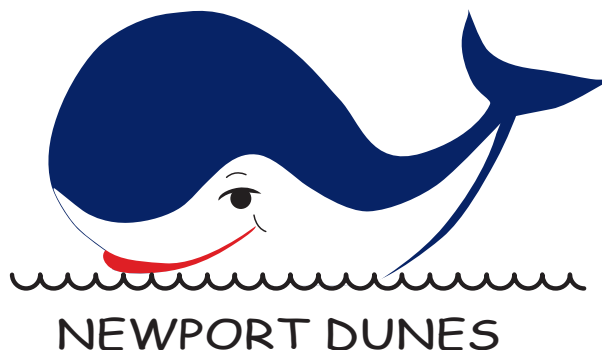
*Seasonal berries over vanilla bean ice cream 8*

*An 18% gratuity added for parties of 8 or more. All prices  
are subject to change without notice.*

*Split plate fee 4*

# CHILDREN'S MENU

Just for kids –10 years under



CHILDRENS'S LUNCH & DINNER ENTRÉE INCLUDES A COMPLIMENTARY BEVERAGE

## Breakfast

8:00 am – 11:30 am

**Silver Dollar Pancakes 4**

**Silver Dollar Pancakes 6**

with your choice of bacon or sausage

**French Toast 6**

with your choice of bacon or sausage

**Moe B.'s Breakfast 6**

eggs, bacon, potatoes & toast

**Assorted Cold Cereal 4**

### Drinks

Milk or Soft Drink

## Lunch & Dinner

11:30 am Daily

**Mac 'N Cheese 5**  
with fresh fruit

**Moe B.'s Burger 7**  
with French fries

**Spaghetti 6**

**Chicken Fingers 7**  
with French fries

**Pepperoni Pizza 6**  
with fresh fruit

**Cheese Pizza 5**  
with fresh fruit

**Broiled Fish of the Day 10**

Choice of mashed potatoes or wild rice

# **Sunday Champagne Brunch**

**Chef Attended Create Your Own Omelette Station**

## **Cinnamon French Toast & Belgian Waffles**

with Whipped Cream, Maple Syrup & Shaved Chocolate

Country Breakfast Potatoes

Apple Wood Bacon  
Pork Links & Chicken Sausage

Seasonal Inspired Salad Bar

Fresh Cubed Mixed Fruit

## **Array of Domestic and Imported Cheeses**

with Assorted Crackers

## **Colossal Seafood Display**

**Crab Claws, Peel & Eat Shrimp, Green & Black Mussels and Fresh Oysters.**

## **Oak Smoked Scottish Salmon**

with Whipped Cream Cheese, Cappers & Mini Bagels  
with Asparagus, Bacon, Onion & Swiss Cheese

## **Two Chef's Select Entrees**

**Carvery with Prime Rib and Oven Roasted Turkey**

## **Chef Daniel's Unique Mini Pastry Collection & Chocolate Fountain Fondue**

with Assorted Dipping Ingredients

Includes Freshly Brewed Coffee & Choice of Juice

**Adults \$32 – Children Under 12 Years \$12**  
**Serving From 9:00 am to 2:00 pm**

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**Call 949-729-1144 for Reservations**

# Sunday Champagne Brunch

## Ala Carte Breakfast

Served From 8:00 – 11:00 am

### **AMERICAN BREAKFAST 11**

Two eggs any style with your choice of bacon, ham, or sausage,  
served with Bistro potatoes & toast and preserves

### **CREATE YOUR OWN OMELETTE 12.50**

Served with Bistro potatoes, toast and preserves

Each Omelette made with your choice of FOUR items from the selection below:

Cheese, Tomatoes, Ham, Potatoes, Spinach, Bay Shrimp, Avocado, Mushrooms, Bacon, Onion,  
Peppers, Sausage, chorizo – (additional items are .75 each)

### **PANCAKES 11**

Two light & fluffy pancakes with whipped butter, served with one egg any style  
and your choice of bacon or sausage

### **BREAKFAST BURRITO 12**

Pinto beans, chorizo, scrambled eggs, cheddar cheese and salsa, served with Bistro potatoes

