

Lunch

Bernardin's

R E S T A U R A N T

APPETIZERS

Fried Calamari	12	Warm Goat Cheese Tart	10
Mustard Sauce & Spicy Thai Green Chili Sauce		Oven Dried Tomato, Eggplant, & Aged Balsamic Glaze	
Braised Escargot	11	*Lightly Seared Tuna Carpaccio	11
Chanterelle, Shitake, Herbs , Garlic & Cognac Sauce		Baby Green, Shitake, Cucumber & Wasabi Sauce	
* Thai Beef Salad	10	Fried Oyster Salad	13
Cucumber, Shitake, Tomato & Thai Chili Vinaigrette		Arugula, Mascarpone, Tomato & Bacon Pinenut Vinaigrette	

SOUP & SALADS

New England Clam Chowder	6
Cobb Salad Lettuce, Tomato, Olive, Turkey, Onion	

Grilled Chicken Breast Salad	9	Grilled Jumbo Shrimp Salad	11
Mixed lettuce, Cucumber, Tomato, Apple & Balsamic Vinaigrette		Sesame Pasta, Apple & Soy Vinaigrette	
Classic Caesar Salad with Grilled Chicken Breast	9	*Blackened Filet Tip	13
Grilled Jumbo Shrimp	11	*Blackened Ahi Tuna	13
Grilled Atlantic Salmon	13	Fried Oyster	13
Grilled Portabella Mushroom Salad	10	Pacifica Salad	10
Apple Smoked Bacon, Gorgonzola Cheese, Strawberry Mixed Green & Blue Cheese Dressing		Artichoke, Black Olive, Fresh Mozzarella, Mushroom, Almonds, mixed Greens & Champagne Vinaigrette	

SANDWICHES

Choice of one side item : Fries, Mashed Potato, Fruit or Mixed Vegetable

Bernardin's ½ lb Angus Cheeseburger	9	*Blackened Filet Tip Caesar Wrap	13
Grilled Onion, Provolone Cheese, Mustard, Mayo & Kaiser roll		Tomato, Cucumber, Onion, & Parmesan Cheese	
Sliced Turkey Breast on Whole Wheat	9	*Grilled 6oz Filet on Kaiser	16
Cranberry Mayo & Provolone Cheese		Mushroom, Onion, Provolone & Horseradish Cream	
Chicken Salad on Whole Wheat	9	Grilled Chicken Breast Club	10
Lettuce, Tomato, Swiss Cheese		Bacon, Arugula, Tomato, Basil Pesto	
Grilled Vegetable on Kaiser Roll	9	*Grilled Ahi Tuna on Kaiser Roll	12
Portobella, Eggplant, Zucchini Provolone & Pesto Mayo		Fried Eggplant, Onion & Wasabi Mayo	

ENTREES

Shrimp Scampi with Angel Hair	Garlic, White Wine, Parsley & Butter	10
Vegetable Penne	Mixed Vegetables, Tofu, Basil, Roasted Garlic, Tomato, Olive Oil	9
Grilled Chicken Fettuccine	Broccoli & Basil Cream Sauce	10
*Grilled 6oz Filet Mignon	Mashed Potato, Vegetables & Red Wine Sauce	16
Stir Fry Shrimp	With Asian Brown Sauce & Mixed Vegetables With Jasmine Rice Or Angel Hair	11
Or Chicken		10
Grilled Chicken Penne	Roasted Pepper, Onion, Black Olive, Pesto & Roasted Red Pepper Sauce	10
Lump Crab Cakes	Mixed Vegetable, Shoestring & Country Mustard Sauce	11
Grilled Chicken Breast Diable	Tarragon Mustard Crust, Puree Potato, Vegetables & Thymes Shallot Demi Glaze	10
Fish of Day	Mashed Potato, Mixed Vegetable & Lemon Basil Wine Butter	13
Sautéed Medallion Scallops	Mixed Vegetables, Mashed Potato & Lemon Basil Wine Butter	13

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness.
Gluten-free options are available. Please inform your server if you have any food allergies.

APPETIZERS

LUMP CRABCAKES Black bean, corn ,chorizo, cilantro	11	*SEARED SEA SCALLOP Green papaya relish, spicy remoulade	12
FRESH PRINCE EDWARD MUSSEL Leeks, tomato, jalapeno, white wine, garlic, butter, cilantro	11	FRIED CALAMARI Spicy Sambal aioli, sweet Chinese mustard	12
*TUNA TUNA Lightly seared tuna, sesame cucumber tuna tartare, chilli soy, wasabi wonton chip	13	WARM TIGER SHRIMP COCKTAIL Wasabi cocktail sauce, papaya jicama relish	11
BRAISED ESCARGOT Chanterelle, shitake, garlic, herbs, cognac sauce	11	WARM GOAT CHEESE TART Baby green, oven dried tomato, eggplant, balsamic glaze	10
FRIED GULF OYSTERS Asian slaw, chipotle tartare sauce	13	SEARED HUDSON VALLEY FOIE GRAS Candied pecan peach compote	15

