



Lunch To

Starters

Italian wedding soup, miniature meatballs, pastini, beef consommé 4.50

Potato pumpkin bisque, potato crisps, mache 4.50

Assorted greens, tomato, toasts, balsamic vinaigrette 4.

Butter lettuce, organic apples, pomegranate, watercress, toasted sunflower kernels, apple cider vinaigrette 5.50

Bistro Caesar, roasted croutons, Parmesan Reggiano, anchovies 5.50

** add crispy chicken or panko crusted sole 11.*

Locally grown beets, frisse, arugula, radicchio, candied walnuts, Hawaiian black sea salt, balsamic vinaigrette 5.50

Jumbo shrimp cocktail, Cognac infused cocktail sauce 9.50

Seared Ahi, red chili vinaigrette, wasabi, won ton, petit greens, chive oil 9.50.

Entrees

Chicken picatta, olive oil mashed Dakota potatoes, sautéed savory spinach 10.50

Bistro New York steak, red wine demi, arugula salad, chive butter, 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 or tossed salad 9.

Wild caught Chilean sea bass, seasonal ratatouille, greens, heirloom tomato vinaigrette 11.50

Grilled salmon sandwich, toasted bun, tartar sauce, fries or tossed salad 12.

Salmon croquettes, chive oil mashed Dakota potatoes, sautéed broccolini, beurre rouge 14.

Orechetti pasta, brown butter ratatouille of seasonal vegetables, prosciutto, (prosciutto may be omitted) 12.50

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

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

www.montclairbistro.com