

Bernard's LUNCH MENU

Fall 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 Cranberries, Spiced Pumpkin Seeds, Hearts of Palm, Julienne Apples, Goat Cheese Cigarette, Bouquet de Pomme 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

Crabmeat Stuffed Zucchini Blossom Tempura, Yellow & green Zucchini,
Asparagus, Orange Supreme & Lemon Chive Dressing

\$25

Warm Lobster Salad, Frisée, Endive, Roasted Beets, Wild Mushrooms,
Sherry Shallot Vinaigrette

\$38

Paillard Du Jour

\$22

Vegetarian: Carrot, Leek & Sorrel Ravioli, Sautéed Kale, Chanterelle
Mushrooms, Hazelnut Brown Butter sauce

\$18

Roasted Salmon Tournedos, Sautéed Swiss Chard
Potato Sage Gnocchi, Haricots Verts, Cherry Tomatoes
Herbs, Balsamic Vinegar Compote

\$20

Mussels Meunière, French Fries

\$20

French Cut Breast of Chicken, Truffle Mashed Potatoes Endive Meunière,
Cipollini, 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 Flat Iron Steak, Sautéed Fingerling Potatoes
Roasted Carrots, Spinach, Wild Mushrooms

Red Wine Sauce

\$24

Braised Veal Shoulder, Creamy Polenta
Tricolor Carrots, Broccoli Rabe, Truffle Sauce

\$22