

Bernard's LUNCH MENU

Summer 2016

Bernard's Menu Changes seasonally and offers Daily Specials – below is a sample of what you may find this season

Appetizers

Soup du Jour

\$10

Mesclun, Bibb & Endive Salad, Dried Cherries, Toasted Almonds

Hearts of Palm, Goat Cheese Cigarette

Cherry Almond Vinaigrette

\$10

Kale Salad, Apples, Cranberries, Hearts of Palm,

Toasted Pecans & Parsnip Chips, Lemon Dressing

\$8

Spicy Tuna Tartar & Avocado Roll, Spicy Aioli, Pomme Gaufrette

\$16

Fried Calamari, Spicy Tomato Sauce

\$10

½ Dozen Blue Point Oysters or 9 Little Neck Clams

\$14

Entrée

Eggs Benedict, Rusti Potatoes & Fricassee of Vegetables

\$16

Omelet: Choice of Spinach, Mushrooms, Onions,

Herbs & Cheese, Served with Potatoes & Baby Vegetables

\$14

Basil Linguini, Sautéed Shrimp, Niçoise Vegetables, Tomato Sauce

\$17

Grilled Chicken Cutlet Salad, Arugula, Hearts of Palm, Artichoke Hearts,

Truffle Vinaigrette

\$17

Jumbo Lump Crabmeat, Citrus, Heart of Palm, Asparagus, Lemon

Dressing

\$23

Warm Lobster Salad, Frisée, Endive, Roasted Beets, Wild Mushrooms,

Sherry Shallot Vinaigrette

\$38

Paillard Du Jour

\$22

Vegetarian: Potato, Roasted Corns, Ramps & Ricotta Ravioli

Sautéed Spinach, Pencil Asparagus, Pea Greens

Ramp Pesto & Pine Nuts

\$18

Roasted Salmon Tournedos, Sautéed Swiss Chard, Roasted

Cipollini, Sugar Snap Peas, Fingerling Potatoes

Morel Sauce

\$20

Mussels Meunière, French Fries

\$20

French Cut Breast of Chicken, Truffle Mashed Potatoes Endive

Meunière, Cipollini Onions, Haricots Verts, Thyme Sauce

\$18

Duck Leg Confit "Forestière" Potatoes

Mushrooms & Spinach

\$20

Ground Sirloin Burger

French Fries, Pickles, Lettuce, Tomato & Onion

\$1.50 Cheeses, Bacon, Caramelized Onion, Mushrooms

\$16

Grilled Hanger Steak, Sautéed Fingerling Potatoes

Roasted Carrots, Spinach, Wild Mushrooms

Red Wine Sauce

\$22