

# BISTRO 72

## FIRST COURSE

### *CHOICE OF ONE*

CHOPPED SALAD  
FETA, DRIED CRANBERRIES & WALNUTS  
WITH HOUSE VINAIGRETTE

FRENCH ONION SOUP

## MAIN COURSE

### *CHOICE OF ONE*

PORK CHOP  
HONEY GLAZED PORK CHOP, ASPARAGUS  
SWEET POTATO MASH & APPLE CHUTNEY

PAN SEARED SALMON  
OVER WHITE BEAN, KALE & SPINACH RAGU  
TOPPED WITH LEMON WHITE WINE BUTTER SAUCE

PAN ROASTED HERB CHICKEN  
CHICKEN DEMI-GLACE, SWEET POTATO MASH,  
& MIXED VEGETABLES

RIGATONI  
PECORINO TOMATO SAUCE, WILD MUSHROOMS,  
SPINACH, & KALE

## DESSERT

### *CHOICE OF ONE*

APPLE BLOSSOM TART TOPPED WITH VANILLA ICE CREAM

CHOCOLATE CAKE

\$39 PER ADULT

INCLUDES COFFEE OR TEA SERVICE  
GRATUITY & TAX NOT INCLUDED

# **LONG ISLAND RESTAURANT WEEK**

## **LUNCH MENU**

### **FIRST COURSE**

#### *CHOICE OF ONE*

FARM STAND SALAD  
FARM STAND VEGETABLES, LEAFY GREENS,  
& DIJON SHERRY DRESSING

CAESAR SALAD  
NORTH FORK BABY ROMAINE, KALE,  
& TORN GARLIC CROUTONS

SPICED DEVILED EGG  
SERVED WITH CHILI AIOLI

### **MAIN COURSE**

#### *CHOICE OF ONE*

CHEESEBURGER  
CHARCOAL GRILLED ANGUS BEEF PATTY, SMOKED BACON,  
CARAMELIZED ONIONS, & MELTING AMERICAN CHEESE

CRAB CAKE  
JUMBO LUMP CRAB CAKES, JALAPENO CREAMED CORN,  
& HEIRLOOM TOMATOES

PORTOBELLA MUSHROOM SWISS MELT  
SERVED ON MULTI GRAIN BREAD WITH CARAMELIZED  
ONIONS, TOMATO JAM, & BALSAMIC GLAZE

THREE CHEESE GRILLED CHEESE  
MULTIGRAIN BREAD, AMERICAN, SWISS, MOZZARELLA, BACON &  
TOMATO JAM

### **DESSERT**

SCOOP OF VANILLA OR CHOCOLATE ICE CREAM

\$24 PER ADULT  
GRATUITY & TAX NOT INCLUDED