

Signature Menu

*Paulo
and Bill*

Locally Owned & Operated
American Bistro

All sauces and dressings are prepared daily in-house with fresh ingredients

Appetizers

Garlic Bread – pesto, roasted garlic, parmesan cheese	½ order 5	full 7
Spinach Corn Dip – with house-made potato chips		7
Calamari – lightly fried, spicy romesco sauce, and lemon oregano aioli		15
Crispy Shrimp – green onions, Sriracha cream sauce		15
Crab Cakes – avocado, bacon, and roasted tomato aioli		17
Goat Cheese Bruschetta – goat cheese, red pepper relish, caramelized onions, sun-dried tomato, and kalamata olive tapenade		16

Salads

Grilled Chicken (gf) – mixed greens, apples, pears, goat cheese, spiced pecans, cranberries, pomegranate vinaigrette		17
Paulo's Chicken – mixed greens, mozzarella, tomatoes, artichoke hearts, avocado coconut fried chicken, honey mustard dressing		18
Grilled Atlantic Salmon (**)(gf) – fresh spinach, roasted corn, capers, red onion, grape tomatoes, bacon, white balsamic vinaigrette		19
Arugula – grilled shrimp, arugula, spinach, strawberries, feta cheese, red onion, mandarin oranges, pomegranate vinaigrette		19
Viva, Spinach, or Caesar	side 7	entrée 12

Pasta

Add chicken 7, shrimp 9, calamari 10, salmon 12. Gluten free pasta is available upon request.

Spaghetti – house-made red sauce, parmesan (add meatballs 7 or Italian sausage 8)		15
Alfredo – creamy alfredo sauce, fettuccine		19
Mediterranean – spaghetti pasta, roasted red & yellow tomatoes, artichokes, kalamata olives, fresh basil, roasted garlic, fresh lemon juice, olive oil, feta cheese		19
Lasagna – fresh pasta layers, Scimeca's Italian sausage, seasoned beef, ricotta, mozzarella, red sauce		22
Bow Tie – oven roasted chicken, crimini mushrooms, roasted garlic, fontina cream		22
Deburgo – peppered beef tenderloin, white wine oregano cream, mushroom, onion, linguine (spicy on request)		24

Chicken

Chicken Parmesan – breaded chicken breast, mozzarella, light garlic tomato goat cheese sauce, with choice of fettuccine alfredo or spaghetti with red sauce		24
Marsala – sautéed chicken breast, crimini mushrooms, mashed potatoes, marsala wine demi-glace		23
Piccata – sautéed chicken breast, spiced roasted tomatoes, artichoke hearts, capers, mashed potatoes, lemon cream sauce		23

Seafood

Grilled Atlantic Salmon (**) – roasted new potatoes, red onions, sautéed spinach, topped with Béarnaise Butter		24
Pecan Crusted Salmon (**)(gf) – wild rice, carrots and leeks, orange chardonnay sauce		26
Seafood Linguine – bay scallops, shrimp, lobster, spinach, white wine lobster cream sauce		34

Pork and USDA Choice Hand Cut Beef

Grilled Pork Chop (**)(gf) – single 8oz bone-in chop, roasted new potatoes, grilled asparagus, and a brandy mushroom cream sauce (add 2 nd chop 12)		21
Grilled Filet Mignon (**)(gf) – 6oz, whipped potatoes, green beans, bacon, red peppers, chianti demi-glace (add gorgonzola 4)		36
Mixed Grill (**)(gf) – 6oz grilled filet mignon & 3 grilled black tiger shrimp with cocktail sauce, with roasted new potatoes, green beans & red bell peppers, and mushroom brandy cream sauce or chianti demi-glace		39

Stone Oven Pizza (12") or Flatbread (your choice)

	Pizza	Flatbread
Margherita – house-made basil pesto, fresh mozzarella, roma tomatoes, caramelized onions	22	19
Mona Lisa – Italian sausage, mozzarella, artichokes, mushrooms, and roma tomatoes	24	20
Pepperoni – marinara, mozzarella, mushrooms, pepperoncini, roasted garlic, oregano	23	20
Sicilian – SPICY! tomato sauce, mozzarella, capicola, Italian sausage, pepperoni, garlic, kalamata olives, caramelized onions	25	21

(**) – consuming raw or undercooked items may increase your risk of a foodborne illness

(gf) – gluten free. gluten free substitutions can be made on many selections. We are not a totally free environment of nuts, gluten or shellfish; cross contamination is possible. Due to delivery complications, some menu items may not be available every day

Plan Your Calendar!



Locally Owned & Operated
American Bistro

Daily Specials

Sunday

½ Price Wine Bottles

Monday

½ Price Wine Bottles, *Happy Hour

Tuesday

Earn 2X Loyalty Rewards Points, *Happy Hour

Wednesday

**PB Exclusive Chef's Trio, *Happy Hour

Thursday

**PB Exclusive Chef's Trio, *Happy Hour

Friday

Weekend Specials, *Happy Hour

Saturday

Weekend Specials

**Happy Hour available from 3pm – 6pm*

***PB Exclusive Chef's Trio – our Chef crafts three unique entrées for one great meal*

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Check your Balance Anytime

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Group Events

Catering for All Events – let us custom prepare your perfect meal for any occasion, big or small

Chef Paired 5-Course Wine Dinners – limited number of dinners per year – reserve yours now!

Private Dining Room – seating for up to 30, reservations required

For Reservations or More Information, Call (913) 962-9900

Specialty Drinks

Prepared with house-made sour

Available all day every day, Happy Hour prices do not apply

Margaritas

Shawnee Don 15

Don Julio Reposado, Cointreau, sour

Grandpa's 14

1800 Añejo, Grand Marnier, sour, on the rocks

Milano 15

Don Julio Reposado, Amaretto, Cointreau,
sour, splash of sprite

Martinis

Cosmopolitan 14

Ketel One Handmade Vodka, Cointreau,
house-made sour, splash of cranberry juice

Lemon Drop 14

Absolut Citron, Caravella Limoncello, sour

Pomegranate 13

Handson Mandarin,
PAMA Pomegranate Liqueur, sour

Cocktails

Union Horse Manhattan 14

Union Rye, Sweet Vermouth, Angostura bitters, whiskey soaked cherry, served up

White Whiskey Old Fashioned 13

Union Horse White Whiskey, simple syrup, Angostura orange bitters

Noble Neopolitan 14

Malibu Coconut Rum, Amaretto, Absolut Mandarin, pineapple juice, splash of cranberry