

BISTRO~LOUNGE~BAR

# APERITIF

## HORS D'OEUVRES

<b>FRENCH ONION SOUP</b> .....	<b>9</b>
<b>BRIE ON TOAST</b> .....	<b>7</b>
With Balsamic Fig Marmalade	
<b>HUMMUS AND GRILLED CALAMARI</b> .....	<b>12</b>
With Grilled Pita	
<b>PROSCIUTTO &amp; FIGS</b> .....	<b>9</b>
With Blue Cheese And Pear & Balsamic Reduction	
<b>ZUCCHINI PANCAKES</b> .....	<b>7</b>
With Dill Yogurt Sauce	
<b>FRIED CALAMARI</b> .....	<b>12</b>
With Caper Berry Aioli And Tomato Sauce	
<b>RISOTTO FRITTERS</b> .....	<b>9</b>
Stuffed With Wild Mushrooms And Fontina Cheese	
<b>BUFFALO CHICKEN MEATBALLS</b> .....	<b>9</b>
Creamy Roquefort Dip	

## APPETIZERS

<b>STEAK TARTARE</b> .....	<b>12</b>
<b>PROSCIUTTO FLAT BREAD</b> .....	<b>11</b>
Caramelized Onions, Gruyère Cheese	
<b>ESCARGOTS</b> .....	<b>11</b>
<b>TUNA TARTARE</b> .....	<b>16</b>
<b>THIN CRUST SEARED MINI TUNA PIZZA</b> .....	<b>12</b>
With Seared Rare Tuna, Avocado, Green Onions, Bell and Jalapeño Peppers	
<b>PISTACHIO NUT CRUSTED SCALLOPS</b> .....	<b>16</b>
With Apple Parsnip Puree, Spinach, Horseradish Beet Emulsion	
<b>GRILLED OCTOPUS</b> .....	<b>16</b>
With Red Onions, Tomatoes and Chick Peas	
<b>GRILLED BABY LAMB CHOPS</b> .....	<b>16</b>
Quinoa Tabouli, Dill Yogurt	
<b>FISH CAKES</b> .....	<b>12</b>
Red Cabbage & Apple Slaw, Tartar Sauce	

### MEATS AND CHEESE

#### MEATS

Saucisson Sec  
Prosciutto di Parma  
Duck Rillettes  
Duck Prosciutto  
Dry Cured Chorizo  
Foie Gras Terrine

#### CHEESES

Roquefort  
Truffle pecorino  
Beemster Gouda  
Camembert  
Midnight Moon Goat  
Manchego  
Triple Cream Goat

**CHOICE OF 3 - 12**

**CHOICE OF 5 - 18**

**APERITIF BOARD - 25**

(ONE FOIE GRAS MAX. PER ORDER)

### FRUITS DE MER

#### OYSTERS

Bluepoint - 2.50

**LITTLE NECK CLAMS - 2**

**SHRIMP COCKTAIL - 14**

**CRAB COCKTAIL - 15**

**PETIT PLATEAU - 36**

Small assortment of Cold and Raw Seafood

**GRAND PLATEAU - 78**

Large assortment of Cold and Raw Seafood

### SALADS

**APERITIF SALAD**.....

Quinoa, Mixed Greens, Tomato, Walnut, Dried Apricot,  
Champagne Vinaigrette

**CHOPPED SALAD**.....

Tomatoes, Cucumbers, Onions, Bell Peppers, Avocado,  
Romaine, Lemon Dressing

**BABY ARUGULA & ARTICHOKE**....

Marinated Artichoke, Parmesan, Lemon Truffle  
Vinaigrette

**SHRIMP & AVOCADO TOWER**.....

Hearts Of Palms, Frisée, Lime Vinaigrette

**CAESAR SALAD**.....

Chopped Romaine, Shaved Parmesan, Creamy  
Caesar Dressing

**SEAFOOD SALAD** .....

Shrimp, Scallops, Lobster, Calamari, Mixed Greens,  
Pico de Gallo, Tossed in Lemon and Olive Oil

### MUSSELS

Appetizer - 12 / Entrée - 21

#### MARINIÈRE

White Wine, Garlic

#### PROVENÇALES

Tomato, Basil Garlic

### PASTAS

**FETTUCCHINE FRUIT DE MER**.....

Clams, Shrimp, Calamari, White Wine Garlic Parsley

**BUTTERNUT SQUASH GNOCCHI**...

With Light Creamy White Wine Pesto

### SANDWICHES

**SIRLOIN BURGER**.....

Add Cheese Or Mushrooms Or Caramelized Onions \$1

**FILET MIGNON SLIDERS** .....

2 Sliders With Mushrooms, Gruyere Cheese

**"MONTAUK STYLE" LOBSTER ROLL**...

One Pound Lobster With Apple Tarragon Aioli

**FRENCH ONION SANDWICH**.....

Grilled Chicken, Caramelized Onion, Melted Gruyere Cheese,  
Onion Soup Dip On The Side (Add Bacon \$1)

### ENTREES

**SESAME CRUSTED TUNA**.. .....

Seaweed Salad, Wasabi Aioli

**FRICASSEE OF SCALLOPS & SHRIMP**.....

Asparagus & Oyster Mushroom, Truffle Cream Sauce

**GRILLED BRONZINO**.....

Cherry Tomato And Basil Salad, Extra Virgin Olive Oil And Lemon

**SOLE PAPILOTE**.....

Filet Of Sole In Parchment Paper, Olives, Tomatoes, Basil, Capers, Lemon White Wine

**HAZELNUT CRUSTED SALMON**.....

Apple Parsnip Puree, Spinach, Horseradish Sauce

**STEAK FRITES**.....

Grilled Sirloin Steak, French Fries, Truffled Butter

**PECAN CRUSTED CHICKEN BREAST**.....

Potato Puree, Creamy Leeks, Maple Bacon Au Jus

**MAGRET DE CANARD** .....

Seared Duck Breast, Wild Mushroom & Duck Confit Au Gratin, Pink Peppercorn Sauce

**PORK CHOP PAILLARD**.....

Breaded Pounded Pork Chop Topped With Mixed Greens, Cherry Tomatoes,  
Fine Herb Vinaigrette

**GRILLED FILET MIGNON**.....

Roasted Potatoes, Grilled Asparagus, Béarnaise Sauce

**PISTACHIO CRUSTED RACK OF LAMB**.....

Potato & Roquefort Tart, Sautéed Spinach, Rosemary Au Jus