



BISTRO @ BERNARD'S

STARTERS

**Mussels Mariniere 10-**  
*Garlic, White Wine & Parsley*

**Grilled Calamari 11-**  
*White Beans, Pancetta & Roasted Tomato  
Lemon White Wine Basil Broth*

**Roasted Little Neck Clams 12-**  
*Chorizo, Roasted Corn, Fregole & Tomato Broth*

**Prosciutto di Parma 12-**  
*with Fruits of the Season*

**Chesapeake Jumbo Lump Crab Cakes 14-**  
*with Tropical Fruit Salsa*

**Seafood Cocktail 14-**  
*Shrimp, Jumbo Lump Crab & Lobster  
Avocado & Cocktail Sauce Granita*

PASTA

**Rigatoni alla Norma 9- APP. 15- M/C**  
*Eggplant, San Marzano Tomatoes &  
Ricotta Salata*

**Penne Primavera 9- APP. 15- M/C**  
*Assorted Vegetables, White Wine, Garlic & Basil  
with Whole Wheat Pasta 2-*

**Linguini Vongole 11- APP. 17- M/C**  
*Little Neck Clams, Garlic, White Wine & Parsley*

**Spaghettoni della Casa 11- APP. 17- M/C**  
*Sautéed Shrimp & Asparagus Tips  
Roasted Garlic, White Wine & EVO*

BURGERS

**Turkey Burger 10-**  
*Roasted Vidalia Onion Jam*

**Bernard's Signature Sirloin Burger 12-**  
*Lettuce, Vine Ripened Tomato & Pickle*

**Salmon Burger 12-**  
*Lemon Basil Aioli*  
• all burgers include Pommes Frites •  
add Applewood Smoked Bacon 2-  
add Gruyère, Vermont Cheddar or Roquefort 2-

SALADS

**Market 8-**  
*Baby Greens, Roma Tomatoes & English Cucumber  
Roasted Shallot Sherry Vinaigrette*

**Steakhouse 8-**  
*Iceberg Wedge, Tomato & Bermuda Onion  
Blue Cheese Dressing*

**Arugula 10-**  
*Watermelon, Ricotta Salata & Lemon  
Cracked Pepper Vinaigrette*

**Grilled Seafood 12-**  
*Baby Spinach & Fennel Shavings  
Citrus-Soy Vinaigrette*

FISH

**Roasted Atlantic Salmon 19-**  
*De Puy Lentils, Pommes Purée & Savoy Cabbage*

**Braised Lemon Sole Provençale 22-**  
*Tomato Broth, White Wine, Olives & Capers  
Little Neck Clams*

**Seared Diver Scallop & Shrimp Sauté 27-**  
*Asparagus, Sweet Pea & Oyster Mushroom Risotto  
Tomato Tarragon Beurre Blanc*

MEAT

**Herbed Balsamic Chicken Paillard 16-**  
*Arugula Salad & Grilled Tomato Bruschetta*

**Chicken Cooked Under a Brick 18-**  
*Fingerling Potatoes with Rosemary & Sea Salt  
Grilled Sweet Peppers & Roasted Corn*

**Veal Cutlet Milanese 24-**  
*Insalata Tricolore with Tomato & Fresh Mozzarella*

**Steak Frites 29-**  
*N.Y. Strip with Roasted Cipolini Onions  
Sautéed Spinach & Steak Fries*



## BISTRO @ BERNARD'S

### BEER

**Corona Extra 4.50**  
*Chapultepec, Mexico*

**Sam Adams Light 4.50**  
*Boston, Massachusetts*

**Spaten Premium Lager 4.50**  
*Munich, Germany*

**Blue Point Toasted Lager 4.50**  
*Patchogue, Long Island*

### BEVERAGES

**Coca-Cola, Diet Coke, Sprite 2-**

**Boylan's Black Cherry or Root Beer 2.50**

**San Pellegrino Aranciata or Limonata 2.50**

**San Pellegrino Sparkling Water 2.50**

**Fresh Brewed Iced Tea 2.50**

## WINE LIST

### WHITE

**La Fuente 8-/24-**  
*Chardonnay, Chile*

**Geretto 8-/26-**  
*Pinot Grigio, Delle Venezie, Italy*

**S.A. Prüm Essence 8-/26-**  
*Riesling, Mosel, Germany*

**Prospero 9-/27-**  
*Chardonnay, Sonoma, California*

**Lieb Cellars Reserve 11-/35-**  
*Chardonnay, North Fork, Long Island*

**Lieb Cellars Reserve 11-/35-**  
*Pinot Blanc, North Fork, Long Island*

### RED

**Poggio Stella Colli Senesi 8-/24-**  
*Chianti, Toscana, Italy*

**Wyndham Estates 8-/26-**  
*Shiraz, McLaren Vale, Australia*

**14 Hands 9-/27-**  
*Cabernet Sauvignon, Washington State*

**Dolium 9-/27-**  
*Malbec, Argentina*

**Winterhawk 10-/32-**  
*Merlot, Sonoma, California*

**Lieb Cellars Reserve 11-/35-**  
*Merlot, North Fork, Long Island*

**Domaine Vincent Sauvestre 11-/36-**  
*Pinot Noir, Bourgogne, France*

