

# 512 BISTRO RESTAURANT

## WEEK LUNCH MENU

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### 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.*

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### 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.*

#### SPRING CHICKEN

*Sautéed chicken breast topped with portobello mushrooms, roasted peppers, spinach melted mozzarella cheese in a cognac reduction sauce served with mashed potato and baby roasted carrots.*

#### 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 roasted potatoes 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.*

#### LOBSTER AND CRAB MEAT RAVIOLI

*Homemade lobster and crab meat raviolis topped with sautéed baby scallops, baby shrimps, green peas in a pink sauce.*

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**THIS MENU INCLUDES AN  
APPETIZER, ENTRÉE, AND  
COFFEE OR HOT TEA 29.99**

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# 512 BISTRO RESTAURANT

## WEEK DINNER MENU

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### APPETIZERS CHOICE OF ONE

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#### MIXTA SALAD

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

#### SOUP OF THE DAY

Please ask your waiter for the soup of the day

#### SHRIMP COCKTAIL

Chilled jumbo shrimp in our homemade cocktail sauce served with lemon wedges

### ENTRÉES CHOICE ONE OF

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#### 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.

#### SHRIMPS SCAMPY OVER PASTA

Sautéed shrimps in a scampy sauce served over linguini pasta

#### ROASTED PRIME RIB

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

#### PRIME SIRLOIN STEAK

Grilled (8oz) sirloin steak in a porcini mushrooms cognac reduction sauce served with mashed potatoes and sautéed spinach and mashed potatoes

#### 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 basmati rice and broccoli.

#### POLLO CON PORTOBELLO

Sautéed chicken breast topped with portobello mushrooms, roasted peppers, zucchini melted mozzarella cheese in a cognac reduction sauce served with mashed potato and broccoli

#### 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

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#### CRÈME BRÛLÉE

#### SPANISH FLAN

#### HOMEMADE TIRAMISU

#### HOT TEA OR COFFEE

THIS DINNER MENU INCLUDES APPETIZERS, ENTRÉES  
COFFEE OR TEA 44.95