

Montclair Bistro



And Garden Room

Appetizers/Small Plates

Duck and wild mushroom quesadilla / brown butter chestnuts / mache salad 12.

Seared Ahi / chili vinaigrette / wasabi / wonton / petit greens / chive oil 12.50

Mediterranean platter / imported prosciutto / hummus / olives / grilled eggplant marinated mushrooms / ratatouille salad / toasts / olive oil / pink pepper 14.

White prawn ravioli / lobster cream / oregano oil 11.50

Champagne poached prawn cocktail / Cognac infused cocktail sauce 13.

Maine Lobster croquette / grilled toast / truffled champagne sauce 13.50

Bistro lamb "slider" burgers / open face / roasted garlic aioli / Creole onions 12.

Truffled French fries / truffle oil / shaved fresh truffles / roasted garlic aioli 11.

Salads

Roasted beet and toy box tomato salad / crispy red Creole onions / Maytag blue cheese dressing / imported parmesan / cracked pepper / fleur de sel 9.

Bistro Caesar / crispy croutons / Parmesan Reggiano / anchovies 8.50 / 5.

Vintner's salad / assorted greens / candied walnuts / seasonal California grapes Swiss gruyere / Cabernet vinaigrette 8.75 / 5.

Char grilled spinach salad / toasted almonds / Gorgonzola chive toast citrus vinaigrette 8.75

Warm roasted Brussels sprouts salad / lemon vinaigrette brown sugar cured hickory smoked bacon 8.50

Soups

French onion soup au gratin / crouton raft / imported Swiss gruyere 8.

Spring tomato bisque / char grilled Roma tomato 8 / 5.

Italian wedding soup / miniature meatballs / pastini / sherried beef consommé 8.50 / 5.

Entrees/Small Plates

Grilled eggplant steak / roasted teriyaki tomato / steamed jasmine rice
tomato vinaigrette (vegetarian) 17. Small plate 12.50

Gnocchi pasta / brown butter / ratatouille of organic vegetables
prosciutto (prosciutto may be omitted) 18. Small plate 13.50

Blackened salmon kabob / buttered polenta / sautéed greens
heirloom tomato vinaigrette 24. Small plate 17.50

Chive crusted striped bass / sautéed bok choy / steamed jasmine rice
wasabi burre blanc / mango salsa 21. Small plate 16.50

Salad "Kathleen" Bavette steak or grilled salmon / baby arugula and frisée
cucumber / assorted tomatoes / toasts / Parmesan / lemon vinaigrette 19.

Boneless double cut pork chop / sweet potato apple pancake / braised red cabbage
apple cider essence / calvados cream 22.

Breast of organic Petaluma Farms chicken scaloppini / assorted mushrooms
whipped potatoes / Marsala spinach 19. Small plate 13.50

Bistro corned beef brisket hash / poached organic eggs / Cabernet demi 18.50

Slow braised lamb shank / savory greens / whipped Dakota potatoes
green peppercorn pan jus 23.

Broiled bavette steak / sliced char broiled Angus / served over ensalada curtido:
spicy Salvadorian marinated cabbage and Spanish onion salad 23. Small plate 16.50

Sides: Blackened Brussels sprouts 5. Marsala spinach 4. Steamed jasmine rice 3.
Sautéed savory greens 3.50 Buttered polenta 4. Braised red cabbage 4.
Sautéed bok choy 4. Whipped Dakota potatoes 4. Sweet potato pancake 4.

Our current \$20 special:

Sunday:

**Roast prime rib of Angus beef au jus / horseradish cream / Anna potatoes
creamed spinach**

ASK ABOUT THE *Garden Room* FOR YOUR NEXT PRIVATE EVENT

We strive to utilize sustainable ingredients wherever possible! ***Free Corkage on Wednesdays**
An 18% gratuity will be automatically added to parties of 6 or larger.