

APPETIZERS

Crispy Calamari - SERVED with your choice of MARINARA OR TOSSED with SWEET THAI chili SAUCE - 8⁵⁰

Coconut Shrimp - FINISHED with a SWEET COCONUT SAUCE - 9⁵⁰

Portobello Fries - ACCOMPANIED by an HERBED SOUR CREAM dipping SAUCE - 8⁵⁰

Prince Edward Island Mussels - IN a fra diavolo OR GARLIC WHITE WINE SAUCE - 7⁹⁵

Pepper-Seared Ahi Tuna - ACCOMPANIED by WASABI & SPICY MAYONNAISE - 12⁹⁵

Bacon-Wrapped Scallops - SERVED in a SWEET MAPLE SAUCE - 10⁹⁵

Mini Beef Sliders - Topped with WHITE CHEDDAR CHEESE, RED ONION MARMALADE, CHIPOTLE MAYONNAISE & Applewood BACON - 7⁹⁵

General's Chicken - CRISPY fried BONELESS WHITE MEAT CHICKEN with a TRADITIONAL ASIAN GLAZE - 7⁵⁰

Fried Mozzarella - FRESH MOZZARELLA, HAND BREADED & LIGHTLY fried - 7⁵⁰

Chicken Fingers - CHOICE of TRADITIONAL OR TOSSED in our HOMEMADE buffalo SAUCE - 7⁹⁵

Bistro Wings - TOSSED in your CHOICE of SAUCE -
mild buffalo, HOT buffalo, HOT HONEY, SWEET THAI, GARLIC PARMESAN OR LEMON HERB - 7⁵⁰

Shrimp Scampi Toast - SAUTEED in a LEMON-GARLIC SAUCE & SERVED on TOAST POINTS - 7⁹⁵

Sea Trilogy - A TASTING of COCONUT SHRIMP, CRAB-STUFFED MUSHROOMS & CRISPY CALAMARI - 12⁹⁵

Land Trilogy - A TASTING of GENERAL'S CHICKEN, FRESH FRIED MOZZARELLA & our MINI BEEF SLIDERS - 11⁹⁵

Surf & Turf Crostini - TENDER PIECES of SEARED FILET MIGNON atop TOAST POINTS of GARLIC BREAD
with LUMP CRAB MEAT & WASABI AIOLI - 9⁹⁵

RAW BAR

Long Island Blue Point Oysters - FRESH SHUCKED & SERVED RAW with COCKTAIL SAUCE OR STEAMED
& SERVED with DRAWN BUTTER - 1⁹⁵ EACH

Chilled Jumbo Shrimp Cocktail - SERVED with COCKTAIL SAUCE OR HORSERADISH - 2⁵⁰ EACH

Littleneck Clams - FRESH SHUCKED & SERVED RAW with COCKTAIL SAUCE OR STEAMED & SERVED with DRAWN BUTTER - 1⁵⁰ EACH

SOUPS

French Onion Soup - CROCK - 3⁹⁵

Lobster Bisque - Cup - 4⁹⁵ OR Bowl - 6⁵⁰

New England Clam Chowder - Cup - 3⁹⁵ OR Bowl - 5⁵⁰

PIZZA

All 12-inch pizzas are made fresh daily from homemade dough

Bistro - With our HOMEMADE POMODORO SAUCE, SHREDDED PARMESAN & MOZZARELLA CHEESES - 8⁵⁰

Margherita - FRESH MOZZARELLA, TOMATOES, basil & a BALSAMIC drizzle ON a GARLIC RUBBED CRUST - 8⁹⁵

Pesto - Grilled chicken, FRESH TOMATOES, MOZZARELLA & PARMESAN ON a PESTO CRUST - 8⁹⁵

Vodka Sauce - Our HOMEMADE vodka SAUCE with FRESH MOZZARELLA, basil & PROSCIUTTO - 8⁹⁵

Buffalo - Pulled buffalo chicken, JACK & COLBY CHEESES, TOMATOES, FRESH scallions & a BLUE CHEESE drizzle - 8⁹⁵

Smokehouse - SWEET BALSAMIC RED ONIONS, Applewood BACON, JACK & COLBY CHEESES with a drizzle of BARBECUE SAUCE - 8⁹⁵

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SALADS

HOUSE OR CAESAR Salad - Side - 4⁹⁵ OR Added to ANY ENTRÉE - 1⁹⁵

PEAR Salad - TOASTED ALMONDS, GRAPES & PEARS TOSSED WITH FIELD GREENS IN A LEMON-HONEY VINAIGRETTE - 8⁹⁵

Apple Strawberry Salad - SEARED FUJI APPLES TOSSED WITH TOASTED PECANS & FIELD GREENS IN A STRAWBERRY VINAIGRETTE, SPRINKLED WITH GOAT CHEESE - 8⁹⁵

