



Appetizers

Baby Arugula Salad

Feta cheese, asparagus, grape tomatoes, beets
Dried strawberries, red onion, strawberry vinaigrette
\$12-

Spicy & Crunchy Tuna Tartare

Spicy chili sauce, cucumber, radish, seaweed salad, sourdough toast
\$15-

Grilled Octopus

Sourdough croutons, roasted peppers, tomatoes, capers
Red onion, red wine vinaigrette, oregano
\$14

Hearts of Romaine Salad

Bacon, radish, carrot, apple, cucumber, red onion
Maytag blue cheese dressing
\$12-

Pan Seared Hudson Valley Foie Gras*

Chef's Daily Preparation
\$23-

Whole Wheat & Roasted Vegetable Ravioli

Fresh tomato, asparagus, peas, mint, basil, extra virgin olive oil
\$12-

Grilled Portobello Mushroom

Goat cheese, eggplant, couscous, asparagus, tapenade vinaigrette
\$13

Small Plates

"Duck-in-the Blanket"

Duck hot dog, sweet & sour sauce
\$10

Mini Cuban Sandwich

Slow cooked pork, salami, mustard Gruyere,
house-made pickles
\$12

Shrimp Pot Stickers

Peanut sauce, scallions
\$9

Sweet & Sour Brisket Sliders

Crispy shallots, potato bread
\$13

Goat Cheese Croquettes

Fig Jam
\$9

Fried Clams

Chipotle tartar sauce
\$10

Flatbread Pizza

Basil pesto, mozzarella, ramps
Tomato, prosciutto
\$12

Barbequed Baby Back Ribs

Creamy cole slaw
Jalapeño popper
\$12

Your Place or Ours... Catering for All Occasions
Gift Certificates Available



Main Courses

Long Island Duck

Roasted breast, duck leg confit, thyme risotto
Salad of pea leaves, radishes, asparagus, lemon vinaigrette
\$29-

Herb Crusted Rack of Lamb

Barley, chickpea fries, baked brie with apricots, roasted eggplant
\$39-

Roasted Organic Free Range Chicken

Apple-smoked Gouda, roasted tomato & scallion macaroni-n-cheese
Baby broccoli, roasted garlic
\$23-

Pan Seared Organic Salmon

Coconut scented quinoa, carrots, sugar snap peas
White wine-shallot-garlic sauce, mint, basil oil
\$30-

Pistachio Crusted Halibut

Creamy polenta, asparagus, morel mushrooms
Fava beans, lemon beurre blanc
\$34-

Sautéed Local Black Sea Bass

Couscous, feta cheese, cucumber, mint, artichokes
Cipollini onions, peas, chili vinaigrette
\$31-

Sautéed Soft Shell Crabs

Fork-smashed Yukon gold potatoes, cipollini onions
Baby broccoli, black garlic, lemon brown butter, capers
\$35-

Steakhouse Menu

16 oz New York Strip Steak	\$39-
14 oz Ribeye Steak	\$36-

All Steaks Served with a Choice of 2 Sides

Creamy Polenta	French Fries
Sourdough Onion Rings	Sautéed Baby Broccoli
Steamed Asparagus	Vegetable Ragout
Fork Smashed Yukon Gold Potatoes	
Sugar Snap Peas & Carrots with mint	
Apple-Smoked Gouda, Roasted Tomato & Scallion Macaroni-n-Cheese	
Potato Gratin	

7 Course Chef's Tasting Menu \$84 per person
(Entire Table Only)

Monday through Thursday

For an additional \$11, choose a first course and dessert

*Foie Gras supplement \$8

Bistro M • 70 Glen Head Road, Glen Head, NY 11545 • (516) 671-2498
www.BistroMrestaurant.com



Main Course Sharing Charge \$10

Mitchell SuDock-Chef/Owner

Summer 2010