### **EGGS BENEDICT 14**

Two poached eggs & Canadian bacon on a English muffin with Hollandaise  
and served with Bistro potatoes

### **HEALTHY START**

### **FRESH FRUIT PLATE**

Fresh seasonal fruit and berries served with Yoplait yogurt **10**

### **HOUSE MADE OATMEAL**

Served with fresh fruit **6**

### **TOASTED BAGEL**

Served with cream cheese or butter & preserves **3**

# *Weekend Lunch Menu*

## *BISTRO SPECIALTY*

### **Chicken Wings**

Spicy buffalo sauce or BBQ sauce accompanied with Julianne carrots with celery sticks. With a ranch dipping sauce. 5

### **Flash Fried Calamari**

Calamari lightly fried with a light spicy seasoning for a light fiery finish. Served with tangy marinara dipping. 12

### **Crab Cakes**

Lump blue crab with an aioli dipping sauce. 11

### **Fried Colored Corn Tortilla Nachos**

Your choice of Chicken or Beef. Fully loaded unless otherwise suggested. Served with homemade salsa and guacamole. 9

### **Santa Fe Turkey Sandwich**

Stuffed with fresh turkey, jack cheese, and fire roasted Ortega chilies. Grilled to perfection. Fries or fruit of the day! 12

### **Chicken Caesar Salad**

Served with fresh seasoned croutons. Tossed in a white anchovy dressing. Topped with shaved Parmesan cheese. 14

### **Cobb Salad**

Freshly chopped iceberg lettuce topped with roasted turkey, ham, bacon, crumbled bleu cheese, avocado, tomatoes, hard boiled egg and your choice of dressing 13

### **Oriental Chicken Salad**

Chicken marinated in Hoisin sauce, field green lettuce, shredded carrots, bean sprouts, snow peas, julienne red and green bell peppers, tossed in our sesame ginger dressing and topped with wanton crispy straws 13

### **Back Bay Bistro Cheese Board**

Served with assorted imported cheese, hard salami and assorted toasted crackers. 12

### **Cancun Prawns Style Cocktail**

Large Prawns, Pico de Gallo, cilantro, lime, with a zesty tomato puree. 13

### **Kobe Beef Sliders**

Three Kobe Beef Burgers topped with blue cheese, caramelized onions, served on Hawaiian rolls. 12

### **Bistro Trio**

A shrimp quesadilla, fried calamari and coconut shrimp, served with homemade salsa, herb marinara, and a mango papaya dipping sauce. 12

### **Mini Carne Asada Tacos**

Four tacos stuffed with sauté prime beef and topped with Pepita sauce, chopped onions, cilantro and Cotija cheese. 10

### **Traditional Tuna Melt**

Albacore Tuna salad, cheddar cheese, and sliced tomatoes on grilled sourdough 12

### **Chicken Wrap**

Grilled chicken, lettuce, bacon, avocado, tomatoes, feta cheese, and ranch dressing, rolled into a fresh spinach tortilla 11

### **Kobe Burger**

8 oz. Kobe sirloin. Served with your choice of cheese. Cooked to order. Served with fries or Asian Slaw. 14

## *Entree Specials*

Served before 5 PM with your choice of soup or salad

### *Fish n Chips*

Lightly dipped in a beer batter, fried to perfection. Served with bistro fries and a lemon tartar sauce. 16

### *Citrus Mahi Mahi*

Marinated and seasoned to excite the taste buds served on a cheese polenta cake and julienne vegetables, topped with citrus cream sauce. 16

### *Free Range Bone in Chicken Breast*

Oven roasted, topped with chipotle lemon cream sauce. Served with fresh seasonal vegetables and rice pilaf. 14

### *Seafood Pasta Linguini*

Sauté fresh clams, mussels, tossed in parsley seafood broth. Topped with garlic cheese toast 16

### *Flat Iron Steak*

Angus Flat Iron Steak grilled to perfection, served with a lite au jus 26

### *Scampi*

Jumbo scampi style shrimp sauteed in olive oil with whole garlic cloves, white wine, fresh basil, tomato, served with angel hair pasta 22