

BISTRO LANCASTER

DINNER MENU

ACT I

Bistro Salad 8

Spring Mix, baby arugula, tear drop tomatoes, ricotta salata and red wine vinaigrette

Spinach Salad 9

Baby spinach tossed with a pear vinaigrette topped with tear drop tomatoes,
Goat cheese crumbles, candied cashews and crispy prosciutto

Lancaster Classic Caesar 9

Hearts of Romaine with fresh grated Parmesan cheese, croutons and lemon zest

Baked Oysters 12

Oven-baked oysters on the half shell with Gorgonzola cheese & parsley with a red pepper coulis

Fried Calamari 8

Delicately breaded and served with Lancaster marinara

Assorted Artisan Cheeses 15

Hummus Dip with Grilled Vegetables and Pita Bread 13

Shrimp Cocktail 16

Roasted Tomato & Fennel Soup 6/8 Soup of the Day 6/8

ACT II

Wild Mushroom Risotto 22

Sautéed shiitake, oyster and crimini mushrooms finished with parmesan and truffle oil

Seared Blue Crab Cakes 32

Jumbo crab on Frisee with diced tomato and green onion served with Tuscan remoulade
and sweet basil sauce with crispy, julienned Yukon Gold potatoes

Fresh Corn Tamale & Shrimp 28

House-made, fresh corn tamale with 5 sautéed jumbo shrimp in a garlic cream sauce

Tuscan Scallops 32

Seared jumbo scallops served over a medley of gnocchi, crispy pancetta, sautéed arugula,
mushrooms, tomatoes and shallots with a lobster emulsion

Seared Sea Bass 32

Haricot verts, baby carrots, julienned sweet peppers in a shrimp & saffron broth topped with
crabmeat

Lancaster Bacon Burger and Fries 18

Certified Angus Beef, apple-smoked bacon, lettuce, vine-ripe tomatoes, sliced sweet onions, Swiss cheese and
house fries

Texas Veggie Burger 16

Made with organic vegetables and grains, Romaine lettuce, vine-ripe tomatoes, sliced avocados, sweet onions,
topped with Swiss cheese and served with house fries

Pan-seared Salmon Filet 28

Sautéed baby spinach, sweet corn relish and fresh dill & mustard mayo

Texas Chicken 22

Pan-seared chicken, roasted summer vegetable medley, fingerling potatoes with a
caper beurre blanc

Grilled Pork Chop 26

Roasted Fingerling potatoes with braised fennel and an agrodolce mango glaze

Grilled Beef Tenderloin 32

Yukon Gold mashed potatoes, grilled asparagus with a "natural" Serrano ham cream sauce

Menu by Executive Chef, Martin Valerio

Parties of 6 or more are subject to a 20% gratuity. Entrée split fee \$5