

BISTECCA – An Italian Steakhouse

Your Host – The Salerno Family

Grande Inizi

Crab Fingers 17.50

Salerno's famous Texas Blue Crab Fingers, fresh from The Gulf. Sautéed with butter, garlic, white wine and fresh herbs. Topped with Sicilian breadcrumbs.

SHRIMP BISTECCA

Huge Jumbo Gulf Shrimp Cocktail
Served with Cocktail and Remoulade Sauce.
½ dozen – **18.75** - 1 dozen – **34.50**

Steak Salerno 19.50

12 oz. New York strip, grilled to order, topped with roasted garlic and our famous butter sauce atop croutons.

Mussels 17.75

A heaping bowl of fresh farm raised black mussels, sautéed with white wine, garlic and fresh herbs, topped with Sicilian breadcrumbs.

Cheese and Meat For 2 18.50

An assortment including Cheddar, Swiss, Smoked Gouda, Provolone, Gorgonzola, Prosciutto, Capicola, Salami

Oysters

*Fresh – ½ dozen **10.50**/1 dozen **19.00**
Rockefeller – ½ dozen **13.00**/1 dozen **24.00**

***Foie Gras 23.50**

Pan seared - apple cranberry compote – spicy pecans - crispy croutons.

Smoked Salmon 14.50

Norwegian salmon, served with griddled croutons, grated red onions, capers and cooked egg yolks.

Tuna Grotto 19.50

Peppered Pan Seared Tuna, Served on Fried Wontons topped with Spicy sesame citrus butter and Wasabi Caviar.

Shrimp Grotto 12.50

A Chef Salerno classic. Four large shrimp marinated in Mogia, seared to perfection, topped with gorgonzola butter and herbed breadcrumbs.

Escargots 12.50

Six with garlic, butter, parsley, basil, cilantro, lemon, white wine, and demi.
Garnished with puff pastry.

Zuppe en Ensalata

***Wedge of Baby Iceberg 6.50**

With marinated baby tomatoes, toasted walnuts – crispy bacon – gorgonzola crumbles.
Choice of Gorgonzola dressing or Sundried Tomato dressing.

***BISTECCA Salad 8.50**

Tossed baby greens with a Gorgonzola dressing, topped with pears, Gorgonzola cheese, walnuts and bacon.
a la carte 6.50

Caesar Salad 7.50

Romaine, anchovies and fresh parmesan cheese tossed to order with our house Caesar dressing.
a la carte 6.00

Wilted Spinach Salad 7.50

With tomatoes, goat cheese, cashews and croutons, tossed with applewood-smoked bacon and caramelized onion vinaigrette.
a la carte 6.00

***Caprese 9.00**

Made with Vintage Heirloom Tomatoes and Fresh Mozzarella, sliced and topped with the finest Extra Virgin Olive Oil, fresh Basil, cracked Black Pepper and Sea Salt.

She-Crab Soup 8.00

A delicacy from the Southeast Coast states. A velvety blend of crab, shrimp and fresh herbs.

~~Be sure to try one of our Salerno Soufflés for dessert! Ask your server for details~~

Please note: There will be a \$2.00 charge for all split entrees.

The kitchen welcomes special requests

**Gluten Free Item*

Bistecca e Specialità

***Lamb Chops 36.75**

Wisconsin raised domestic lamb – lightly olive oil marinated and Mediterranean rubbed, grilled on an open fire to perfection, served with mashed potatoes.

Prime New York Strip 42.50

Served with our House Potato and baby vegetables with sides of demi-glace and sauce Béarnaise.

***Beef and Crab 32.50**

Tenderloin medallions, topped with Alaskan crab, served with our House Potato and Farmers Market Vegetables.

*** Osso Buco 35.50**

Veal classic braised to perfection. Served over mashed potatoes, with braised vegetables, and topped with a micro green gremolata.

***Pork Chop 23.50**

Double Primo Chop, butterflied – pan seared to order. Served with Apple Cranberry Compote, mashed potatoes and farm market vegetables.

Veal DaVinci 26.00

Tender slices of veal sauteed with mushrooms, finished with Marsala and a touch of cream, served with creamy shrimp vegetable risotto.

***Beef Tenderloin 36.50**

8 oz. Filet cooked to order, served with our House Potato and seasonal vegetables.

***Prime Bone-In Ribeye – 18 oz. 49.50**

Served with House Potato and Farmers Market vegetables – with sides of demi-glace and Béarnaise sauce.

***Duck 24.50**

Pan seared duck breast served with port poached pear and crepinette of confit and pecan buttered bok choy.

Chef's Peppered Strip 38.50

A Salerno Classic! Prime 12 oz. strip with Brandy Cream, mashed potatoes and baby veggies.

Frutti di Mare

Snapper and Crab 35.50

Texas Gulf fillet, pan seared and topped with Lump Crab and a citrus butter sauce. Served with pappardelle pasta and baby veggies.

Mahi Mahi 25.50

Pecan breaded, served over angel hair pasta with baby zucchini and orange basil cream.

***Salmon 23.50**

Cajun style blackened Served with an apple shrimp Lavender compote, fried rice and baby veggies.

***Sea Bass 29.50**

Miso glazed, served with fried rice and pecan buttered bok choy.

***Beef & Lobster for Two 99.00**

14 oz. Australian Lobster Tail and (2) 6 oz. Beef Tenderloin Filets grilled to order. Served with double house potato and vegetables.

***Australian Lobster Tail 69.00**

14 oz. - The Best Tail in the World! Basted with butter and lemon, served with shrimp vegetable risotto and seasonal vegetables.



*Thank you for your patronage!
Love, Chef*

**Gluten Free Item*