

LA BISTRO ITALIAN GRILL

APPETIZERS & SALADS

CAESAR SALAD ... 6.95
STRAWBERRY BISTRO SALAD ... 9.95
CRABMEAT SALAD ... 8.95
SHRIMP SCAMPI ... 8.95
SHRIMP COCKTAIL ... 7.95

FRIED MOZZARELLA ... 6.95
MOZZARELLA CAPRESE ... 8.95
STUFFED MUSHROOMS ... 9.95
ESCARGOT ... 9.95

MUSSELS MARINARA ... 8.95
FRIED CALAMARI ... 8.95
LOBSTER BISQUE ... 5.95
GARLIC BREAD WITH CHEESE & TOMATOES ... 5.95

HOMEMADE PASTAS

LASAGNA AL FORNO ... 11.95
Ground beef and both ricotta & mozzarella cheese
BAKED CHEESE RAVIOLI ... 11.95
Stuffed with ricotta and mozzarella
FETTUCCINI ALFREDO ... 12.95 WITH CHICKEN 16.96

BAKED ZITI ... 10.95

RIGATONI ... 12.95

Fresh pasta, sausage, mushrooms and cheeses

SPAGHETTI ... 10.95 WITH MEAT SAUCE 11.95

FETTUCCINE PRIMAVERA ... 12.95
Vegetables & a creamy alfredo sauce

SPINACH RAVIOLI ... 14.95
Fresh ravioli stuffed with spinach in a creamy tomato basil sauce

BAKED EGGPLANT PARMIGIANA ... 13.95

TORTELLINI A LA PANNA ... 14.95
W/ Cream sauce & prosciutto ham

ANGEL HAIR POMODORO ... 12.95

LINGUINI PUTTANESCA ... 12.95
W/ Capers, black olives, onions and anchovies in a marinara red wine basil sauce

LINGUINI PESTO ... 11.49
W/ Sun dried tomatoes & a basil pesto sauce

GNOCCHI BOLOGNESE ... 12.95
Potato pasta sautéed in a light basil meat sauce

LOBSTER RAVIOLI ... 15.95
Stuffed with lobster meat in a creamy tomato basil sauce

VEAL

VEAL MARSALA ... 18.95
Sautéed veal cutlet in a mushroom marsala wine sauce

VEAL A LA BISTRO ... 18.95
Sautéed veal cutlet in a mushroom, shallot brandy dill cream sauce

VEAL PARMIGIANA ... 15.95
Lightly breaded veal cutlet topped with traditional marinara and mozzarella cheeses

VEAL PICCATA ... 18.95
Sautéed veal cutlet in a lemon caper white wine sauce

VEAL SINATRA ... 18.95
Sautéed veal cutlet topped with prosciutto ham, mozzarella cheeses & zucchini in a madeira wine sauce

VEAL CORDON BLEU ... 21.95

VEAL JERUSALEM ... 18.95
Sautéed veal cutlet with artichoke hearts, mushrooms, garlic and a sherry wine cream sauce

VEAL SALTIMBOCCA ... 19.95
Sautéed veal cutlet topped with prosciutto ham, mozzarella cheeses and a hard boiled egg over a bed of spinach in a sherry sage wine sauce

For parties of 6 or more please add 18% gratuity.

POULTRY

CHICKEN CORDON BLEU ... 16.95

CHICKEN CARCIOFO ... 16.95

Sautéed breast of chicken w/ artichoke hearts, mushrooms, garlic & white wine

CHICKEN JERUSALEM ... 16.95

Sautéed breast of chicken with artichoke hearts, mushrooms, garlic and a sherry wine cream sauce

CHICKEN BOLOGNESE ... 16.95

Sautéed breast of chicken topped w/ prosciutto ham, eggplant, provolone and a sherry wine sauce

CHICKEN MARPHY ... 16.95

Sautéed breast of chicken w/ mushrooms, hot cherry peppers & a sherry wine cream sauce

CHICKEN FRANCAISE ... 14.95

Sautéed breast of chicken lightly dipped in batter and then cooked in a lemon white wine sauce

CHICKEN PARMIGIANA ... 14.95

Lightly breaded chicken breast topped with traditional marinara and mozzarella cheeses

CHICKEN LA BISTRO ... 16.95

Sautéed breast of chicken in a mushroom, shallot brandy dill cream sauce

CHICKEN MARSALA ... 15.95

Sautéed breast of chicken in a mushroom marsala wine sauce

CHICKEN CACCIATORE ... 15.95

Sautéed breast of chicken with mushrooms, bell peppers and a crisp tomato sauce

CHICKEN SCARPARIELLA ... 15.95

Sautéed w/ garlic shavings & capers

CHICKEN ROMANA ... 16.95

Sautéed breast of chicken with onions, mushrooms, red bell peppers in a light marinara basil sauce

CHICKEN PICCATA ... 15.95

Sautéed breast of chicken in a lemon caper white wine sauce

BEEF

FILET MIGNON MADEIRA ... 31.95

12oz Filet served with a mushroom madeira wine sauce

BEEF MEDALLIONS PORTO ... 29.95

Medallions in a mushroom & shallot port wine sauce

BEEF MEDALLIONS ROMANA ... 29.95

Mushrooms, yellow & red bell peppers, onions and a light crisp marinara sauce

BEEF MEDALLIONS MADEIRA ... 30.95

Fresh mushroom & madeira wine sauce

BEEF MEDALLIONS MARSALA ... 31.95

Fresh mushroom & marsala wine sauce

BEEF MEDALLIONS BOURGUIGNON ... 30.95

Medallions grilled to your specification with onions, mushrooms and a burgundy wine sauce

SEAFOOD

SALMON CLASSICO ... 25.95

Atlantic Salmon served over a bed of spinach in a lemon white wine caper sauce with a side of roasted vegetables.

