

BISTRO 90

SERVING LUNCH – UNTIL 3 PM

STARTERS

Hudson Valley “A” Grade Foie Gras <i>Pan seared with Chef's selection of seasonal accompaniments</i>	18-
Fresh Mozzarella and Tomato <i>Fresh mint pesto, balsamic pearls, aged balsamic, rainbow microgreens, E.V.O.O.</i>	14-
Scallops and Pork Belly <i>Pan seared U-10 New Bedford scallops, in-house roasted pork belly, fresh lemon, local honey, white wine, caramelized ginger</i>	18-
Golden Fried Buffalo Calamari <i>Lightly dusted and fried, blue cheese crumbles, house made buffalo sauce, blackening spices</i>	13-
Mussels – Mussels – Mussels <i>Mussels, sautéed in your choice of our marinara, fra diavolo or garlic white wine sauce</i>	12-
Chilled Shrimp & Crab Cocktail <i>Colossal U-10 shrimp, Colossal lump crab, house-made cocktail sauce, Burgundy mustard aioli</i>	24-
Chef Brad's Fried Green Tomatoes <i>Topped with lump crab meat, sautéed sweet corn, roasted red peppers, homemade remoulade</i>	12 / 18-
Lump Crab Cake & Grilled Shrimp <i>Old Bay Seasoned Colossal Lump Crab, U-10 Shrimp, Lemon Herb Butter</i>	21-

FROM THE GARDEN

Wedge Salad <i>Fresh Iceberg, gorgonzola, fresh local tomato, crisp apple wood smoked bacon, blue cheese dressing, aged balsamic glaze</i>	12-
Chophouse Spinach Salad <i>Crumbled apple wood smoked bacon, sea salt cashews, seasonal berries, gorgonzola cheese, hard boiled egg, homemade champagne vinaigrette</i>	12-
Arugula & Poached Pear Salad <i>Fresh berries, feta cheese, Marcona Spanish almonds, cucumber, house made pear & ginger dressing</i>	12-
Caesar Salad <i>Romaine lettuce hearts, shaved parmesan cheese, garlic croutons, Caesar dressing</i>	7 / 10-

Grilled or Blackened Chicken Breast- 7
Grilled or Blackened Jumbo Shrimp- 9

SANDWICHES

All Sandwiches served with French fries or House Made Coleslaw

Sandwich Sharing Charge - \$5

Bistro Club <i>Baked ham, sliced grilled chicken breast, Swiss cheese, lettuce, applewood smoked bacon & tomato</i>	11-
Brad's BLT <i>Layers of in-house roasted pork belly, lettuce & fried green tomatoes topped with garlic aioli</i>	12-
New York Italian Combo <i>Salami, ham, cappicola, pepperoni, provolone, lettuce tomato, onion, banana peppers, oil & vinegar</i>	12-
Veggie Wrap <i>Artichokes, red onions, sun-dried tomatoes, zucchini, tomato & provolone cheese</i>	10-
Grilled Chicken Caesar Wrap <i>Grilled chicken tossed with roasted red peppers, romaine & parmesan cheese</i>	11-
Chicken Cordon Bleu <i>Grilled chicken, Gruyere Swiss cheese, baked ham, creamy Dijon mayo and crispy onion straws</i>	12-

ENTREES

All entrees served with salad and bread
Entree Sharing Charge - \$5

Caribbean Jerk Salmon <i>Alaskan Wild Caught Salmon, Local Honey & Lime glaze, rice & vegetable</i>	19-
Shrimp Scampi <i>Sautéed Jumbo Shrimp, Garlic, Lemon, White Wine Sauce, served over linguine</i>	15-
Chef's Hand Made Meatloaf <i>Topped with house made brown gravy, baked in our brick oven, served with potato & vegetable.</i>	14-
Feature Ravioli of the Day	12-
Eggplant Parmigiana <i>Layers of breaded eggplant with mozzarella cheese, marinara and Romano cheese</i>	13-
Chicken Breast Marsala <i>Traditional Marsala wine sauce, sautéed mushrooms, served over linguine</i>	13-
U.S.D.A. Prime Blackened Filet Tips <i>Over House Made Risotto of the Day</i>	22-

BRICK OVEN SPECIALTY PIZZAS

Small Pizza, Stromboli or Calzone sharing charge - \$5

The Bistro – Sausage, Pepperoni, Mushrooms, Onions & Peppers	SM - 16	LG - 25
The Italian – Pepperoni, Sausage, Artichokes, Garlic & Marinated Mushrooms	SM - 16	LG - 25
The Pescatore – Shrimp, Clams, Garlic, Olive Oil, Herbs, Romano & Mozzarella	SM - 16	LG - 25
The Blanco – Ricotta, Garlic, Broccoli, & Mozzarella	SM - 16	LG - 25
The Margarita – Fresh Sliced Tomato, Basil, Mozzarella & a touch of Olive Oil	SM - 16	LG - 25
The Long Island – Grilled Chicken, Pesto, Roasted Red Peppers, & Mushrooms	SM - 16	LG - 25
The Gardener – Tomato, Spinach, Onion, Mushroom & Peppers	SM - 16	LG - 25
Buffalo Chicken Pizza – Fried Chicken Tenderloin, House Made Buffalo Sauce Mozzarella, Bleu Cheese Crumbles, Finished with Buttermilk Ranch	SM - 17	LG - 26
The Meat Lover – Pepperoni, Sausage, Ham, Bacon, Meatballs & Mozzarella	SM - 17	LG - 26

PIZZA YOUR WAY

Basic Plain Cheese	SM (12") - 12-	LG (16") - 16-
Each Extra Topping	2-	3-
Chicken Breast	4-	6-
Jumbo Shrimp	5-	8-

Choice of Toppings

- Pepperoni * Extra Cheese * Sausage * Onions * Fresh Tomato * Mushrooms * Meatballs
* Ham * Sun Dried Tomatoes * Anchovies * Black Olives * Green Peppers * Clams
*Berkshire Farms Applewood Smoked Bacon * Pineapple * Jalapeño * Prosciutto * Artichoke Hearts
• Broccoli * Spinach * Feta Cheese * Eggplant

CALZONES AND STROMBOLIS

Additional Fillings - 2

Cheese Stromboli – Fresh Dough filled with Mozzarella Cheese & Marinara for dipping	15-
Cheese Calzone – Fresh Dough filled with Ricotta Cheese, Mozzarella & choice of one filling	15-
N.Y. Deli – Fresh Dough filled with Ham, Pepperoni, Salami & Mozzarella	15-
Soprano – Fresh Dough filled with Sausage, Pepperoni, Onions, Mushrooms & Mozzarella	15-
The Veggie – Fresh Dough filled with Eggplant, Spinach, Onions, Mushrooms, Green Peppers & Mozzarella	15-
Bistro Delight – Fresh Dough filled with Meatballs, Italian Sausage, Mushrooms, Green Peppers & Onions	15-

20% Gratuity May Be Added to Checks for Groups of 6 or More