

BISTRO 105

DINNER 5:30PM - 8:30PM

STARTERS & SALADS

CLASSIC CAESAR SALAD **V**

Romaine Hearts, Brioche Croutons, Shaved Imported Grana Padano Cheese 12
add grilled chicken \$8 or salmon \$12

HEIRLOOM TOMATO & BUFALA MOZZARELLA **V**

Watermelon, Jalapeño, Turmeric Ponzu, Micro Mint 18

LITTLE GEM

Arugula, Shaved Red Onion, Grated Egg, Bacon Lardon Vinaigrette 16

ZUCCHINI SALAD **V**

Green Olives, Fresh Mint, Minus 8 Vinaigrette, Pecorino 16

HOUSE-CURED COLD SMOKED SCOTTISH SALMON FILET

Lime-Dill Crème Fraiche, Pickled Red Onion, Caper Dust 21

GARLIC MUSSELS

P.E.I. Mussels, White Wine-Herb Broth, Tomatoes, White Beans, Chorizo Sausage 17

AHI TUNA TARTAR

Soy Roasted Shiitake Mushrooms, Scallions, Avocado, Yuzu Ponzu 21

WHITE BEAN AND ESCAROLE SOUP

Cannellini Beans, Garlic, EVOO, Panchetta Cup 5 Bowl 7

BISTRO'S CHINESE DUMPLINGS

1855 Beef, Scallions, Hoisin, Garlic, Hot Chili Oil 15

HOUSE-MADE LAMB SAUSAGE

Charred Onions, Shishito Peppers, Romesco Sauce 18

CITRUS MARINATED BERKSHIRE PORK BELLY

Sweet Carrot Puree, Tomatillo Salsa 15

CHEF FEATURES

SHORT RIB GENOVESE

Creamy Polenta, Shaved Artichokes, Red Onion, Balsamic Vinegar 31

ROASTED PORCCHETTA

Stuffed Pork Shoulder, Sausage, Olives, Pine Nuts, Red Wine Sauce, Potato Puree 29

CHICKEN & RICOTTA CRESPELLE

Shredded Chicken Thighs, Ricotta, Spinach, Fresh Tomato, Shallots, Roasted Garlic, Pecorino 26

PAN SEARED WHOLE BRANZINO

Haricot Verts, Black Bean Sauce, Fried Rice, Pickled Red Fresno Peppers 33

CEDAR PLANK HONEY MUSTARD SALMON

Shaved Brussels Caesar 30

MARYLAND CRAB CAKE

Tomato Fondue, Haricot Verts, Onion, Crème Fraiche 34

LO MEIN NOODLES **V**

Tofu, Eggplant, Wild Mushrooms, Chinese Broccoli, Scallions, Soy, Spicy Sesame Oil 26

RIGATONI ALLA BOLOGNESE

Veal and Pork Ragù, Soffritto, Guanciale, Tomato, Reggiano Cheese 28

INDIAN SPICED CHICKEN

Indian Spiced Butter Chicken, Mango Chutney, Jasmine Rice 29

FROM THE GRILL

ACCOMPANIMENTS

SIMPLY GRILLED WITH YOUR CHOICE OF SAUCE AND TWO ACCOMPANIMENTS

\$5 EACH

SWORDFISH 8 OZ	32
SCOTTISH SALMON 8 OZ	29
FREE RANGE STATLER CHICKEN BREAST 10 OZ	27
HALPERN'S PRIME NY STRIP 14OZ	48
HALPERN'S 1855 FILET MIGNON 8 OZ	38

SIDE GARDEN SALAD	WHIPPED POTATO PUREE
SIDE CAESAR SALAD	BAKED POTATO
GRILLED ASPARAGUS	BAKED SWEET POTATO
GARLIC HARICOT VERTS	TRUFFLE & GARLIC FRIES
JASMINE RICE	POLENTA

SAUCES

TOMATO CONCASSE | LEMON BEURRE BLANC
MÂITRE D' BUTTER | BOURBON BORDELAISE

8 OZ WAGYU BURGER 17

Served with Lettuce, Tomato, and Truffle Pomme Frites

DESSERT

INCLUDED WITH DINNER

CHOICE OF CHEF'S SELECTIONS OR FRESHLY SLICED FRUIT SERVED TABLESIDE

YOGURT & FRESHLY BAKED COOKIE STATION

Split Plate Fee \$8

Alert your server to any special dietary requirements.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

January 21, 2022