

BISTECCA

STEAKHOUSE · WINE BAR

BRUNCH*

Brunch Includes:

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

Steak & Eggs 5 oz center cut filet, scrambled eggs, pan fried potatoes 45

Lobster Frittata cold water lobster, asparagus, red onions, chives, roasted red peppers, Fontina and Asiago Cheeses 45

Steak Benedict Sliced tenderloin, poached egg, Hollandaise sauce served over English muffin, pan fried potatoes 41

Crab Cake Colossal crab, remoulade sauce, wild rice pilaf 45

Appetizers

Shrimp Cocktail 24

Jumbo shrimp, cocktail sauce

Oysters on the half shell* 18

½ dozen, East Coast, cocktail sauce

Scallops* 34

Blackened day boat scallops, habanero jelly

Pan Fried Mozzarella 16

Prosciutto wrapped fresh mozzarella, pan fried, balsamic reduction

Our Signature Crab Cake 34

Colossal lump crab, remoulade sauce

SOUP and SALADS

Crab Bisque 14

Grilled croutons

Chopped 13

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

Caesar 13

Baby romaine, anchovies, croutons, Parmigiano-Reggiano

ENTRÉES

Lamb* 42

Grilled New Zealand petite lamb chops

Tortelloni 40

Cheese Tortelloni, Gerber chicken breast, tomato basil cream sauce

Salmon 32

Grilled Atlantic Salmon

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 62

22 oz. Bone-in

Toppings & Sauces:

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 22

Sides

Baked Potato 9

Herbed Mashed Yukon Potatoes 11

Grilled Asparagus with Hollandaise 12



Wild Rice Pilaf 9

Sautéed Mushrooms 11

Gnocchi Tomato basil cream sauce 15