CAPRESE Salad - LAYERS OF HOMEMADE MOZZARELLA & GARDEN FRESH TOMATOES WITH BASIL & A BALSAMIC DRIZZLE - 8⁵⁰

Iceberg Wedge - Topped with CRUMBLES of Applewood Bacon & Danish Blue Cheese - 7⁹⁵

Chopped Salad - CHOPPED GREENS, FRESH MOZZARELLA, KALAMATA OLIVES, ARTICHOKE HEARTS, ROASTED PEPPERS, TOMATOES & CRUMBLed GOAT CHEESE IN A GREEK VINAIGRETTE - 8⁹⁵

CRAB CAKE SALAD - OUR HOMEMADE CRAB CAKE ATOP A BED OF MIXED GREENS, DICED TOMATOES & ONIONS, FINISHED WITH A CHIPOTLE DRESSING - 11⁹⁵

Buffalo Chicken Salad - MIXED GREENS TOPPED WITH BUFFALO CHICKEN TENDERS, CELERY, TOMATOES, ONIONS & BLUE CHEESE CRUMBLES WITH RANCH DRESSING - 9⁹⁵

BARBECUE Chicken Salad - MIXED GREENS TOPPED WITH BARBECUE CHICKEN BREAST, CORN, BLACK BEANS, ONIONS & CHEDDAR CHEESE SERVED WITH RANCH DRESSING - 9⁹⁵

BURGERS & SANDWICHES

SERVED with your choice of side

BISTRO BURGER - KOBE BEEF SMOTHERED IN OUR HOMEMADE BARBECUE SAUCE & TOPPED WITH AGED CHEDDAR CHEESE, APPLEWOOD BACON & FRIZZLED RED ONIONS - 9⁹⁵

Buffalo Blue Burger - KOBE BEEF INFUSED WITH BLUE CHEESE CRUMBLES & TOPPED WITH BUFFALO SAUCE, APPLEWOOD BACON & CHEDDAR CHEESE - 9⁹⁵

SOUTHWESTERN BURGER - KOBE BEEF TOPPED WITH QUESO SAUCE, JALAPEÑOS & TORTILLA CHIPS WITH A SIDE OF SPANISH SALSA - 9⁹⁵

MUSHROOM SWISS BURGER - KOBE BEEF SMOTHERED IN CREAMY MUSHROOMS & ONIONS & TOPPED WITH SWISS CHEESE - 9⁹⁵

CHICKEN BURGER - GRILLED & SEASONED CHICKEN PATTY TOPPED WITH APPLEWOOD BACON, BARBECUE SAUCE & PROVOLONE CHEESE - 9⁵⁰

CHICKEN PESTO SANDWICH - GRILLED PESTO CHICKEN WITH BALSAMIC ONIONS, ROASTED RED PEPPERS & PROVOLONE CHEESE - 9⁵⁰

Pulled Pork Sandwich - SLOW ROASTED PORK SHOULDER COOKED FOR 24 HOURS IN OUR HOMEMADE BARBECUE SAUCE WITH FRIZZLED RED ONIONS - 8⁹⁵

PRIME Rib Sandwich - THIN-SLICED PRIME RIB SAUTÉED IN AN ONION AU-JUS & PROVOLONE CHEESE ON A GARLIC-BUTTERED BUN - 10⁵⁰

CORNEd BEEF REUBEN - CORNEd BEEF ON GRILLED RYE BREAD WITH RUSSIAN DRESSING, SAUERKRAUT & SWISS CHEESE - 9⁵⁰

Buffalo Chicken Wrap - SLICES OF FRIED CHICKEN BREAST COATED IN BUFFALO SAUCE WITH BACON, CHEDDAR CHEESE & BLUE CHEESE DRESSING IN A TORTILLA WRAP - 8⁹⁵

FRESH PASTA

SAUSAGE ORECCHIETTE - "LITTLE EARS" OF PASTA TOSSED WITH SPICY SAUSAGE, SPINACH & GARLIC IN A LEMON WHITE WINE SAUCE - 14⁹⁵

RIGATONI à la Vodka - RIGATONI WITH TOMATOES, CREAM, VODKA, PROSCIUTTO & BASIL - 14⁹⁵ - Add CHICKEN OR SHRIMP - 3⁹⁵

Gnocchi Bolognese - TENDER POTATO PASTA IN A TRADITIONAL MEAT SAUCE - 15⁹⁵

CAJUN Chicken Linguini - TENDER SLICED CHICKEN BREAST TOSSED WITH LINGUINE IN A SLIGHTLY SPICY ALFREDO SAUCE - 14⁹⁵

Jumbo Shrimp & Sea Scallops Scampi - JUMBO SHRIMP & SEA SCALLOPS SAUTÉED IN OUR LEMON, WHITE WINE & GARLIC SAUCE, SERVED OVER LINGUINE - 22⁵⁰

