



## STARTERS

Antipasto Caponata with roasted peppers, artichoke hearts and sun-dried tomatoes 6.95

Seared Ahi Tuna with wasabi citrus soy and seaweed salad 8.95

Artichoke and Spinach Dip with feta 6.96

Hummus, Tzatziki and Roast Garlic served with homemade flatbread 7.95

Fried Calamari with marinara 8.95

Sautéed Mussels with tomatoes, garlic, scallions, white wine and butter 9.95

Buffalo Hot Wings with blue cheese dressing 8.95

Greek Fried Zucchini with Tzatziki 6.95

Gorgonzola and Roast Garlic Fondue 6.95

Cranberry Chipotle Glazed Ribs 8.95

Homemade Fried Mozzarella 6.95

## SALADS

### add to any salad

grilled chicken \$3 seared ahi \$5  
beef medallions \$3 shrimp \$5

Caesar romaine, parmesan, croutons and homemade dressing 7.95

Yia Yia's Greek feta, mixed olives, cucumbers, onions and tomatoes 8.95

Blue Cheese romaine, blue cheese, caramelized onions and bacon 6.95

Bistro mixed greens with cucumbers, walnuts, bacon, cranberries, blue cheese vinaigrette 8.95

Garden Salad 4.95 with entree 2.95

## SOUPS

French Onion Soup 6.95

Soup Du Jour cup 3.50 bowl 4.75

## ENTRÉES

Penne Abruzzo porcini mushrooms and peas in a gorgonzola cream sauce 14.95  
add grilled chicken 3 add shrimp 3.95

Penne Pomodoro fresh tomatoes, basil, shallots and garlic 13.95  
add grilled chicken 3 add shrimp 3.95  
add sausage and meatballs 3

Lobster Porcini Mac and Cheese with white truffle oil, aged white cheddar, fontina and mascarpone 18.95

Linguini Portofino linguini, mussels, scallops, shrimp and cherry tomatoes in a saffron lemon cream 18.95

Greek Pork Kebab marinated pork loin, peppers and onions served with homemade flatbread and goat cheese fig orzo 15.95

Chicken Marsala sautéed with mushrooms, garlic and butter, served with goat cheese and fig orzo and sautéed spinach 16.95

Pork Loin Piccata with lemon caper butter, sautéed spinach and mashed potatoes 16.95

Sesame Seared Ahi prepared rare, with wasabi citrus soy and purple sticky rice cabbage stir-fry 18.95

Sauteed Halibut with tarragon compound butter, sautéed spinach and goat cheese fig orzo 19.95

Wild Norwegian Salmon with cherry tomatoes, shallot, lemon, white wine, butter and thyme 19.95

Rocky Mountain Trout baked with toasted almonds, served with goat cheese fig orzo and steamed broccoli 18.95

Twin 5oz Lobster Tails north atlantic lobster served with drawn butter, mashed potatoes and seasonal vegetable **Market**

20oz Alaskan King Crab steamed and served with drawn butter, mashed potatoes and seasonal vegetable **Market**

## CHOPS AND STEAKS

**Sterling Silver® USDA Certified, 21-Day Aged, Hand Cut Steaks**  
Served with seasonal vegetables and potato of the day

The Bistro 8 oz Center Cut Filet 26.95

12 oz Herb Rubbed New York Strip 23.95

14 oz Rosemary and Sea Salt Encrusted Ribeye 25.95

The Cowboy: USDA Prime 18oz Ribeye

with herb compound butter **Market Price**

20 oz Braised Pork Shank with a tricolor peppercorn aged balsamic demi glace 19.95

Pork Chop Scarpariello grilled pork chop with italian sausage, kalamata olives, peperoncini, garlic with sautéed spinach 16.95

St. Louis Fall-off-the-Bone BBQ Pork Ribs with homemade bourbon barbecue sauce 19.95

Medallions Rustica tender beef and sautéed shrimp with a pinot noir reduction and wilted spinach 17.95

