

Bernard's LUNCH MENU

Winter 2017

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

Mixed Greens & Frisée Salad, Asparagus, Avocado, Fennel, Yellow & Red Grape Tomatoes & Dijon Vinaigrette

With Sautéed Shrimp or Scallops \$18

With Grilled Tuna Steak \$20

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

\$17

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

\$38

Paillard Du Jour

\$22

Home Made Squid Ink Linguine, Calamari, Shitake Mushrooms, Tomatoes, Scallions & Ginger Lemon Beurre Blanc

\$17

Vegetarian: Pumpkin, Leek & Wild Mushroom Ravioli. Brussels Sprouts, Sautéed Kale, Trumpet Royale Mushrooms,

Hazelnut Brown Butter Sauce

\$18

Roasted Salmon Tournedos, Sautéed Kale, Spaghetti Squash & Roasted Romanesco, Morel Sauce

\$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

Venison Stew, Corn Scallion Spätzle, Root Vegetables, Sautéed Wild Mushrooms, Red Wine Sauce

\$22