

BISTECCA

STEAKHOUSE · WINE BAR

Appetizers

RAW BAR

Shrimp Cocktail 24

Jumbo shrimp, cocktail sauce

Oysters on the half shell* 18

½ dozen, East Coast, cocktail sauce

Pan Fried Mozzarella 16

Prosciutto wrapped fresh mozzarella, pan fried, balsamic reduction

Our Signature Crab Cake 34

Colossal lump crab, remoulade sauce

Scallops* 29

Blackened day boat scallops, habanero jelly

SOUP and SALADS

Crab Bisque 14

Grilled croutons

House 13

Iceberg, tomatoes, cucumber, bacon, croutons, Parmigiano-Reggiano

Caesar 13

Baby romaine, anchovies, croutons, Parmigiano-Reggiano

THE STEAKS*

Our steaks are USDA, hand selected, aged a minimum of 28 days to ensure superior marbling and tenderness, finished with garlic basil butter

Filet

Center barrel cut
7 oz 45 | 10 oz 55

New York Strip 59

USDA PRIME

14 oz. center cut

Cowboy Ribeye 59

22 oz. Bone-in

Oscar Colossal lump crab, asparagus, hollandaise 16

Neil sautéed mushrooms, garlic basil bleu cheese sauce 11

Horseradish cream 5 Peppercorn cognac cream 5 Bearnaise 5 Habanero jelly 5

Steak Additions: Cold Water Lobster Tail : MKT. Grilled Shrimp 18,

Blackened Scallops 19

Sides

Baked Potato 9 Herbed Mashed Yukon Potatoes 11

Grilled Asparagus with Hollandaise 12 Sautéed Mushrooms 11

Gnocchi Tomato basil cream sauce 15

Brunch

Brunch Includes:

Chef's selection of assorted breads and muffins, Chopped Salad or Caesar Salad

Steak & Eggs 41

5 oz center cut filet, scrambled eggs, pan fried potatoes

Tortelloni 38

Cheese Tortelloni, Gerber chicken breast, tomato basil cream sauce

Lamb 41

Grilled New Zealand petite lamb chops, wild rice pilaf

Steak Benedict 41

Sliced tenderloin, poached egg, Hollandaise sauce served over English muffin, pan fried potatoes

Salmon 39

Grilled Atlantic Salmon, wild rice pilaf

Crab Cake 39

Colossal crab, remoulade sauce, wild rice pilaf