SOUP & SALADS

NEW ENGLAND CLAM CHOWDER	6	FRIED GULF OYSTER SALAD Arugula salad, tomato, mascarpone cheese, bacon pine-nut vinaigrette	13
FRENCH ONION SOUP Provolone cheese	7	MIXED GREEN SALAD Champagne vinaigrette, crispy shallots	7
*CLASSIC CAESAR SALAD Parmesan cheese, garlic herbs crouton	7	HEIRLOOM TOMATO SALAD Fresh mozzarella, garlic confit, toasted pine-nut, basil sherry vinaigrette	9
ICEBERG WEDGE Almond, gorgonzola cheese, apple-smoked bacon Heirloom tomato, honey lime vinaigrette	7	*THAI BEEF SALAD Cucumber, shitake, mixed green, Thai green chili sauce	10
ROQUEFORD SALAD Watercress, spice pecan, Belgian endive, sherry walnut vinaigrette	9		

ADD TO ANY OF THE SALAD ABOVE AS ENTRÉE

*6OZ SALMON	12	LUMP CRABCAKES	10
*6OZ FILET mignon	16	GRILLED JUMBO SHRIMP	12

PASTA

FETTUCINI AL GORGONZOLA Grilled chicken breast, sun dried tomato, basil, gorgonzola cream	19	GOAT CHEESE RAVIOLI Spring vegetables, truffle preserved meyer lemon cream	18
SEAFOOD PASTA BOUILLABAISSE Shrimp, scallop, fish, clam, mussel, fennel, Linguine, shellfish broth	24	SEARED SEA SCALLOP & SHRIMP Capellini, basil, fresh roasted tomato sauce	25

Dinner

ENTREES

*ROASTED MUSCOVY DUCK BREAST Crispy polenta, roasted root vegetables, roasted honey walnut fig sauce	27
*GRILLED PEPPER CRUSTED FILET MIGNON Horseradish gnocchi, wild mushroom, spinach, goat cheese	29
*SEARED AHI TUNA RARE Soba noodle , baby Bok Choy, shitake, tahini sweet chili sauce	25
*GRILLED 16 OZ CAB BONE IN RIBEYE Potato cake, mushroom, brandy green peppercorn sauce	35
*GRILLED ALL NATURAL FREE RANGE BISON STRIP LOIN Cauliflower puree, roasted potato, rainbow carrot, chanterelle, bone marrow truffle butter	33
*ROASTED ATLANTIC SALMON Horseradish crust, spinach, sweet roasted garlic, port wine sauce	25
*GRILLED NEW ZEALAND VENISON Potato yam gratin, shitake, snow pea , lingonberry sauce	28
*GRILLED MONGOLIAN AUSTRALIAN LAMB CHOPS Crispy sticky rice cake, grilled asparagus, Asian BBQ sauce	28
SAUTEED BRIE STUFFED CHICKEN BREAST Prosciutto, shitake, asparagus, pearl onion, puree potato, thyme natural jus	19
*TANDOORI KANGAROO Lentil basmati rice potato cake, succotash, tandoori sauce	30
*PAN ROASTED DIVER SEA SCALLOP English pea risotto, oven dried tomato, asparagus, chipotle plum vinaigrette	27
PAN ROASTED CURRY GROUPER Eggplant caviar, jasmine rice, light curry tomato, mint chutney	27
*SURF & TURF Grilled 9oz filet mignon with goat cheese, half of 1 1/4 lb fresh Maine lobster, potato cake, spinach, horseradish cream, lemon wine	39
SAUTEED BLACK PEPPER CRUSTED JUMBO SHRIMP Braised white bean ragout, tarragon, spinach, crispy onion ring	24

SIDE ORDERS 5

SPINACH SHOESTRING BROCCOLI PUREE POTATO ASPARAGUS

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DESSERTS 7

CLASSIC CRÈME BRULEE vanilla	
CHOCOLATE MOUSSE CAKE vanilla ice cream	
PEACH & BLUEBERRY COBBLER praline ice cream	
SWEET POTATO MAPLE CHEESE CAKE caramelized sauce & chantilly cream	
COCONUT FLAN Caramelized rum	
STRAWBERRY SHORTCAKE classic chantilly cream	
ICE CREAM & SORBET	

COGNAC

REMY MARTIN XO	30
REMY MARTIN VSOP	11
HENNESSEY VS	9
COURVOISIER VSOP	11

SPECIALITY COFFEE DRINKS
topped with vanilla chantilly cream

MEXICAN coffee with Kahlua	8.5
JAMAICAN coffee with Tia Maria	8.5
FRENCH coffee with Chambour	8.5
IRISH coffee with Jameson irish Whiskey & crème de menthe	8.5
ITALIAN Coffee with Amaretto	8.5
CAPPUCCINO	3.50
FRENCH VANILLA CAPPUCCINO	3.50
LATTE	3.50
ESPRESSO	2.50

PORT & DESSERT WINE

	Glass
MICHELE CHIARLO NIVOLE MOSCATO D' ASTI	5.95
TAYLOR FLADGATE 10 YRS OLD TAWNY,DOURO	7.95
DAW'S LATE BOTTLED VINTAGE PORT 2001. DOURO	9.95
GRAHAM 20YRS OLD TAWNY PORT, DOURO	13.50
DOW'S COLHEITA 1982 DOURO	15.50
HARVEY'S BRISTOL CREAM SHERRY, JEREZ SPAIN	4.25