

Bistro 44

RESTAURANT & BAR

APPETIZERS

Soup Du Jour

P/A

French Onion Soup

Sherry, garlic crouton, gruyere gratin
7

Lemon Dusted Fried Calamari

Roasted tomato and garlic sauce
11

Wild Mushroom & Spinach Tarte

Wild mushrooms, spinach, ricotta, puff pastry
8

*Ahi Tuna Tartare

Avocado, pickled cucumber, wasabi tobiko, Sriracha
12

Petit Jumbo Lump Crab Cakes

Avocado, horseradish-maple aioli
12

Forestberry Grilled Shrimp

Blood orange marmalade
12

Artisan Cheese Plate

Marcona almonds, baby fig chutney, seasonal fruit, petit toast
12

Bistro Baked Clams

Shallots, panko, prosciutto, lemon emulsion
11

*Cashew Crusted Oysters

Sweet mirin, bonito flakes
12

Housemade Pan Fried Mozzarella

Grilled tomato puree
9

Ale Steamed Maine Mussels

Garlic, shallots, white ale broth, and crustini
11

DINNER MENU

*Bistro 44 Marinated Skirt Steak

Cipollini onions, roasted garlic and thyme mashed potatoes and haricot vert
25

Panko Breaded Shrimp

Butternut squash puree, juliene vegetables
24

Alaskan Wild Salmon

Horseradish mustard glaze, roasted beets, toasted Israeli cous-cous
24

*Brown Sugar and Ancho Chile Rubbed Ribeye

Potato croquette, creamed spinach gratin, gorgonzola compound butter
28

Spinach and Ricotta Ravioli

Roasted tomatoes, shallots, aged parmesan, and cream
18

Cioppino

Maine Lobster, clams, mussels, shrimp, diced potatoes, roasted tomato white wine broth
27

Braised Beef Short Ribs

Pinot Noir Reduction, caramelized cauliflower, roasted garlic and thyme mashed potatoes
26

Maple Glazed Pork Loin

Apple cider reduction, grilled yams and apples
25

Toasted Sesame Seared Ahi Tuna

Cucumber-soba noodle salad, steamed green beans, togarashi
26

All Natural Frenched Chicken Breast

Serrano ham, spinach, gruyere, chestnuts, roasted garlic and thyme mashed potatoes
19

Domestic Leg of Lamb

Grain mustard crust, caramelized eggplant, roasted garlic and thyme mashed potatoes
26

*Bistro 44 Kobe Burger

Stilton bleu cheese, applewood bacon, frizzled onions, shredded lettuce brioche bun & pommes frites
17

***MUST PRESENT GIFT CERTIFICATES PRIOR TO SERVICE
*RESTAURANT.COM GIFT CERTIFICATES NOT ACCEPTED**

Executive Chef Emanuel Karropoulos

I'm proud to serve sustainable produce, all natural chicken and the highest quality meats. We only serve seafood that is not on the endangered species list. I will be pleased to accommodate your dietary needs such as gluten free, vegetarian, etc.

** This menu item can be cooked to your liking*

**Consuming raw or undercooked meats, fish or shellfish may increase your risk of food-borne illness, especially if you have certain conditions*

SALADS

Bistro 44 Baby Greens Salad

Tomato confit, caramelized shallots, petit croutons, champagne vinaigrette
8

Pear & Arugula Salad

Stilton, maple croutons, bosc pear, roasted walnut dressing
10

Baby Spinach Salad

Candied walnuts, applewood bacon, dried cherries, Danish blue cheese, clover honey dressing
9

Thai Salad

Soba noodles, cucumber, napa cabbage, hoisin shrimp, tahini dressing
10

FROM THE SEA

*Local Little Neck Clams

Half Dozen
10

*Blue Point Oysters

Half Dozen
P/A

*Shrimp Cocktail

12

Alaskan King Crab Legs

One Pound, steamed or chilled
P/A

*Coastal Water Tower

Shrimp, clams, oysters, King crab legs
48