Chloe's Bistre

APPETIZERS

Caprese

12

Slices Of Fresh Tomatoes, Fresh Mozzarella, Basil & Balsamic Glaze

Fried Calamari

16

With Marinara Sauce

Clams Casino 15 With Seasoned Bread Crumbs, Sun Dried Tomatoes, Fresh Bacon & Parsley

Burrata e Prosciutto 16

Baby Arugula and Bell Pepper and Balsamic Glace

Hearts of Palm 15 Shrimps, Cherry Tomatoes, Avocado Red Onions in a Citrus Dressing

Fried Mozzarella

14

with Marinara Sauce

Fresh Clams or Mussels 18

Sautéed in A White Wine, Garlic, Olive Oil or Marinara Sauce

Grilled Octopus 18 Fresh Arugula Cherry Tomatoes & Garlic Lemon Butter Sauce

Shrimp Cocktail (5) 16

 ${\it Jumbo}$ Shrimp served with house made cocktail sauce .

Mushroom Truffle Crostini (6)

15

Truffle Oil. Sauteed Mushrooms & Melted Swiss

SALADS

(Add: Chicken 7, Shrimp 9, Salmon 8)

Caesar

Fresh Romaine Lettuce, Parmesan Cheese, Croutons & Homemade Dressing

11

Baby Spinach 12

Artichokes, Cherry Tomatoes, Fresh Parmesan Cheese & Bloody orange Dressing

Baby Arugula 12

Fresh Goat Cheese Cherry Tomatoes & Balsamic Vinaigrette

Red Beets 14

Fresh Goat Cheese, Baby Arugula, Walnuts & Balsamic Glaze

Chloe's 14

Radicchio , Endive, Arugula, Romaine, Cherry Tomatoes Dried Cranberries, Walnuts, Pear, Gorgonzola , Balsamic Dressing

- CARPACCIO & TARTARE

Tuna Tartar15Avocado, Tropical Glaze & Fresh Lime Juice

Beef Carpaccio 16 Fresh Baby Arugula, Shaved Parmesan & Truffle Oil

Smoked Salmon Plate 16

Caramelized Onions, Crostini & Capers Creamy Sauce

SOUPS -

Fresh Vegetables 12 Shrimp Corn Chowder 14



— PASTAS

(Any Pasta Dishes You Can Substitute with Gluten-Free Penne)

Penne Vodka Sauce 24

Add: Chicken 7 Veggies 7 Shrimp 9 Salmon 8. With Vodka Pink Sauce

Penne Amatriciana 27

Onions, pancetta red pepper pecorino cheese in marinara sauce

Spaghetti Bolognese 27

Pasta with Homemade Ground Beef Sauce

Rigatoni Broccoli and Sausage 26

pasta with Broccoli rabe & sausage with garlic and Extra Virgin Olive oil

Linguine Vongole 28

Fresh Clams In a White Wine Sauce, Extra Virgin Olive oil, Fresh Garlic & Parsley

Linguine Ai Shrimp Scampi 32

Over linguine, with white wine, garlic & extra virgin olive oil

Seafood Linguine

fresh Clams, Mussels, Calamari, Shrimp in a White Wine or Marinara Sauce

34

Lobster Ravioli 34 Ravioli Filled with Fresh Lobster Pulp in A Pink Sauce

Risotto Gamberi, Asparagus & Radicchio 30

32

With Shrimp, Asparagus, & Radicchio

Risotto Ai Funghi 28

With fresh Shiitake, Porcini & Wild Mushrooms

Risotto Classico

With Fresh Shitake Mushrooms, Shallots and Reggiano Cheese Topped with Scallops

Lasagna 28

Made with fresh mozzarella & meat sauce Finish with smoked gruyere cheese

MEATS

Grilled Chicken 27 Marinaded grilled chicken served with traditional house salad

Marsala Choices Chicken 27 Veal 30

Sautéed Spinach with Mushrooms in A Marsala Wine Sauce

Milanese Choices Chicken 27 Veal 30 Light Breaded Served with Choice of Salad or Pasta

Parmesan Choices Eggplant 25 Chicken 27 Veal 30

Light Breaded, Marinara Sauce & Fresh Mozzarella Melted Served with Penne

Piccata Chicken 27 Veal 30 Shrimp 32 Lemon butter Caper sauce with a pasta of your choice

Chicken Pollo Fiorentina 27

spinach, chicken, and fontina cheese in white wine over linguini

Pan-Roasted Pork Chop

Roasted Potatoes, Brussel Sprout, Top Mild Mango Chutney & Maple Bacon

Grilled Rib Eye 120z Sautéed Spinach & Roasted Potatoes

Fish -

Grilled Jumbo Shrimp 32 With Sauteed Spinach, Roasted Potatoes in Lemon Butter Sauce

Grilled Salmon 32 With Sauteed Spinach, Avocado Mango Tomatoes Salsa

Sauteed Snapper

36

36

32

36

Shrimps, clams in marechiara sauce with pasta

Grilled Sea Scallops

Brussels Sprouts and Roasted Potatoes Lemon Butter Sauce

Branzino

Pan-seared Branzino, served with sauteed spinach and roasted potatoes, in a white-wine lemon sauce with garlic, capers, cherry tomatoes, and asparagus

38

Side Dishes: Sauteed Spinach/Sauteed Broccoli /Roasted Potatoes/ Baked Brussels Sprouts /Broccoli Rabe 8

Consuming raw or under cooked meats, poultry, seafood shellfish, or eggs, may increase your risk of food borne illness, please inform your server of any food borne allergies.