

# 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

**House** Iceberg, tomatoes,  
cucumber, bacon, 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

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

**Cowboy Ribeye** Bone-in 22 oz. 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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## Valentine's Day Prix Fixe Menu

### Choice of Salad

House or Caesar Salad

### Choice of Entrée

Served with herbed mashed potatoes & asparagus

#### Filet Oscar\* 78

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

#### Chicken & Shrimp Piccata 59

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

#### Surf & Turf\* 98

7 oz center barrel cut filet &  
5-6 oz cold water lobster tail

#### Chilean Sea Bass 65

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