

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.

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

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