

# BISTECCA

STEAKHOUSE · WINE BAR

## APPETIZERS

### Shrimp Cocktail

Jumbo shrimp,  
cocktail sauce 19

### Oysters on the half shell\*

Half dozen, cocktail sauce 18

### Our Signature Crab Cake

Colossal lump crab,  
remoulade sauce 28

### Scallops\*

Blackened day boat scallops,  
habanero jelly 29

### Pan Fried Mozzarella

Prosciutto wrapped,  
balsamic reduction 14

## SOUP & SALADS

### Crab Bisque

Grilled croutons 13

### House

Iceberg, tomatoes,  
cucumber, bacon, croutons  
Parmigiano-Reggiano, 9

### Caesar

Baby romaine,  
Parmigiano-Reggiano,  
anchovies, croutons 9

## THE STEAKS\*

Our steaks are USDA, hand selected, aged a minimum of 28 days to ensure superior marbling and tenderness, finished with garlic basil butter.

**Filet** 7 oz. center barrel cut 43

**Filet.** 10 oz. center barrel cut 53

### New York Strip **USDA PRIME**

14 oz. center cut 54

### Cowboy Ribeye

Bone-in 22 oz. 58

## STEAK ADDITIONS AND TOPPINGS

**Cold water lobster tail** MKT

**Grilled jumbo shrimp** 18

**Blackened scallops** 19

**Oscar** colossal lump crab, asparagus,  
hollandaise 14

**Neil** sautéed mushrooms, garlic basil bleu  
cheese sauce 8

**Horseradish cream** 3

**Peppercorn cognac cream** 3

**Bearnaise** 3 | **Habanero jelly** 3

## Valentine's Day Features

### Choice of Salad

House or Caesar Salad

### Choice of Entrée

Served with herbed mashed potatoes & asparagus

### Surf & Turf\*

7 oz center barrel cut filet &  
6-7 oz cold water lobster tail 98

### Filet Oscar\*

7 oz center barrel cut filet,  
topped with jumbo crab,  
asparagus & hollandaise 74

### Chicken & Shrimp Piccata

Pan sautéed chicken breast and jumbo  
shrimp, capers, mushrooms, roasted red  
peppers, lemon butter wine sauce 59

### Chilean Sea Bass

Pan roasted with artichokes, tomatoes,  
onion, basil, olive oil, parmesan,  
balsamic reduction 62

## Sides

Baked Potato 7

Asparagus with Hollandaise 9

Herbed Mashed Potatoes 7

Sautéed Mushrooms 8

Gnocchi tomato cream sauce 12