

# Bistro

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## ON ELM

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### DINNER

## APPETIZERS

### ISLAND BOTTLE ROCKETS

PENCIL FILLED EGG ROLLS OF CRAB AND LOBSTER \$11

### LOLLIPOP CHICKEN WINGS

SPICY BINGHAMTON OR SWEET HONOLULU \$9

### BEEF CARPACCIO

GRISSINI STICKS, EXTRA VIRGIN OLIVE OIL & CAPERS BERRIES \$8

### EGGPLANT ROTOLINI

FRIED EGGPLANT, RICOTTA AND PARMESAN \$6

### CHILLED GRILLED SHRIMP

AVOCADO TOMATO BASIL CHUTNEY \$13

## SALADS

### WHITE ICE WEDGE

PECAN, TOMATO & BLEU CHEESE DRESSING \$8

### BISTRO SALAD

CHILLICOTHE FARM LETTUCE IN CUCUMBER RING WITH FETA CHEESE, KALAMATA OLIVES AND ROASTED PEPPERS \$7

### AHI TUNA

SEARED ATOP SAN FRANCISCO SLAW WITH GRAPEFRUIT AND THAI CHILI GLAZE \$13

### COUNTRY CLUB DUO

SALADS OF CHICKEN AND TUNA WITH CLASSIC AVOCADO, TOMATO AND RED ONION RINGS \$12

### PALERMO CAESAR

ANCHOVIES, REGGIANO CHEESE AND PLANED LEMON SERVED CLASSIC \$9  
WITH CHICKEN, \$10 OR SHRIMP \$13

### BROWN DERBY COBB

FROM THE BROWN DERBY IN HOLLYWOOD CALIFORNIA CONSISTING OF TURKEY, HAM, BACON, TOMATO, EGG, OLIVES, BLEU CHEESE AND AVOCADO \$11

### DINNER SALAD

SPRING GREENS, TOMATO, POMEGRANATE, CUCUMBER & HOUSE RANCH \$6

## SOUPS

### CHICKEN NOODLE

DOUBLE BROTH WITH VEGETABLES, PASTA SHELLS, FRESH HERBS. CHEESE GRISSTINI CUP, \$4 BOWL, \$5

## PASTAS

### SPAGHETTI BOLOGNESE

TRADITIONAL \$13

### CAJUN SHRIMP & CAPELLINI

SPICY SHRIMP BROTH \$19

### LOBSTER & LINGUINI

ROCK MEDALLIONS, FRESH HERBS & SAFFRON \$21

### THREE CHEESE RAVIOLI

VODKA TOMATO CREAM \$15

### SEA SCALLOPS, ROASTED LEEK & PENNE PASTA

ALFREDO CREAM \$17

## ENTREES

### YANKEE POT ROAST

CLASSIC BEEF GOOSENECK, RUSSIAN BANANA POTATOES, HARVEST VEGETABLE \$15

### GRILLED CHICKEN CHOP

TOPPED WITH PROSCIUTTO HAM, FRESH SAGE AND NATURAL GLAZE \$16

### GRILLED BURGER

BEEF, CHICKEN, PORTABELLA OR GARDEN \$11

### GRILLED HALIBUT

ROASTED PEPPERS, LIME & CREAM \$24

### WILD RIVER SALMON

SAUTEED ATOP BLACK TURTLES, MALABAR SPINACH AND TOMATO CHUTNEY WITH SHRIMP, BUTTER AND CREAM \$19

### CAFE DE PARIS MIXED GRILLE

FILET MIGNON, CHICKEN BREAST, SCAMPI WITH BASIL GARLIC CREAM \$21

### NEW YORK STEAK

HOUSE DRY AGE, 30 DAY MINIMUM \$32

### RIB EYE STEAK

CONTINENTAL MUSTARD ONION BUTTER \$26

### SHRIMP SCAMPI

MEXICAN GULF SHRIMP, ITALIAN TOMATOES, GARLIC FRESH BASIL BAKED IN HEARTH EN WARE \$26