

# AMERICAN BISTRO

UNIQUE DELICACIES - SERVED FRESH DAILY

## STARTERS

LOBSTER ROLLS — with house made old bay potato chips .....	16
BEEF TATAKI — unagi, eggplant caviar, pickled carrots .....	12
★ LOBSTER TEMPURA — sweet & sour shiitake dipping sauce .....	22
CORVINA TIRADITO — avocado, apple, dried tuna, radish .....	12
RIBS & CHIPS — hoisin barbecue sauce, pineapple chutney, lotus chips .....	12
SEARED FOIE GRAS — grilled peach, ricotta cannoli, balsamic reduction .....	23
FRICASSÉE OF WILD MUSHROOMS — sherry vinegar, truffled polenta .....	12

## SOUPS & SALADS

FENNEL AND ARUGULA SALAD — with shaved ricotta and lemon oil vinaigrette .....	9
CORN SOUP — dungeness crab gratin, chipotle gelée .....	13
CAESAR — romaine, anchovies, croutons .....	8
ICEBERG LETTUCE — blue cheese, smoked bacon, fuji apple .....	8
TAKO SALAD — octopus, daikon, kimchi vinaigrette .....	11
MIZUNA SALAD — truffle vinaigrette, murcott tangerine, caciotta al tartufo .....	12
BABY BOK CHOY — applewood smoked bacon, toasted macadamia nuts .....	8

## MAIN COURSE

DAY BOAT SCALLOPS — fennel, prosciutto, black bean sauce .....	14
PRIME RIB — garlic - mustard rub, au jus, horseradish 10 oz/15 oz .....	22/31
SEARED SEA SCALLOPS — crawfish-thyme butter sauce, sautéed swiss chard .....	29
FRIED GREEN TOMATOES — spinach gnudi, sea beans, peppadew-goat cheese sauce .....	23
SAFFRON-TOMATO SEAFOOD STEW — prawns, mussels, calamari, market catch .....	28
NY STRIP STEAK — crumbled blue cheese, garlic beurre blanc 4oz/8 oz .....	19/28
SOUS VIDE CHICKEN ROULADE — brie cheese, orzo, sun-dried tomato pesto .....	21

## SIDES

ASPARAGUS .....	8	MASHED POTATO .....	9	HARICOT VERT .....	9
BRUSSEL SPROUTS .....	5	BRAISED CARROTS .....	4	STRING BEANS .....	4

FOR YOUR CONVENIENCE, 18% GRATUITY WILL BE ADDED TO ANY PARTY OF 6 OR GREATER

★ SPECIAL OF THE DAY