### add to any steak or chop:

lobster tail or king crab 9.95

gorgonzola fondue 3.95 sautéed shrimp 3.95

NO SEPARATE CHECKS, PLEASE! ✨ 20% GRATUITY WILL BE ADDED ON PARTIES OF SIX OR MORE

OUR PRIME PORK PRODUCTS ARE HORMONE AND ANTIBIOTIC FREE ✨ OUR COOKING OILS ARE TRANS FAT FREE

# THE BACK SIDE

Serving **pizzas & pub fare**  
from 3pm 'til close

## PIZZAS

13 INCH HAND-TOSSED PIES

Cheese 12.95

Margherita fresh basil,  
tomatoes, mozzarella 14.95

Berkeley Boulder mushrooms, peppers,  
artichokes, onions, tomatoes 15.95

DiCola South Side sausage,  
onions, mushrooms 15.95

Asbury Park everything  
but anchovies 16.95

Rustica fontina cheese, artichokes,  
roasted peppers, caramelized onions,  
mushrooms...a white pie 15.95

## PUB FARE

Pub Garden Salad 4.95

Hummus, Tzatziki and Roast Garlic  
served with homemade flatbread 7.95

Buffalo Hot Wings with blue  
cheese dressing 8.95

Antipasto Caponata with roasted  
peppers, artichoke hearts and  
sun-dried tomatoes 6.95

Artichoke and Spinach  
Dip with feta 6.96

Gorgonzola and Roasted  
Garlic Fondue 6.95

Gyro with fries 9.95

Homemade Falafel and Hummus  
wrapped in flatbread, served with  
fries and a small greek salad 9.95

Prime Rib French Dip with fries 10.95

Half Pound Burger and Fries 9.95  
toppings .95 each  
cheddar, american, swiss, sautéed  
mushrooms, bacon, grilled onions

Cajun Burger cajun spices, cheddar  
and grilled onions 10.95

Hickory Burger cheddar, bacon  
and BBQ sauce 10.95

Pepper Blue Burger cracked black  
pepper and blue cheese 10.95

(May substitute a grilled chicken  
breast for any burger.)

extra side: ranch, blue cheese, BBQ, tzatziki \$ .40

## WINES BY THE GLASS

	glass	bottle
<b>sparkling</b>		
Freixenet Cava Brut 187ml [Spain]	7	
Zonin Prosecco [Italy]	7	28
<b>white</b>		
Chardonnay House	6	
Beringer "Stone Cellars" Chardonnay [CA]	6.50	
Chateau St. Jean Chardonnay [CA]	7.50	28
Nobilo Sauvignon Blanc [New Zealand]	7.50	28
Cavit Pinot Grigio [Italy]	6.50	22
Masi Pinot Grigio/Verduzzo [Italy]	9.50	36
Rene Barbier Mediterranean White [Spain]	6.50	22
White Zinfandel House	6	
<b>red</b>		
Merlot House	6	
Shiraz House	6	
Ravenswood Lodi Zinfandel [California]	8.50	30
Bouschard Pinot Noir [France]	7.50	28
McManis Merlot [California]	7.50	28
Estancia Merlot [California]	8.50	30
Colores del Sol Malbec [Argentina]	7	27
Los Cardos Cabernet Sauvignon [Argentina]	6.50	22
Alexander Valley Cab. Sauvignon [California]	9	32
PrimaVoce Toscana [Italy]	9.50	36
Bivio Tuscan Red [Italy]	6.50	22

## BEERS

	16 oz	pitcher
<b>draft</b>		
Budweiser	3.25	13
Coors Light	3.25	13
Mirror Pond Pale Ale	4	16
Green Lakes Organic Ale	4	16
Shock Top	4	16
Black Butte Porter	4	16
Long Board Lager	4	16
Stella Artois	4.50	18
Murphy's Irish Stout	4.50	18
<b>bottle</b>		
Budweiser & Bud Light	3.25	Newcastle Brown Ale [UK] 4
Coors & Coors Light	3.25	Becks [Germany] 4
Michelob Ultra	4	Paulaner Hefeweizen [Ger] 4
Miller Hi Life & Miller Lite	3.25	Heineken [Holland] 4
Fat Tire	4	Corona [Mexico] 4
Odells 90	4	Carlsberg [Denmark] 4
Sierra Nevada Pale Ale	4	Tecate [Mexico] 3.75
Herman Joseph's		Bass Ale [UK] 4
Private Reserve [Colorado]	4.50	Lefte Belgian Ale [Belgium] 4
<b>non-alcoholic bottle</b>		
Haake Beck [Germany]	3.75	O'Douls Amber [Colorado] 3

## COCKTAILS

Apple Tini	8	Peach Margarita	7
Cosmo	9	Gold Margarita	6
Ski Tini	9	Bistro Margarita	8
Pomegranate Tini	8		