

JONATHAN'S BISTRO

Est. October 14, 2006

REMEMBER, GENTLEMEN, IT'S NOT JUST FRANCE

WE ARE FIGHTING FOR, IT'S CHAMPAGNE!"

-WINSTON CHURCHILL

APPETIZERS & WHENEVER

SPICY TUNA TARTARE \$13

SERVED WITH HOUSE POTATO CHIPS

MUSHROOM CAPRESE \$9

PORTABELLO MUSHROOM, TOMATOES, MOZZARELLA, GARLIC,
BASIL OIL & BALSAMIC DRIZZLE

FRIED CALAMARI \$12

SWEET CHILI SAUCE & SPICY REMOULADE

VEGGIE PIZZA \$10/\$18

PORTABELLO MUSHROOMS, SPINACH, EGGPLANT,
ROASTED RED PEPPERS, BROCCOLI, GARLIC & MOZZARELLA

STEAMED EDAMAME \$6

SERVED WITH SEA SALT

HOT POTATO CHIPS OR FRIES \$5

WITH BACON & BLEU CHEESE \$8

MAC & CHEESE \$6

WITH or WITHOUT APPLEWOOD SMOKED BACON

TOMATO BISQUE \$6

SCALLOP SLIDERS \$12

FOUR SEARED SCALLOPS SERVED WITH STRAWBERRIES & SPICY AIOLI

BRUSCHETTA \$6

FRESH TOMATOES, GARLIC, BASIL PESTO & OLIVE OIL
SERVED ON TOASTED BREAD

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

ORGANIC SALADS

AVAILABLE IN SMALL OR LARGE

ADD CHICKEN \$5, SHRIMP \$6, SALMON \$7 OR TURKEY BURGER \$6

CRANBERRY SALAD \$8/\$10

MIXED GREENS, TOMATOES, CUCUMBERS, GORGONZOLA,
WALNUTS & DRIED CRANBERRIES

CAESAR SALAD \$7/\$9

ROMAINE LETTUCE, PARMESAN CHEESE,
CROUTONS & CAESAR DRESSING

MIXED GREENS \$7/\$9

TOMATOES, CUCUMBERS, SHAVED ONIONS
CROUTONS & BALSAMIC VINAIGRETTE

ROASTED BEET SALAD \$9

SWEET ONIONS & BALSAMIC VINAIGRETTE

ICEBERG WEDGE \$8

APPLEWOOD SMOKED BACON, TOMATOES & RANCH DRESSING

STRAWBERRY GOAT CHEESE \$8/\$10

MIXED GREENS, TOMATOES, CUCUMBERS, GOAT CHEESE,
STRAWBERRIES & SLICED ALMONDS

SEAFOOD

SEARED AHI TUNA \$25

SESAME ENCRUSTED AHI TUNA, BASMATI RICE, EDAMAME & SOY MAPLE REDUCTION

Suggestions: (Glass) Momo, Sauvignon Blanc \$9 (Bottle, 125) Robert Oatley, Sauvignon Blanc \$30

GLAZED SALMON FILET \$23

FRESH ATLANTIC SALMON, PECAN-HONEY GLAZE,
BASMATI RICE & DAILY VEGETABLES

Suggestions: (Glass) Bogle, Pinot Noir \$7 (Bottle, 209) Talley Vineyards, Pinot Noir \$43

PAN SEARED SCALLOPS \$23

SERVED WITH BASMATI RICE, CITRUS VINAIGRETTE & DAILY VEGETABLE

Suggestions: (Glass) De Lyeth, Chardonnay \$9 (Bottle, 146) Qupe', Bien Nacido Cuvee' \$36

SEA BASS \$26

SERVED WITH QUINOA, CARROT GINGER SAUCE & DAILY VEGETABLE

Suggestions: (Glass) Momo, Sauvignon Blanc \$9 (Bottle, 122) Frogs Leap, Sauvignon Blanc \$35

