

Serving lunch Thursday and Friday

Lunch

Starters

Italian wedding soup, miniature meatballs, pastini, beef consommé 7.

Champagne potato Leek bisque, crispy potato haystack 7.

Assorted greens, tomato, toasts, balsamic vinaigrette 5.

Butter lettuce, organic apples, raspberries, watercress, toasted sunflower kernels, apple cider vinaigrette 7.

Bistro Caesar, roasted croutons, Parmesan Reggiano, anchovies 7.

* add crispy chicken or panko crusted sole 13.

Locally grown beets, frisse, arugula, radicchio, candied walnuts, Hawaiian black sea salt, balsamic vinaigrette 7.

Jumbo shrimp cocktail, Cognac infused cocktail sauce 12.50

Seared Ahi, red chili vinaigrette, wasabi, won ton, petit greens, chive oil 11.

Entrees

Basque braised chicken, vegetable-tomato broth, smoked bacon, whipped potatoes 13.

Bistro New York steak, red wine demi, grilled asparagus, chive butter, fries 19.

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

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

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

Wild caught Chilean sea bass, seasonal ratatouille, sautéed spinach, heirloom tomato vinaigrette 13.

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

Salmon croquettes, chive oil mashed Dakota potatoes, sautéed broccolini, beurre rouge 17.

Prince Edward Island mussels, white wine, butter, garlic, garlic toast 12.

*An 18% gratuity will be automatically added to parties of 6 or larger.

***Montclair Bistro's *Garden Room* is available for private events.**