

Paulo and Bill

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

Appetizers

Garlic Bread 8
house baked bread,
garlic parmesan butter,
roasted garlic, pesto sauce

Trio of Hummus 15
traditional, roasted garlic,
avocado, olive oil, petit naan

Crab Rangoon Dip 16
warm cream cheese and blue crab,
crispy fried wontons

Cheese Plate 14
chef's selection of artisanal cheeses
and accompaniments

Charcuterie Board 22
chef's selection of artisanal meats,
cheeses, and accompaniments

Beef Empanadas 14
flaky beef filled pastry,
avocado lime crema

Calamari Friti 15
house breaded calamari, romesco sauce,
lemon oregano aioli

Crispy Shrimp 15
hand breaded gulf shrimp, scallions,
smoked Sriracha cream sauce

Jumbo Lump Crab Cakes 18
blue crab cakes, tomato remoulade,
avocado lime crema

Brick Oven Flatbreads

Margherita – house-made basil pesto, fresh mozzarella, roma tomatoes, caramelized onions 22

Sicilian – SPICY! tomato sauce, mozzarella, capicola, Italian sausage, pepperoni, garlic, kalamata olives, caramelized onions 22

Pepperoni – marinara, mozzarella, pepperoni, mushrooms, pepperoncini, garlic 22

Salads

(add grilled chicken 8, grilled shrimp 10, grilled salmon 12)

Viva – mixed greens, tomatoes, pepperoncini, olives, three cheese blend, lemon romano dressing, (gf) 8

Paulo's – mixed greens, tomatoes, artichoke hearts, avocado, three cheese blend, honey mustard dressing, (add coconut chicken 8), (gf) 10

Pear and Apple – mixed greens, apples, pears, goat cheese, savory pecans, dried cranberries, pomegranate vinaigrette, (gf) 10

Caesar – tender romaine hearts, butter cooked croutons, parmesan cheese, caesar dressing 8

Seafood

Pomegranate Glazed Salmon 28
pan seared Atlantic salmon, roasted vegetable mashed potatoes,
sweet pomegranate glaze, (gf)

Grilled Salmon 28
grilled Atlantic salmon, pavé potatoes, haricots verts, béarnaise butter, (gf)

Pan Seared Halibut 34
shrimp ravioli, mixed vegetables, smoked Sriracha cream sauce

Blackened Shrimp and Orzo 24
jumbo blackened shrimp, grape tomatoes, bell peppers, asparagus,
orzo pasta, feta cheese

Chef's Fresh Select Market Price
chef's selection of fresh seafood, chef's choice of starch and vegetables

Paulo and Bill Classics

Mushroom and Pea Risotto 20
Myco Planet (🌿) roasted wild mushrooms, English peas,
parmesan risotto, (gf)

Chicken Piccata 25
tender chicken cutlets, potato purée, artichokes, roasted
tomatoes, lemon caper cream sauce

Chicken Two Ways 28
Amish Raised (🌿) chicken prepared two ways, roasted and
confit, potato purée, baby carrots, herb jus, (gf)

Maple & Brown Sugar Pork Chop 36
16oz **Paradise Locker Meats** (🌿) dry aged bone-in Berkshire
pork chop, potato purée, asparagus, sweet & sour fire roasted
apples, (gf)(**)

Kansas City Strip 38
12 oz hand trimmed KC strip steak, potato purée, asparagus,
mushroom demi-glace, (gf)(**)

Grilled Filet Mignon 42
6oz hand trimmed beef tenderloin, pavé potatoes,
baby carrots, red wine demi-glace, (gf)(**)

Paulo and Bill Favorites

Lasagna 19
layers of pasta, **Scimeca's** (🌿) Italian sausage, ground beef,
herbed ricotta, marinara sauce, three cheese blend

Fettuccine Alfredo 19
wide fettuccine noodles, tossed in made-to-order parmesan
cream sauce

Chicken Parmesan 26
crispy parmesan crusted chicken, melted three cheese blend,
marinara, fettuccine pasta, tomato goat cheese cream sauce

Chicken Marsala 28
pan seared chicken breast, potato purée, haricots verts,
Myco Planet (🌿) roasted mushrooms, marsala demi-glace

Farfalle with Chicken and Mushrooms 24
bow tie pasta, **Myco Planet** (🌿) roasted mushrooms, shredded
chicken breast, garlic fontina cream sauce

Split Plate Requests

Any split entrée is an additional \$4 charge

(🌿) – proudly serving Locally Sourced specialty ingredients

(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.

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

Plan Your Calendar!

*Paulo
and Bill*

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

Chef's Choice, *Happy Hour

Thursday

Chef's Choice, *Happy Hour

Friday

Weekend Specials, *Happy Hour

Saturday

Weekend Specials

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

Exclusive Paulo and Bill Loyalty Rewards!

Earn 1 point per \$1 spent

\$10 discount for every 150 points redeemed

www.pauloandbill.com/RewardsSignup

Check your Balance Anytime

www.pauloandbill.com/Rewards

Need Flexibility?

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Order for Carryout!

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Give a Gift Card

Share Paulo and Bill with Friends and Family!

www.pauloandbill.com/eGiftcards

Try Our Family Pans

Designed to feed 4-6 adults

Order a minimum of 24hrs in advance

www.pauloandbill.com/family-pans

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 – make your reservation now!
visit www.pauloandbill.com/wine-dinners for the schedule and more details

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

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

Paulo and Bill Specialty Cocktails

Prepared with house-made sour

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

Paulo's Cosmopolitan 14

Ketel One Handmade Vodka,
Cointreau, cranberry juice,
splash of sour

Bill's Lemon Drop 14

Absolut Citron Vodka, Caravella
Limoncello, splash of sour,
sugar rim, served up

Lady Hibiscus 14

McQueen and the Violet Frog Hibiscus
Gin, soda, splash of cranberry,
edible glitter, mint berry simple syrup

Grandpa's Marg 15

1800 Añejo, Grand Marnier, splash of
sour, salt rim, served short

Honeysuckle 14

Irish Mist Honey Liqueur,
Wander Folk Gordon Gin,
lemon juice

Poinsettia 12

Cointreau, Champagne,
cranberry juice

Autumn Mule 13

Apple Vodka, lime juice,
apple cider, ginger beer

Sherbert Collins 15

Wander Folk Garden Club
Floral Gin, Chambord,
fresh lemon juice, simple syrup

Whiskey River 15

Horse Soldier Whiskey,
Cointreau, sprite,
muddled orange and lemon