



Appetizers

Ahi Tuna Tower \$18

Sushi grade tuna, avocado, sweet red pepper, tomato, wasabi, pickled ginger, soy

Shrimp Cocktail \$17

Jumbo shrimp served with cocktail sauce over shaved ice

Seafood Salad \$18

Scungilli, calamari, lemon & olive oil marinade, celery, onion, fresh herbs

Seasonal Oyster and Pearls MKT

Caviar, champagne shoot, homemade cocktail sauce, fresh horseradish, mignonette

Braised Escargot \$18

Roasted garlic, white wine, butter, fresh herbs

Jumbo Lump Crabcake \$19

Colossal crabmeat, pan seared, garlic spinach, spicy lemon aioli, grilled heirloom tomato

Spicy Duck Meatballs \$21

Ground duck, foie gras, natural duck jus, baby spinach, egg

Hudson Valley Foie Gras \$23

Pan seared, poached pear, fresh raspberries and raspberry sauce

Housemade Gnocchi \$17

Applewood smoked bacon, wild mushrooms, cream, truffle butter

Array of Wild Mushrooms \$16

Sautéed with cognac, a touch of cream and black truffle butter

Entrees

Arctic Char \$39

Pan seared, chablis, capers, truffle butter, chanterelle mushrooms, bacon gnocchi, spinach

Shrimp and Grits \$38

Bloody butcher grits with fried okra and crumbled Andouille sausage

Diver Scallops \$52

Pan seared, champagne sauce served with colossal lump crabmeat risotto

Black Angus Filet Mignon \$57

Seared, Au Poivre sauce, chanterelle mushrooms, roasted garlic mashed potatoes

Veal Osso Buco \$57

Veal shank, vegetables, wines, demi-glace, with roasted garlic mashed potatoes

Hudson Valley Duck Breast \$52

Pan-roasted, seared foie gras, black currants, Pinot Noir, risotto, spinach

Prime Pork Chop Valdostano \$48

Lightly breaded & pan fried, Stuffed with prosciutto, fontina cheese, basil, mushrooms and bacon, with cognac cream sauce, green peas and roasted garlic mashed potatoes

Three Meat Bolognese \$38

Topped with herb ricotta cheese, served over homemade pasta

Calabrian Spicy Rigatoni \$38

Parmesan tomato cream sauce with ricotta and fresh basil

Twin African Lobster Tails MKT

Poached in butter, white wine, shrimp risotto

Filet of Barramundi \$34

Pan-seared, extra virgin olive oil, white wine, black truffle butter, Gulf shrimp, risotto

Chef Seasonal Chicken MKT

USDA Prime New York Strip \$54

Lightly seasoned, grilled, Au Poivre sauce, roasted garlic mashed potatoes

Double Cut Prime Pork Chop \$49

Cast Iron seared, served with shallot confit, white wine, touch of citrus, fresh herbs, roasted garlic mashed potatoes and haricot verts

Grilled Veal Chop \$51

Sautéed garlic, caramelized shallot, mushrooms, fresh sage, touch of white wine, served with roasted garlic mashed potatoes

Slow Roasted Short Ribs \$52

Served with pimento grits & charred broccoli rabe

Market Bistro Salad \$14

House dressing, cucumbers, red onions & tomatoes

Spinach & Strawberry Salad \$16

Sliced red onion, tomato, cucumber, walnuts, berry vinaigrette

Caesar Salad \$15

Hearts of romaine, shaved pecorino romano, garlic croutons

Burrata Salad \$17

Fresh strawberry, tomato, prosciutto, dusted pistachio nuts, fresh basil, balsamic glaze,

Roasted Beet Salad \$17

Roasted beet, pears with goat cheese, cherry tomatoes and honey mustard vinaigrette over a bed of greens

Vegetables

Broccoli Rabe \$10

Extra virgin olive oil, sautéed garlic

Haricot Verts \$9

Extra virgin olive oil, roasted garlic, diced tomato, pecorino romano

Japanese Tiger Skin Peppers \$10

Long hot peppers, extra virgin olive oil, sautéed garlic, shaved parmigiana

Asparagus \$10

Amaretto cream, cracked pistachio

Sautéed Baby Spinach \$9

Roasted garlic, mushrooms, toasted Pignoli nuts, tomatoes

Add on to Any Meal

South African Lobster Tail MKT

Seared Foie Gras \$17

Southern Creamy Grits \$9

Please No Substitutions

Sharing by the Kitchen \$14

Due to increases in credit card processing fees there may be an additional charge on checks being paid with multiple credit cards

Daniel's Bistro

— BY CHEF BASS —

Call us for Catering and Private Events

(732) 899-5333



Daniel's Bistro



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