

# Bistro 44

RESTAURANT & BAR

## APPETIZERS

### Soup Du Jour

P/A

### French Onion Soup

Sherry, garlic crouton, gruyere gratin  
8 <sup>50</sup>

### Lemon Dusted Fried Calamari

Roasted tomato and garlic sauce  
11 <sup>50</sup>

### Sweet Shallot & Tomato Tarte

Caramelized shallots, tomato confit, ricotta & puff pastry  
8 <sup>75</sup>

### \*\*Ahi Tuna Tartare

Avocado, pickled cucumber, wasabi tobiko, Sriracha  
12 <sup>75</sup>

### Petit Jumbo Lump Crab Cakes

Avocado, horseradish-maple aioli  
12 <sup>75</sup>

### Cactus Grilled Shrimp

Cactus powder & burnt orange marmalade  
12 <sup>75</sup>

### Artisan Cheese Plate

Marcona almonds, baby fig chutney, seasonal fruit, petit toast  
12 <sup>50</sup>

### Bistro Baked Clams

Shallots, panko, prosciutto, lemon emulsion  
11 <sup>50</sup>

### \*Cashew Crusted Oysters

Sweet mirin, bonito flakes  
12 <sup>75</sup>

### Housemade Pan Fried Mozzarella

Grilled tomato puree  
9 <sup>50</sup>

### Ale Steamed Maine Mussels

Garlic, shallots, white ale broth, and crustini  
11 <sup>75</sup>

## SALADS

### Bistro 44 Baby Greens Salad

Tomato confit, caramelized shallots, petit croutons, champagne vinaigrette  
9

### Beet & Arugala Salad

Stilton, maple croutons, sweet mustard dressing  
10 <sup>50</sup>

### Baby Spinach Salad

Golden raisins, sliced almonds, danish blue cheese & clover honey dressing  
9 <sup>50</sup>

### Thai Salad

Soba noodles, cucumber, napa cabbage, hoisin shrimp, tahini dressing  
10 <sup>50</sup>

## FROM THE SEA

### \*\*Local Little Neck Clams

Half Dozen  
10 <sup>75</sup>

### \*\*Blue Point Oysters

Half Dozen  
P/A

### Shrimp Cocktail

13 <sup>50</sup>

### Alaskan King Crab Legs

One Pound, steamed or chilled  
P/A

### Coastal Water Tower

Shrimp, \*\*clams, \*\*oysters, King crab legs  
48

## DINNER MENU

### Duck Confit Rissotto

Wild mushroom, dried cherries, caramelized red onion  
26

### Panko Breaded Shrimp

Butternut squash puree, juliene vegetables  
27 <sup>75</sup>

### \*Bistro 44 Marinated Skirt Steak

Cipollini onions, roasted garlic and thyme mashed potatoes and haricot vert  
28

### Alaskan Wild Salmon

Brandy mustard glaze, rissotto cake, roasted beets  
26

### \*Brown Sugar and Ancho Chile Rubbed Ribeye

Potato croquette, creamed spinach gratin, gorgonzola compound butter  
31 <sup>75</sup>

### Roasted Eggplant & Tomato Ravioli

Grape tomatoes, parmesan & cream  
20 <sup>75</sup>

### Cioppino

Maine Lobster, clams, mussels, shrimp, diced potatoes, roasted tomato white wine broth  
29

### Braised Beef Short Ribs

Coca-Cola reduction, grilled eggplant, roasted garlic & thyme mashed potato  
28

### Pork Rib Chop

Spiced cider reduction, butternut squash, haricot vert  
27 <sup>75</sup>

### \*Toasted Sesame Seared Ahi Tuna

Cucumber-soba noodle salad, steamed green beans, togarashi  
28

### All Natural Frenched Chicken Breast

Prosciutto, roasted tomato, gruyere, haricot vert & roasted garlic & thyme mashed potato  
21

### \*Domestic Leg of Lamb

Grain mustard crust, caramelized cauliflower, roasted garlic and thyme mashed potatoes  
28

### \*Bistro 44 Kobe Burger

Stilton bleu cheese, applewood bacon, frizzled onions, shredded lettuce brioche bun & pommes frites  
18 <sup>75</sup>

**\*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

\*\* Served Raw