

SWEETEST DAY A LA CARTE MENU

10 • 17 • 2020

APPETIZERS

Crab Cake • 12

maryland jumbo crab ~ lemon aioli ~ micro greens

Shrimp Cocktail • 13

half dozen poached shrimp ~ house made horseradish cocktail sauce

Twin Lamb Lollipops • 15

two blackened lamb chops ~ ranch drizzle ~ micro greens

Goat Cheese Ravioli • 10

three lemon & goat cheese ravioli ~ lobster cream sauce ~ black garlic aioli

Bistro House Salad • 4

mesclun mixed greens ~ tomato ~ cucumber ~ onion ~ balsamic dressing

Caesar Salad • 5

crisp romaine ~ housemade dressing ~ shaved parmesan ~ garlic crouton

Lobster Bisque • 7

creamy homemade bisque ~ large pieces of lobster meat ~ chive crème

ENTREES



Sundried Tomato Cream Pasta • 19

colemans organic chicken ~ sundried tomatoes ~ broccolini ~ fresh garlic parmesan cheese ~ linguine pasta ~ sundried cream sauce

Blackened Salmon • 22

garlic cream sauce ~ roasted red pepper risotto ~ chefs vegetable du jour

Lobster Tail • 42

10oz cold water tail ~ roasted red pepper risotto ~ chefs vegetable du jour

Surf n Turf • 72

8oz filet mignon ~ 10oz cold water lobster tail ~ three cheese au gratin chefs vegetable du jour

8oz Filet Mignon • 36

whiskey peppercorn demi ~ three cheese au gratin ~ chefs vegetable du jour

14oz Ribeye • 38

21 day dry aged ~ truffle demi-glace ~ three cheese au gratin ~ chefs vegetable du jour

Veal Oscar • 26

pan seared veal scallopini ~ jumbo crab meat ~ asparagus ~ béarnaise sauce ~ roasted red pepper risotto



3 COURSE PRIX FIXE MENU

\$99 PER COUPLE (plus tax & tip)

2 Appetizers • 2 Entrees • 1 Dessert

& a Bottle of Wine (or) \$20 Gift Certificate for Future Visit

SELECT 1

BOTTLE OF WINE or \$20 GIFT CARD

Cortenova Pinot Grigio
Havenscourt Merlot

Havenscourt Chardonnay
Havenscourt Cabernet

SELECT 2

APPETIZERS

Ahi Tuna Poke tuna tartar, kung pao braised bok choy, wonton crisps
Turkey Potstickers two Asian potsticker, spicy mustard & soy syrup
Sesame Chicken Satay asian citrus marinaded chicken thigh meat, soy syrup & spicy mustard sauce
Clam Chowder house made rich new england chowder
Bistro House Salad balsamic vin, tomatoes, cucumbers & red onion
Caesar Salad crisp romaine, shaved parmesan, garlic crouton

SELECT 2

ENTRÉES

Clam Linguine Pasta chopped clams, blistered cherry tomatoes, scallions, parsley, rich clam cream sauce
Blackened Salmon garlic cream sauce, roasted red pepper risotto, chefs vegetable du jour
TnT Grouper spicy crab stuffing, lobster cognac cream sauce, roasted red pepper risotto, chefs vegetable du jour
Crab Cakes two 4oz maryland jumbo crab cakes, lemon agrumato, roasted red pepper risotto, chefs vegetable du jour
8oz Filet Mignon whiskey peppercorn demi, three cheese au gratin, chefs vegetable du jour
Veal Oscar pan seared veal scallopini, jumbo crab meat, asparagus béarnaise sauce, roasted red pepper risotto

SELECT 1

SWEET ENDINGS

Chocolate Lava Cake w/ vanilla ice cream
Pumpkin Crème Brulee a traditional favorite w/ a Bistro twist
Pumpkin Pie Bread Pudding w/ ginger bourbon sauce



Bistro70 continues its dedication to my vision of providing the complete dining experience and offers something for everyone through its diverse seasonal and locally sustainable menu. If you have an allergy to specific foods or require special dietary needs, please let our staff know so that something can be prepared special for you.

raw or undercooked meats, poultry, seafood/shellfish, or eggs may increase risk of food borne illness.