SHRIMP MARINARA ... 18.95

Sautéed shrimp in a light marinara basil sauce over linguini pasta

CLAMS POSSILIPO ... 16.95

Fresh clams over linguini pasta served with your choice of a traditional red or white sauce

SEAFOOD LA BISTRO ... 29.95

Sautéed shrimp, clams, scallops, calamari and muscles in a traditional red or white sauce served over linguini pasta

BROILED LOBSTER TAIL ... MARKET

Delicious lobster tail broiled to perfection served with a side of vegetables and pasta and a garlic butter drizzle

SEAFOOD FETTUCCINI BISTRO ... 21.95

Sautéed shrimp, blue crabmeat and shallots in a white wine cream sauce

CHIPPONO ... 29.95

Sautéed baby clams, calamari, mussels & gulf shrimp in a red or white wine sauce over a bed of linguini

SHRIMP SCAMPI ... 19.95

Sautéed gulf shrimp in a lemon butter garlic sauce over a bed of linguini

For parties of 6 or more please add 18% gratuity.



New **ON THE ROCKS**

We are proud to introduce one of the most fun and exciting concepts in dining on the market today at La Bistro Italian Grill! On the rocks is an interactive dining experience where your protein either a meat or seafood is cooked at the table by the individual guest on a super heated lava stone that is mined from Australia. On the rocks is healthy as there is no loss of the "Good" proteins through the grates of a conventional grill, completely customizable, FUN and one of the most tasty & entertaining cooking methods there is! It's truly an experience and the we assure you the flavor is second is to none! Welcome to "On The Rocks!"

FILET "ON THE ROCKS" ... 10OZ 34.95 12OZ 39.95

Prime center cut filet served "On the rocks" with a side of vegetables and your choice of marsala wine, brandy cream, stoneground mustard, or madeira wine sauce

FILET & SHRIMP "ON THE ROCKS" ... 44.95

8oz Prime center cut filet & fresh gulf shrimp served "On the rocks" with a side of vegetables and your choice of marsala wine, brandy cream, stoneground mustard, or madeira wine sauce for the filet as well as a garlic lemon butter sauce for the shrimp

RIBEYE "ON THE ROCKS" ... 34.95

14oz Prime Ribeye served "On the rocks" with a side of vegetables and your choice of marsala wine, brandy cream, stoneground mustard, or madeira wine sauce

SALMON FILET "ON THE ROCKS" ... 32.95

Fresh Atlantic Salmon bought daily & never frozen served "On The Rocks" with a side of fresh vegetables and a lemon caper white wine sauce

AHI TUNA "ON THE ROCKS" ... 33.95

Fresh Pacific Ahi bought daily & never frozen served "On The Rocks" with a side of vegetables and creamy sherry platini sauce

SHRIMP "ON THE ROCKS" ... 28.95

6 Gulf shrimp "On The Rocks" with a garlic butter white wine sauce and a side of vegetables and spaghetti marinara

LOBSTER TAIL "ON THE ROCKS" ... 42.95

2 Lobster Tails "On The Rocks" served with a side of vegetables, spaghetti and your choice of a garlic butter sauce or spicy mango

For parties of 6 or more please add 18% gratuity.

CHEF SPECIALS

DISHES CONTAINED BELOW ARE HAND SELECTED PERSONALLY BY THE CHEF AND THE OWNER FOR THEIR UNIQUENESS, FRESH TASTE, QUALITY AND INGREDIENTS. THESE MENU CHOICES, CONSTANTLY CHANGING FLAVORS AND SEASONAL OFFERINGS ARE WHAT MAKE DINING AT LA BISTRO ITALIAN GRILL AN "EXPERIENCE" RATHER THAN JUST ANOTHER MEAL. BON APPETITE!

GRILLED PORTOBELLO MUSHROOM ... 9.95

Portobello mushroom grilled and topped with an artichoke, tomato, caper, yellow pepper bruschetta with an olive oil basil balsamic glaze

GRILLED NEW ZEALAND LAMB CHOPS ... 34.95

Hand selected lamb grilled to perfection with a medley of roasted vegetables topped with a tawny port wine mushroom sauce

CHILEAN SEA BASS ... 33.95

Fresh bought daily sea bass served with a roasted sweet paper mango jus and a side of roasted asparagus, potatoes and carrots

CHICKEN & SHRIMP ROLATINI ... 28.95

Chicken breast lightly breaded and stuffed with dry cured prosciutto ham, mozzarella cheeses and spinach served with a sundried tomato brandy cream sauce and a side of pasta

BREAD PUDDING ... 6.95

Finish off your meal with the chefs delicious bread pudding made each morning

All Other Menu Substitutions \$3.00

SIDES

SIDE MEATBALLS ... 3.95

SIDE CHICKEN ... 4.95

SIDE SAUSAGE ... \$3.95

SIDE VEGETABLES ... 4.95

SIDE SHRIMP (3) ... 7.95

SIDE FETTUCCINI ALFREDO ... 4.95

DESSERTS

CREME BRULEE ... 6.95

TIRAMISU ... 6.95

CHEESECAKE ... 5.95

CAPPUCCINO PIE ... 5.95

CANNOLI ... 5.95

SPUMONI ICE CREAM ... 5.95

ALL ITEMS ARE SERVED WITH CHOICE OF THE SOUP OF THE DAY OR A HOUSE SALAD ACCOMPANIED BY YOUR CHOICE OF A TOMATO BASIL VINAIGRETTE, RANCH, OR BLUE CHEESE DRESSING TO BEGIN YOUR DINING EXPERIENCE AT LA BISTRO ITALIAN GRILL
