

## ***STARTERS***

### **BISTRO BLEU SALAD •**

MESCLUN GREENS • BALSAMIC VINAIGRETTE • CANDIED WALNUTS • KILN DRIED CRANBERRIES • BLEU CHEESE

### **CAESAR SALAD •**

ROMAINE HEARTS • CREAMY ANCHOVY CAESAR  
• WHITE CHEDDAR CURD CROUTONS • SHAVED PARMESAN

### **LOBSTER BISQUE •**

LOBSTER MEAT • SHERRY CREAM • TARRAGON CRÈME FRAICHE

### **SHRIMP COCKTAIL •**

6 JUMBO SHRIMP • HOUSE COCKTAIL SAUCE • SLICED LEMON

### **SAUSAGE STUFFED MUSHROOMS •**

3 THYME & SHERRY INFUSED MUSHROOMS  
• SMOKED GOUDA MORNAY SAUCE

### **YELLOWFIN TUNA •**

WASABI SESAME SEARED RARE • KABOSU SAUCE • SOY SYRUP

## ***MAIN COURSE***

### **STUFFED PORTABELLO •**

LEMONY SAFFRON COUS COUS • SAUTEED GARLIC SPINACH  
ROASTED RED PEPPER TOMATO SAUCE

### **SMOKED DUCK BREAST •**

BLUEBERRY GASTRIQUE • BLACK MISSION FIG PUREE  
• PROSCIUTTO • LEMON BASIL RISOTTO • HARICOT VERT

### **TNT CRAB STUFFED GROUPE •**

LOBSTER CREAM • LEMON BASIL RISOTTO • HARICOT VERT

### **PAN SEARED SCALLOPS •**

BRISTOL U-10 DIVER SCALLOP • SAFFRON BEURRE BLANC •  
LEMON BASIL RISOTTO • HARICOT VERT

### **GRILLED OCTOPUS •**

ROMESCO SAUCE • PICKLED ONIONS • ARUGULA • SALSA VERDE  
• LEMON VINAIGRETTE • ROASTED FINGERLING POTATOES

### **TWIN LOBSTER TAILS •**

TWIN 5-6oz COLD WATER TAILS • DRAWN BUTTER  
• LEMON BASIL RISOTTO • HARICOT VERT

### **VEAL PORTERHOUSE •**

16oz PORTERHOUSE • TRUFFLE DEMI  
• ROASTED FINGERLING POTATOES • HARICOT VERT

### **FILET MIGNON •**

8oz C.A.B. • CABERNET DEMI  
• ROASTED FINGERLING POTATOES • HARICOT VERT

### **SURF N TURF OPTIONS**

U-10 SCALLOP • SAUTEED GARLIC SHRIMP  
• OSCAR STYLE CRAB & BÉARNAISE  
• 5-6oz LOBSTER TAIL

### **SAUCES & ADDS**

BEARNAISE • TRUFFLE DEMI  
MUSHROOMS • CARAMELIZED ONIONS

*Bistro 70 would like  
to wish everyone a*

KEITH A. KOENIG  
CHEF OWNER / PROPRIETOR

