

Montclair Bistro



And Garden Room

LUNCH **Thursdays, Fridays and Saturdays 11:30 – 2:00**

Appetizers/ Salads/ Soups / Small Plates

Seared Ahi / chili vinaigrette / wasabi / wonton / petit greens / chive oil 9.50

Mediterranean platter / imported prosciutto / hummus / olives / grilled eggplant marinated mushrooms / ratatouille salad / toasts / olive oil pink pepper 10.50

Warm roasted Brussels sprouts salad / citrus vinaigrette / brown sugar cured hickory smoked bacon 6.50

Roasted beet and toy box tomato salad / crispy red Creole onions / Maytag blue cheese dressing / imported parmesan / cracked pepper / fleur de sel 6.50

Bistro Caesar / roasted croutons / Parmesan Reggiano / anchovies 6.50 / 4.
* add grilled chicken or panko crusted sole 13. / 8.50

Char grilled spinach salad / toasted almonds / Gorgonzola chive toast citrus vinaigrette 6.75 / 4.

Vintner's salad / assorted greens / candied walnuts / seasonal California grapes Swiss gruyere / Cabernet vinaigrette 6.75 / 4.

Spring tomato bisque / char grilled roma tomato 6.50 / 4.

Assorted greens / tomato / toasts / balsamic vinaigrette 5.

Entrees/Small Plates

Panko crusted fish and chips / cocktail and tartar sauce 13.

Bavette steak / sliced char broiled Angus / served over "ensalada curtido:" spicy Salvadorian marinated cabbage and Spanish onion salad 17. Small plate 12.50

Grilled teriyaki eggplant and tomato sandwich / wasabi aioli fries or tossed salad 10.

Grilled salmon sandwich / toasted bun / tartar sauce / fries or tossed salad 13.

Char Grilled 1/2 lb. cheeseburger / jack, cheddar or Swiss fries or tossed salad 11.

Salad "Kathleen" Bavette steak or grilled salmon / baby arugula and frisée cucumber / assorted tomatoes / toasts / Parmesan / lemon vinaigrette 14.50

Breast of organic Petaluma Farms chicken scaloppini / assorted mushrooms Kennebec potato / Marsala spinach 15. Small plate 11.50

Sides: Blackened Brussels sprouts 5. All other sides 4.

ASK ABOUT OUR *Garden Room* FOR YOUR NEXT PRIVATE EVENT www.montclairbistro.com

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