

# BISTECCA

STEAKHOUSE · WINE BAR

## Brunch

### Antipasti and Dessert Bars

Chef's selection of assorted breads and muffins, cured meats, cheeses, frittatas, salads, seasonal fruits, and desserts.

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### Entrées

#### **STEAK & EGGS** 38

5 oz center cut filet, scrambled eggs, served with pan fried potatoes

#### **CHICKEN PARMESAN** 36

Breaded chicken breast, topped with Fontina & Asiago cheeses, marinara sauce, Parmigiano-Reggiano, served with egg pappardelle

#### **STEAK & EGGS MORNAY** 38

Sliced tenderloin, poached egg, Mornay sauce, served over English muffin, served with pan fried potatoes

#### **CRAB CAKE** 37

Colossal crab, remoulade sauce, served with wild rice pilaf

#### **LAMB CICCETTI** 38

Grilled New Zealand petite lamb chops, served with pan fried potatoes

#### **SALMON** 36

Grilled Atlantic salmon, artichokes, tomatoes, onion, basil, olive oil, parmesan, balsamic reduction, served with wild rice pilaf

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### Brunch Cocktails

#### **Pear & Cranberry Bellini** 13

Ruffino prosecco, Caposaldo Moscato, cranberry simple syrup, and white peach puree

#### **Strawberry Basil Lemonade** 12

Absolut Citron, muddled strawberry, fresh basil, simple syrup, fresh lemon juice

#### **Tropical Mimosa** 13

Ruffino prosecco, Malibu Rum, pineapple juice

#### **Espresso Tini** 12

Smirnoff Vanilla, Godiva, Bailey's, fresh brewed espresso, Cream

#### **Peppar Bloody Mary** 16

Absolut Peppar, house mix, olives, jumbo shrimp