

BISTECCA – An Italian Steakhouse

Your Host – The Salerno Family

Grande Inizi

Tuna Grotto 19.50

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

Quail Bullet 8.50

A Great App! Stuffed with jalapeno and cheese - breaded and fried, served on Portobello Risotto, drizzled with jalapeno syrup

Mussels 17.75

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

Scallop 8.50

Fresh Jumbo East Coast – pan seared, resting atop a griddled Portobello mushroom

Escargots 12.50

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

Crab Cakes 15.50

Two cakes full of Texas gulf blue crab. Served on a crab cream. Delicious!

Shrimp Grotto 12.50

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

Shrimp BISTECCA

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

Smoked Salmon 14.50

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

Cheese and Meat For Two 18.50

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

Steak Salerno 19.50

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

Oysters

Fresh – ½ dozen 12.00/1 dozen 23.00

Rockefeller – ½ dozen 17.50/1 dozen 28.00

Mediterranean Grilled – ½ dozen 14.00/1 dozen 25.00

Zuppe en Ensalata

***Wedge of Baby Iceberg 7.50**

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 7.50

Caesar Salad 7.50

Romaine, anchovies and fresh parmesan cheese tossed to order with our house Caesar dressing.
a la carte 6.50

Raspberry Spinach Salad 7.50

With Chef's Holiday dressing – garnished with goat cheese rolled in a cashew dust, fresh raspberries, green apple and toasted walnuts
a la carte 6.50

***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 8.75

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

~~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 38.00**

Wisconsin raised domestic lamb, lightly olive oil and garlic marinated – grilled on an open fire to perfection.

***Pork Chop 23.50**

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

***Duck 24.50**

Pan seared duck breast served with port poached pear and crepinette of confit and seasonal vegetables.

Venison 39.50

Venison Tenderloin- Roasted, Seared, and Sliced. Served with portabella risotto, seasonal vegetables and burgundy mushrooms.

*** Osso Buco 35.50**

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

Veal DaVinci 27.50

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

Chef's Peppered Strip 38.50

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

***Beef Tenderloin 35.50**

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

***Beef and Crab 42.50**

Tenderloin Medallions topped with Alaskan King Crab, served with our House Potato and Farmers Market Vegetables.

Prime New York Strip 39.00

Served with our House Potato and baby vegetables.

***Prime Tomahawk Ribeye –40oz. 80.00**

Served with shoestring potatoes and grilled asparagus. Served with a side of Red Wine Demi and Bearnaise. (Split for \$10)

Frutti di Mare

Shrimp Scampi 25.50

A Salerno Classic! Served with pappardelle pasta.

Cioppino 33.00

Cod, shrimp, scallops, clams and mussels in a fennel tomato broth, served over pappardelle pasta.

Snapper 25.50

Fresh Gulf Red Snapper - pecan breaded, served over angel hair pasta with seasonal vegetables and orange basil cream.

Scallops 28.95

Pan seared so gingerly – to a light caramelization – then topped on fresh pappardelle pasta In a savory tomato fennel broth – DELISH!

***Salmon 23.50**

Blackened, served with fried rice, seasonal vegetables and white butter sauce

Halibut 35.50

Pan seared with garlic and basil- tossed in the oven to roast. Topped with a jumbo pan seared scallop. Served with spring vegetable risotto with a Texas Citrus Butter.

***Sea Bass 36.50**

Pan roasted to perfection. Served with a creamy Portobello risotto, seasonal vegetables and topped with compound butter with fresh herbs.

***South African Lobster Tail 44.00**

7 oz. – Tender Sweet Tail!
Basted with butter and lemon, served with mashed potatoes and seasonal vegetables.
Extra Tail – 32.00

***Combo for One 62.50**

7 oz. South African Lobster Tail and 6 oz. Beef Tenderloin Filet grilled to order. Served with House Potato and vegetables.

***Combo for Two 110.00**