

Tuesday, June 11, 2019

**FEATURED WINE: MOSCATO D'ASTI**, Michele Chiarlo ..... 13

**BISTRO BITES:**

**OSETRA CAVIAR (1 oz.)** Toast and Crème Fraîche..... 75

**BISTRO CRAB CAKE:** A Petite Lump Crab Cake on Mango Sauce..... 14

**RAW: \***

**TUNA MARTINI: FRESH AHI TUNA TARTARE** with Crème Fraîche, Pickled Ginger & Wasabi Tobiko .... 20

**BEEF CARPACCIO** with Arugula and our own House Carpaccio Sauce..... 26

**TUNA SASHIMI SALAD: SESAME-PEPPER SEARED AHI TUNA** served on top of Mixed Greens,  
Wakame, Avocado, Onions and Pickled Ginger tossed with Orange-Walnut Vinaigrette..... 25

**SALADS:**

**SWEET POTATO & COCONUT ENCRUSTED MAHI MAHI** with Chipotle Aioli  
Field Greens, Haricots Verts, Sweet Peppers, Onion, Mango & Orange-Walnut Vinaigrette ..... 26

**PISTACHIO ENCRUSTED SALMON** over a Traditional Greek Salad..... 25

**WORTH AVENUE SALAD:** Shrimp, Lump Crab, Avocado, Capers, Egg, Bacon, Tomatoes,  
Bibb Lettuce and Dijon Vinaigrette..... 32

**APPLE, ROASTED BEET & ARUGULA SALAD** with Gorgonzola Cheese and White Balsamic Vinaigrette ..... 16

**PULLED FREE RANGE CHICKEN SALAD:** Roast Chicken, Sundried Cranberries, Toasted Walnuts,  
Gorgonzola Cheese and Mixed Field Greens tossed with White Balsamic Vinaigrette..... 19

**SANDWICHES:**

**FRIED GREEN TOMATO, BACON & PIMIENTO CHEESE SANDWICH** with Baby Arugula on  
French Bread; served with Ta-boó Chips..... 14

**HALF ROAST CHICKEN SANDWICH** on French Bread; Arugula Salad with Pine Nuts & Cherry Tomatoes .. 15

**SOUP & SANDWICH:** A Cup of Tomato-Basil Bisque and Half of a Turkey, Lettuce and Tomato  
Sandwich on Eight Grain Toast ..... 13

**LUNCH SPECIALS:**

**CHICKEN MILANAISE** with Penne in a Tomato-Basil Cream and Mixed Field Greens ..... 21

**BBQ BABY BACK "RIBLETS"** over French Fries ..... 18

**PENNE** with **MUSHROOMS & SMOKED BACON** in Parmesan Cream ..... 14