

## 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

**Kobe beef "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.

**Champagne pumpkin bisque** / caramelized butternut squash 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 buerre blanc / mango salsa 21. Small plate 16.50

**Salad "Kathleen"** small New York 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.

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

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

**\*Free Corkage on Wednesdays**