LOBSTER CARBONARA - PAN-SAUTÉED LOBSTER, PROSCIUTTO & PEAS TOSSED WITH PAPPARDELLE IN AN ALFREDO SAUCE & TOPPED WITH A LOBSTER TAIL - 27⁵⁰

BANQUETS & CORPORATE EVENTS

PLEASE INQUIRE ABOUT BANQUETS & CORPORATE EVENTS FOR UP TO 200 PEOPLE

BANQUET PHONE: (732) 439-4971

FROM THE LAND

SERVED with your choice of side

- Bistro Stuffed Chicken** - Stuffed with roasted peppers, goat cheese & prosciutto, then grilled & topped with a lemon butter sauce - 16⁵⁰
- Chicken Bruschetta** - Tender breast of chicken coated in panko bread crumbs & topped with tomato bruschetta, fresh arugula & a balsamic reduction - 15⁹⁵
- Chicken Marsala** - Our twist on this classic is grilled & topped with a robust mushroom sauce - 15⁹⁵
- Baby Back Ribs** - Slow cooked to perfection & basted with our homemade barbecue sauce - 17⁹⁵
- Filet Mignon** - Our most tender, hand-cut steak is grilled & finished with a red wine demi-glace - 23⁵⁰
- New York Strip** - Our lightly marbled, hand-cut steak is grilled & finished with a red wine demi-glace - 22⁵⁰
- Ribeye** - Our most flavorful, marbled steak is grilled & finished with a red wine demi-glace - 21⁹⁵
- Prime Rib** - Slow roasted for 24 hours in natural au-jus, available Fridays, Saturdays & Sundays - 19⁹⁵
- Pork Chop Murphy** - Our bone-in pork chop is grilled & topped with sweet & hot peppers, onions, mushrooms & potatoes - 15⁹⁵
- Pork Chop Caponata** - Our hand-breaded pork chop is topped with a fresh olive & caper red sauce - 16⁵⁰

FROM THE SEA

SERVED with your choice of side

- Mango Salsa Salmon** - Topped with fresh diced, sweet & tangy mango salsa, served warm - 16⁹⁵
- Tilapia Marechiaro** - In a light basil, garlic & plum tomato broth, topped with clams - 15⁹⁵
- Honey-Soy Ahi Tuna** - In our sweet Asian-fusion glaze - 23⁵⁰
- Chilean Sea Bass Buerre Monté** - Finished with our citrus-enhanced light butter sauce - 24⁵⁰
- Spanish Salsa Snapper** - Topped with a fresh diced, slightly spicy combination of tomatoes, onion, peppers & cilantro - 22⁹⁵
- Seafood-Stuffed Jumbo Shrimp** - Jumbo shrimp stuffed with our homemade lump crab stuffing - 17⁹⁵
- Seafood Mixed Grille** - A fresh combination of lobster tail, stuffed shrimp, scallops, stuffed tilapia, clams oregano & stuffed mushrooms with our house citrus buerre monté - 27⁵⁰
- Seafood Feast** - A delectable assortment of snow crab legs, our homemade crab cake & shrimp scampi - 26⁹⁵
- Seafood Risotto** - Lobster tail, shrimp, clams, mussels, scallops & calamari tossed with risotto in a light tomato broth - 28⁹⁵
- Jumbo Lump Crab Cakes** - Accompanied by a smoked chipotle mayonnaise - 22⁵⁰
- Lobster Tails** - Three 5-ounce cold water Brazilian lobster tails, broiled to perfection, served with drawn butter - Market Price - Add Seafood Stuffing - 4⁹⁵
- Alaskan Snow or King Crab Legs** - Your choice of sweet Alaskan snow or king crab legs, served with drawn butter - Market Price
- Surf & Turf** - Our Filet Mignon paired with a 5-ounce Brazilian lobster tail, served with drawn butter - Market Price - Add Seafood Stuffing - 4⁹⁵

SIDE DISHES

Sautéed Spinach - 4⁹⁵
Broccoli with Garlic & Oil - 3⁹⁵
Sautéed Mushrooms
& Onions - 3⁹⁵
Coconut Rice - 3⁹⁵

Rice Pilaf - 2⁹⁵
Parmesan Risotto - 4⁹⁵
Mashed Potatoes - 2⁹⁵
Baked Potato - 2⁹⁵
Bistro Fries - 3⁹⁵

Sweet Potato Fries - 3⁹⁵
Thin-Cut Garlic Fries - 3⁹⁵
Seasoned Curly Fries - 3⁹⁵
Seasoned Waffle Fries - 3⁹⁵
Onion Rings - 3⁹⁵

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