

512 BISTRO RESTAURANT WEEK

LUNCH MENU

APPETIZERS CHOICE OF ONE

CAESAR SALAD

Classic Caesar salad with crispy romaine lettuce, tossed in homemade Caesar dressing and topped with croutons.

CHICKEN VEGETABLE SOUP

Please ask your waiter about our other soups of the day.

SHRIMP BANG BANG

Baby fried shrimp in a sweet chili bang bang sauce, served with quinoa.

ENTRÉES CHOICE OF ONE

BABY BRANZINO

Broiled baby branzino in a lemon white wine sauce, served with spinach and roasted potatoes.

BROILED FILET OF SOLE

Broiled stuffed filet of sole with fresh crab meat in a lemon caper white wine sauce, served with string beans and mashed potatoes.

SKIRT STEAK

Grilled skirt steak in a green peppercorn cognac sauce, served with broccoli rabe and shoestring potatoes.

MEDALLIONS OF FILET MIGNON

Grilled medallions of filet mignon in a porcini mushroom brandy reduction sauce, served with grilled asparagus and roasted yams and potatoes.

ROASTED HALF CHICKEN

Roasted half chicken in a fresh herb and garlic reduction sauce, served with broccoli rabe and mashed potatoes.

APPLE AND SHRIMP SALAD

Grilled jumbo shrimp over mixed greens with fresh green apples, roasted walnuts, pecans, mixed dried fruits, and goat cheese, tossed in a cherry dressing.

POLLO FRANCESE

Sautéed chicken breast dipped in egg and cooked in a lemon white wine sauce, served with basmati rice and mixed vegetables.

LOBSTER ROLL

Fresh lobster meat tossed with fennel, celery, mango, and avocado in a tartar mayo sauce, served with sweet potato fries or salad.

SHRIMP ALLA FRA DIAVOLO

Sautéed jumbo shrimp with fresh tomatoes, asparagus, and green peppers in a fra diavolo sauce.

BUTTERNUT SQUASH RAVIOLI

Butternut squash ravioli topped with sautéed roasted butternut squash and green peas in a butter sauce.

**THIS MENU INCLUDES
AN APPETIZER,
ENTRÉE, AND COFFEE
OR HOT TEA FOR
\$29.99.**

512 BISTRO RESTAURANT

WEEK DINNER MENU

MIXTA SALAD

Mixed greens with cucumbers, onions, tomatoes, black olives, roasted peppers, and carrots, tossed in a balsamic dressing.

CHICKEN TORTILLA SOUP

Please ask your waiter about our other soups of the day.

FRIED CALAMARI

Golden fried calamari served with lemon wedges and a side of tomato sauce.

ENTRÉES

STUFFED SALMON

Broiled stuffed wild salmon with fresh crab meat in a lemon white wine sauce, served with garlic mashed potatoes and broccoli.

FILET SOLE AND JUMBO SHRIMP

Broiled fresh filet of sole with two jumbo shrimp in a lemon white wine sauce, served with creamy mushroom risotto and mixed vegetables.

TILAPIA WITH BABY SCALLOPS

Broiled tilapia topped with sautéed baby shrimp, scallops, fresh tomatoes, in a light tomato sauce, served with baked potatoes and string beans.

ROASTED PRIME RIB

Roasted 10 oz prime rib in an au jus sauce, served with roasted potatoes and string beans.

PRIME SIRLOIN STEAK

Mixed greens with cucumbers, onions, tomatoes, black olives, roasted peppers, and carrots, tossed in a balsamic dressing.

LOBSTER AND CRAB MEAT RAVIOLI

Homemade lobster and crab meat ravioli topped with sautéed shiitake mushrooms, baby shrimps, greens peas, and asparagus in a pink sauce.

CHICKEN AND SHRIMP FRANCESE

Chicken breast and shrimp dipped in egg, sautéed in a lemon Chardonnay sauce, served with rice and broccoli.

CHICKEN AND ITALIAN SAUSAGES

Sautéed chicken breast with sliced Italian sausage, mushrooms, artichokes, and fresh tomatoes in a white wine sauce, served with string beans and roasted potatoes.

SEAFOOD LINGUINI

Sautéed linguine pasta with littleneck clams, mussels, jumbo shrimp, diced salmon, fresh tomatoes, green peas, and asparagus in a light tomato sauce.

DESSERTS

CRÈME BRÛLÉE

SPANISH FLAN

HOMEMADE TIRAMISU

HOT TEA OR COFFEE

**THIS DINNER MENU INCLUDES APPETIZERS, ENTRÉES
COFFEE OR TEA ... 44.95**