

# BISTECCA

STEAKHOUSE · WINE BAR

## APPETIZERS

### Shrimp Cocktail

Jumbo shrimp, cocktail sauce 24

### Oysters on the half shell\*

Half dozen, cocktail sauce 18

### Pan Fried Mozzarella

Prosciutto wrapped, balsamic reduction 15

### Scallops\*

Blackened day boat scallops, habanero jelly 29

### Our Signature Crab Cake

Colossal lump crab, remoulade sauce 29

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## SOUP & SALADS

### Crab Bisque

Grilled croutons 14

### Chopped

Iceberg, tomatoes, cucumber,  
bacon, green olives, croutons  
Parmigiano-Reggiano 11

### Caesar

Baby romaine, Parmigiano-  
Reggiano, anchovies,  
croutons 11

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## 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 45

**Filet.** 10 oz. center barrel cut 55

**Cowboy Ribeye** Bone-in 22 oz. 59

### USDA PRIME

**New York Strip** 14 oz. center cut 59

## TOPPINGS

**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

## Sides

Baked Potato 9 | Asparagus with Hollandaise 11 | Herbed Mashed Potatoes 9

Sautéed Mushrooms 9 | Gnocchi tomato cream sauce 14

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## Brunch Entrées

*Brunch Includes:*

Chef's selection of assorted breads and muffins

Chopped Salad or Caesar Salad

### Steak & Eggs 45

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

### Tortelloni 40

Cheese Tortelloni, Gerber chicken breast,  
tomato basil cream sauce

### Steak Benedict 41

Sliced tenderloin, poached egg,  
Hollandaise sauce served over English  
Muffin, pan fried potatoes

### Salmon 39

Grilled Atlantic Salmon,  
wild rice pilaf

### Crab Cake 41

Colossal lump crab, remoulade sauce,  
wild rice pilaf

### Lamb 41

Grilled New Zealand petite lamb chops,  
wild rice pilaf