BISTRO CRAB CAKE \$25

SERVED ON A BED OF MIXED GREENS WITH A LEMON PEPPER AIOLI

Suggestions: (Glass) Pommery, 'Pop' Champagne \$16 (Bottle, 175) Clean Slate, Riesling \$30

**LOBSTER ROLL \$ MARKET PRICE AVAILABLE
SERVED WITH FRENCH FRIES AND COLE SLAW**

Suggestions: (Glass) De Lyeth, Chardonnay \$9 (Bottle, 176) Molly Dooker, 'Violinist', Verdelho \$40

MEATS

FILET MIGNON (USDA PRIME) \$29

GORGONZOLA SAUCE, MASHED POTATOES, DAILY VEGETABLE & CRISPY FRIED ONIONS

*Suggestions: (Glass) Liberty School, Cabernet Sauvignon \$9
(Bottle, 418) Molly Dooker, 'The Maitre D', Cabernet Sauvignon \$40*

RIBEYE \$27

SERVED WITH SWEET POTATO FRENCH FRIES & GRILLED CORN

*Suggestions: (Glass) Liberty School, Cabernet Sauvignon \$9
(Bottle, 735) Buehler, Zinfandel \$35*

AUSTRALIAN RACK LAMB \$36

MARINATED IN DIJON & HERB ENCRUSTED

SERVED WITH GOAT CHEESE MASHED POTATOES & DAILY VEGETABLE

*Suggestions: (Glass) Liberty School, Cabernet Sauvignon \$9
(Bottle, 611) Robert Oatley, Shiraz \$30*

PORK CHOPS \$21

**MARINATED IN "OLD KINDERHOOK" SAUCE & GRILLED SERVED WITH
PEACH CHUTNEY, MASHED POTATOES & DAILY VEGETABLE**

Suggestions: (Glass) De Lyeth, Chardonnay \$9 (Bottle, 174) Trimbach, Gewurztraminer \$ 35

FRIED CHICKEN \$22

MASHED POTATOES, FRIED OKRA, PAN GRAVY & HOMEMADE BISCUIT

Suggestions: (Glass) Momo, Sauvignon Blanc \$9 (Bottle, 122) Frogs Leap, Sauvignon Blanc \$31

SURF & TURF BURGER \$ MARKET PRICE AVAILABLE

**8oz. TENDERLOIN HAMBURGER WITH A 4oz LIVE MAINE LOBSTER TAIL,
LETTUCE, TOMATO, SPICY REMOULADE & FRENCH FRIES**

Suggestions: (Glass) Bogle, Pinot Noir \$7 (Bottle, 204) Flowers, Pinot Noir '07 \$55

PASTA

MUSHROOM RAVIOLI \$18

PORTABELLA MUSHROOM RAVIOLI SERVED IN A MARSALA CREAM SAUCE

*Suggestions: (Glass) Bogle, Pinot Noir \$7
(Bottle, 205) J. Lohr, 'Fogs Reach', Pinot Noir \$48*

BISTRO PASTA \$18

ADD CHICKEN \$5 or SHRIMP \$6

**ANGLEHAIR PASTA SERVED WITH FRESH BASIL PESTO, TOMATOES,
FETA CHEESE, OLIVE OIL & GARLIC**

Suggestions: (Glass) Prima Terra, Pinot Grigio \$7 (Bottle, 162) Barone Fini, Pinot Grigio \$33

TRADITIONAL EGGPLANT PARMESAN \$20

SERVED OVER LINGUINI PASTA

*Suggestions: (Glass) Masciarelli, Montepulciano \$8
(Bottle, 602) Runquist, Syrah '06 \$38*

***PLEASE NOTE: A TWENTY PERCENT GRATUITY IS STANDARD IN PARTIES OF FIVE OR MORE.
JONATHAN'S BISTRO NO LONGER ACCEPTS RESTAURANT.COM GIFT CERTIFICATES***