

# BISTRO 90

SERVING LUNCH – UNTIL 3 PM

## STARTERS

<b>Hudson Valley “A” Grade Foie Gras</b>	18-
<i>Pan seared with Chef's selection of seasonal accompaniments</i>	
<b>Burrata, Speck and Tomato</b>	14-
<i>Cream filled Mozzarella, Beefsteak tomatoes, thinly sliced, smoked prosciutto, arugula, golden dried figs, balsamic pearls, basil infused E.V.O.O.</i>	
<b>Scallops and Pork Belly</b>	18-
<i>Pan seared U-10 New Bedford scallops, in-house roasted pork belly, fresh lemon, local honey, white wine, caramelized ginger</i>	
<b>Golden Fried Buffalo Calamari</b>	13-
<i>Lightly dusted and fried, blue cheese crumbles, house made buffalo sauce, blackening spices</i>	
<b>Mussels – Mussels – Mussels</b>	12-
<i>Mussels, sautéed in your choice of our marinara, fra diavolo or garlic white wine sauce</i>	
<b>Chilled Shrimp &amp; Crab Cocktail</b>	21-
<i>Colossal U-10 shrimp, Colossal lump crab, house-made cocktail sauce, Burgundy mustard aioli</i>	
<b>Chef Brad's Fried Green Tomatoes</b>	10 / 15-
<i>Topped with lump crab meat, sautéed sweet corn, roasted red peppers, homemade remoulade</i>	

## FROM THE GARDEN

<b>Wedge Salad</b>	12-
<i>Fresh Iceberg, gorgonzola, fresh local tomato, crisp apple wood smoked bacon, blue cheese dressing, aged balsamic glaze</i>	
<b>Chophouse Spinach Salad</b>	12-
<i>Crumbled apple wood smoked bacon, sea salt cashews, seasonal berries, gorgonzola cheese, hard boiled egg, homemade champagne vinaigrette</i>	
<b>Greek Salad</b>	10-
<i>Mixed field of greens topped with tomato, kalamata olives, feta cheese, Bermuda onion, cucumber, pepperoncini peppers, Mediterranean seasoning; served with balsamic vinaigrette</i>	
<b>Caesar Salad</b>	10-
<i>Romaine lettuce hearts, shaved parmesan cheese, garlic croutons, Caesar dressing</i>	

*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**

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

## ENTREES

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

<b>Shrimp &amp; Grits</b>	<b>15-</b>
Sautéed shrimp, creamy smoked Gouda grits, fried okra, crispy prosciutto, House Made white wine barbecue sauce	
<b>Shrimp Scampi</b>	<b>15-</b>
Sautéed Jumbo Shrimp, Garlic, Lemon, White Wine Sauce, Served over linguine	
<b>Homemade Buffalo Meatloaf</b>	<b>14-</b>
Lean ground beef and buffalo, baked in our brick oven. Served with potato and vegetable.	
<b>Chef's Feature Ravioli of the Day</b>	<b>12-</b>
<b>Eggplant Parmigiana</b>	<b>13-</b>
Layers of breaded eggplant with mozzarella cheese, marinara and Romano cheese	
<b>Chicken Breast Marsala</b>	<b>13-</b>
Traditional Marsala wine sauce, sautéed mushrooms, served over linguine	
<b>U.S.D.A. Prime Blackened Filet Tips</b>	<b>22-</b>
Over House Made Risotto of the Day	

## BRICK OVEN SPECIALTY PIZZAS

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

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

## PIZZA YOUR WAY

<b>Basic Plain Cheese</b>	SM (12") - 12-	LG (16") - 16-
<b>Each Extra Topping</b>	2-	3-
<b>Chicken Breast</b>	4-	6-
<b>Domestic Shrimp</b>	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**

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

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

+ Consuming Raw or Uncooked Meats, Poultry, Seafood, Shellfish or Egg May Increase Your Risk of Food borne Illness, Especially if you Have any Medical Conditions