

Appetizers

Ahi Tuna Tower \$21

Sushi grade tuna, avocado, sweet red pepper, tomato, wasabi, pickled ginger, cucumber, soy

Shrimp Cocktail \$18

Jumbo shrimp served over shaved ice with cocktail sauce, fresh horseradish

Seafood Salad \$19

Scungilli, calamari, lemon & olive oil marinade, celery, onion, fresh herbs

Seasonal Oyster and Pearls MKT

Caviar, champagne shoot, homemade cocktail sauce, fresh horseradish, mignonette

Braised Escargot \$18

Roasted garlic, white wine, butter, fresh herbs

Jumbo Lump Crabcake \$21

Colossal crab meat, pan seared, garlic spinach, spicy lemon aioli, grilled heirloom tomato

Spicy Duck Meatballs \$21

Ground duck, foie gras, natural duck jus, baby spinach, egg

Hudson Valley Foie Gras \$23

Pan seared, poached pear, fresh raspberries and raspberry sauce

Housemade Gnocchi \$17

Applewood smoked bacon, wild mushrooms, cream, truffle butter

Array of Wild Mushrooms \$16

Sautéed with cognac, a touch of cream and black truffle butter



Entrees

Arctic Char \$39

Pan seared, chablis, capers, truffle butter, chanterelle mushrooms, bacon gnocchi, spinach

Shrimp and Grits \$38

Bloody butcher grits with fried okra and crumbled andouille sausage

Diver Scallops \$58

Pan seared, champagne sauce served with colossal lump crab meat risotto

Black Angus Filet Mignon \$57

Seared, Au Poivre sauce, chanterelle mushrooms, roasted garlic mashed potatoes

Veal Osso Buco \$62

Seared shank, mirepoix, port wine demi-glace, served over wild mushroom risotto

Hudson Valley Duck Breast \$54

Pan-roasted, seared foie gras, black currants, Pinot Noir, risotto, spinach

Prime Pork Chop Valdostano \$57

Lightly breaded & pan fried, stuffed with prosciutto, fontina cheese, basil, mushrooms and bacon, with cognac cream sauce, green peas and roasted garlic mashed potatoes

Three Meat Bolognese \$42

Topped with herb ricotta cheese, served over homemade pasta

Calabrian Spicy Rigatoni \$38

Parmesan tomato cream sauce with ricotta and fresh basil

Twin South African Lobster Tails MKT

Poached in butter, white wine, shrimp risotto

Filet of Barramundi \$42

Pan-seared, extra virgin olive oil, white wine, black truffle butter, Gulf shrimp, risotto

Chicken Milano \$38

Thin sliced B&E chicken breast topped with tomato sauce, fontina cheese, served with papadelle pasta, prosciutto in a vodka sauce

Prime NY Strip Steak Frites \$58

New York Prime Strip over fresh cut potatoes, dusted with mixed herbs, grated cheese, sea salt and house made chimichurri

Double Cut Prime Pork Chop \$56

Seared, served with shallot confit, white wine, touch of citrus, fresh herbs, roasted garlic mashed potatoes and haricot verts

Grilled Veal Porterhouse \$62

Sautéed garlic, caramelized shallot, mushrooms, fresh sage, touch of white wine, served with roasted garlic mashed potatoes

Slow Roasted Short Rib \$54

Stout beer slow roasted short ribs and pearl onion, served over Roquefort blue cheese and eater's manifesto whipped potatoes

Steakhouse Wedge Salad \$18

Roquefort blue cheese, bourbon brown sugar bacon, pickled red onions

Spinach & Strawberry Salad \$14

Sliced red onion, tomato, cucumber, walnuts, berry vinaigrette

Caesar Salad \$14

Hearts of romaine, shaved parm, crumbled garlic croutons

Burrata Salad \$16

Fresh Jersey blueberry compote, tomato, dusted pistachio nuts, fresh basil, balsamic glaze

Roasted Beet Salad \$16

Roasted beet, goat cheese, cherry tomatoes and honey mustard vinaigrette over a bed of greens

Vegetables

Broccoli Rabe \$10

Extra virgin olive oil, sautéed garlic

Haricot Verts \$9

Extra virgin olive oil, roasted garlic, diced tomato, pecorino romano

Italian Long Hot Peppers \$8

Extra virgin olive oil, sautéed garlic, shaved parmigiana cheese

Asparagus \$10

Amaretto cream, cracked pistachio

Sautéed Baby Spinach \$9

Roasted garlic, mushrooms, toasted pignoli nuts, tomatoes

Add on to Any Meal

South African Lobster Tail MKT

Seared Foie Gras \$19

Southern Creamy Grits \$9

Herb Parmesan Truffle Fries \$8

Chimichurri, Homemade Steak Sauce,

Blue Cheese Sauce \$4

Please No Substitutions

Sharing by the Kitchen \$14

Due to increases in credit card processing fees, there may be an additional charge on checks being paid with multiple credit cards



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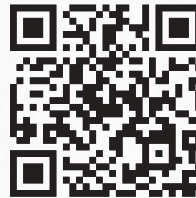
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