

BISTRO LANCASTER

LUNCH MENU

ACT I

Bistro Salad 8

Spring mix, baby arugula, teardrop tomatoes, ricotta salata and red wine vinaigrette

with grilled chicken....12 with grilled shrimp....17 with grilled salmon....17

Spinach Salad 9

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

with grilled chicken....13 with grilled shrimp....18 with grilled salmon....18

Lancaster Classic Caesar 9

with grilled chicken....13 with grilled shrimp....18 with grilled salmon....18

Roasted Tomato & Fennel Soup 6/8

Soup of the Day 6/8

ACT II

Smoked Turkey Sandwich 12

Smoked Turkey and Gouda Cheese on sliced sourdough bread with olive mayonnaise,
baby greens and house fries

Lancaster BLT 10

Apple-smoked bacon, Romaine lettuce, vine-ripened tomatoes, avocado and house fries

Lancaster Bacon Burger and Fries 12

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

Texas Veggie Burger 10

Grilled Portobello Mushroom, sweet red peppers, spring mix, vine-ripe tomatoes, sliced
avocados, sweet onions, topped with Swiss cheese and served with house fries

Wild Mushroom Risotto 15

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

Seared Blue Crab Cake 16

Jumbo crab on Frisee with diced tomato and green onion served with Tuscan remoulade and
sweet basil sauce

Fresh Corn Tamale & Shrimp 19

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

Tuna Nicoise 16

Seared tuna filet, cucumber, tomato, artichoke, hard-boiled egg, fennel with an herb vinaigrette

Seared Salmon Filet 19

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

Texas Chicken 16

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

Menu by Executive Chef, Martin Valerio

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