



Lunch To

Starters

- Gypsy lentil soup, sherried lamb broth 4.50
- Forest mushroom bisque, assorted sautéed mushrooms 4.50
- Assorted greens, tomato, toasts, balsamic vinaigrette 4.
- Iceberg wedge, prosciutto, mache, hearts of palm, lemon vinaigrette 5.50
- Bistro Caesar, roasted croutons, Parmesan Reggiano, anchovies 5.50
** add crispy chicken or panko crusted sole 11.*
- Assorted greens, apples, pomegranate, Gorgonzola, balsamic vinaigrette 5.25
- Jumbo shrimp cocktail, Cognac infused cocktail sauce 9.50

Entrees

- Breast of chicken Saltimbocca, prosciutto, sage, gruyere, lemon pan jus, whipped parsnip potatoes, spinach 10.50
- Bistro New York steak, red wine demi, spinach, Colbert butter, whipped parsnip potatoes or fries 15.50
- Panko crusted fish and chips, cocktail and tartar sauce 9.50
- Grilled teriyaki eggplant and tomato sandwich, wasabi aioli, fries or tossed salad 8.50
- Char Grilled 1/2 lb. cheeseburger, jack, cheddar or Swiss, fries 9.
- Sautéed Eastern pike, beurre noir, spinach, whipped parsnip potatoes 10.50
- Penne pasta primavera, garden vegetables, Alfredo, Parmesan Reggiano 9.50
- Grilled salmon sandwich, toasted bun, tartar sauce, fries 12.
- Grilled Pacific salmon, tomato-grape vinaigrette, whipped parsnip potatoes, spinach 14.
- Parpardelle pasta, braised veal meatballs, roasted tomato, wild mushrooms 12.50

Desserts

- Chocolate mousse, 15% cocoa butter ganache, chocolate twill 3.75
- Brown sugar bread pudding, Maker's Mark caramel sauce 3.75
- Vanilla bean panna cotta, fresh berries 3.75
- Rustic tiramisu, Marsala mascarpone cream 3.75

**** Prices are for take out orders only.*

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

www.montclairbistro.com