

# Paulo and Bill

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

## Appetizers

<p><b>Garlic Bread</b> 8 house baked bread, garlic parmesan butter, roasted garlic, pesto sauce</p> <p><b>Trio of Hummus</b> 15 traditional, roasted garlic, avocado, olive oil, petit naan</p> <p><b>Crab Rangoon Dip</b> 16 warm cream cheese and blue crab, crispy fried wontons</p>	<p><b>Cheese Plate</b> 14 chef's selection of artisanal cheeses and accompaniments</p> <p><b>Charcuterie Board</b> 22 chef's selection of artisanal meats, cheeses, and accompaniments</p> <p><b>Beef Empanadas</b> 14 flaky beef filled pastry, avocado lime crema</p>	<p><b>Calamari Friti</b> 15 house breaded calamari, romesco sauce, lemon oregano aioli</p> <p><b>Crispy Shrimp</b> 15 hand breaded gulf shrimp, scallions, smoked Sriracha cream sauce</p> <p><b>Jumbo Lump Crab Cakes</b> 18 blue crab cakes, tomato remoulade, avocado lime crema</p>
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## Brick Oven Flatbreads

<b>Margherita</b> – house-made basil pesto, fresh mozzarella, roma tomatoes, caramelized onions	22
<b>Sicilian</b> – SPICY! tomato sauce, fresh mozzarella, capicola, Italian sausage, pepperoni, garlic, kalamata olives, caramelized onions	22
<b>Pepperoni</b> – marinara sauce, fresh mozzarella, extra pepperoni	22

## Salads

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

<b>Viva</b> – mixed greens, tomatoes, pepperoncini, olives, three cheese blend, lemon romano dressing, (gf)	8
<b>Paulo's</b> – mixed greens, tomatoes, artichoke hearts, avocado, three cheese blend, honey mustard dressing, (add coconut chicken 8), (gf)	10
<b>Pear and Apple</b> – mixed greens, apples, pears, goat cheese, savory pecans, dried cranberries, pomegranate vinaigrette, (gf)	10
<b>Caesar</b> – tender romaine hearts, butter cooked croutons, parmesan cheese, caesar dressing	8

## Seafood

<b>Pomegranate Glazed Salmon</b>	28
pan seared Atlantic salmon, roasted vegetable mashed potatoes, sweet pomegranate glaze, (gf)	
<b>Grilled Salmon</b>	28
grilled Atlantic salmon, pavé potatoes, haricots verts, béarnaise butter, (gf)	
<b>Pan Seared Halibut</b>	34
shrimp ravioli, mixed vegetables, smoked Sriracha cream sauce	
<b>Blackened Shrimp and Orzo</b>	24
jumbo blackened shrimp, grape tomatoes, bell peppers, asparagus, orzo pasta, feta cheese	
<b>Chef's Fresh Select</b>	Market Price
chef's selection of fresh seafood, chef's choice of starch and vegetables	

## Paulo and Bill Classics

<b>Mushroom and Pea Risotto</b>	20
<b>Myco Planet</b> (🌿) roasted wild mushrooms, English peas, parmesan risotto, (gf)	
<b>Chicken Piccata</b>	25
tender chicken cutlets, potato purée, artichokes, roasted tomatoes, lemon caper cream sauce	
<b>Chicken Two Ways</b>	28
<b>Amish Raised</b> (🌿) chicken prepared two ways, roasted and confit, potato purée, baby carrots, herb jus, (gf)	
<b>Maple &amp; Brown Sugar Pork Chop</b>	36
16oz <b>Paradise Locker Meats</b> (🌿) dry aged bone-in Berkshire pork chop, potato purée, asparagus, sweet & sour fire roasted apples, (gf)(**)	
<b>Kansas City Strip</b>	38
12 oz hand trimmed KC strip steak, potato purée, asparagus, mushroom demi-glace, (gf)(**)	
<b>Grilled Filet Mignon</b>	42
6oz hand trimmed beef tenderloin, pavé potatoes, baby carrots, red wine demi-glace, (gf)(**)	

## Paulo and Bill Favorites

<b>Lasagna</b>	19
layers of pasta, <b>Scimeca's</b> (🌿) Italian sausage, ground beef, herbed ricotta, marinara sauce, three cheese blend	
<b>Fettuccine Alfredo</b>	19
wide fettuccine noodles, tossed in made-to-order parmesan cream sauce	
<b>Chicken Parmesan</b>	26
crispy parmesan crusted chicken, melted three cheese blend, marinara, fettuccine pasta, tomato goat cheese cream sauce	
<b>Chicken Marsala</b>	28
pan seared chicken breast, potato purée, haricots verts, <b>Myco Planet</b> (🌿) roasted mushrooms, marsala demi-glace	
<b>Farfalle with Chicken and Mushrooms</b>	24
bow tie pasta, <b>Myco Planet</b> (🌿) 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](http://www.pauloandbill.com/RewardsSignup)

Check your Balance Anytime

[www.pauloandbill.com/Rewards](http://www.pauloandbill.com/Rewards)

## Need Flexibility?

### Order Online

Order for Carryout!

[www.pauloandbill.com/OrderOnline](http://www.pauloandbill.com/OrderOnline)

### Give a Gift Card

Share Paulo and Bill with Friends and Family!

[www.pauloandbill.com/eGiftcards](http://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](http://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](http://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 13

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

### Bill's Limon Drop 13

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

### Grandpa's Marg 15

1800 Añejo Tequila, Grand Marnier,  
splash of sour

### Servita's Margarita 12

Espolòn Blanco Tequila, Cointreau,  
splash of sour

### Lee's Negroni 14

Hendrick's Gin, Campari, Sweet  
Vermouth, St. Germain's Elderflower

### Lady Hibiscus 13

McQueen Ultraviolet Hibiscus Gin,  
mint berry simple syrup, cranberry  
juice, club soda, edible glitter

### Rosewater 14

4 Roses Small Batch Bourbon,  
lemon juice, honey-lemon simple  
syrup, orange bitters

### Chocolate Kiss 14

In-House Chocolate Liqueur Blend,  
In-House Vanilla Infused Vodka

### Carmen's Carajillo 14

In-House Coffee Liqueur Blend,  
Vanilla Infused Vodka, Bailey's Irish  
Cream, vanilla-cinnamon simple syrup

### Old Midland 13

Union Horse Reunion Rye,  
Grand Marnier,  
vanilla-cinnamon simple syrup,  
angostura bitters, orange bitters

### Sherbet Collins 13

Wander Folk Garden Club Gin,  
Chambord, lime juice, simple syrup

### Honeysuckle 13

Wander Folk Garden Club Gin, Irish  
Mist Honey Liqueur, St. Germain's  
Elderflower, honey-lemon simple  
syrup, lemon juice, sugar rim

### Rona's Paloma 14

Banhez Mezcal, X-Rated Liqueur,  
house paloma mix