

Wednesday, September 11, 2019

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:

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
KALE & MANCHENGO SALAD: Kale, Brussels Sprouts, Pepitas, Cranberries, Manchengo 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
APPLE, ROASTED BEET & ARUGULA SALAD with Gorgonzola Cheese and White Balsamic Vinaigrette 16

SANDWICHES:

FRIED GREEN TOMATO, BACON & PIMIENTO CHEESE SANDWICH with Baby Arugula on
French Bread; served with Ta-boó Chips 14
STEAK SANDWICH: New York Strip (7oz) open faced on Brioche, topped with Caramelized Onions and
Gorgonzola Cheese Served with French Fries and Mixed Field Greens tossed in a White Balsamic Vinaigrette..... 23
HALF ROAST CHICKEN SANDWICH on French Bread; Arugula Salad with Pine Nuts & Cherry Tomatoes .. 15
SOUP & SANDWICH: A Cup of Chicken Noodle Soup and Half of a Ham and Swiss Cheese 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