

- Private Rooms available for up to 80 people
  - All Wines and Dinners available for Carry-Out
  - Website - [www.m-bistro.com](http://www.m-bistro.com)
- 440-250-5550

# M

## BISTRO AND BAR

JOIN US FOR OUR  
SILVER SPOON  
AWARD-WINNING SUNDAY  
BRUNCH  
10:00 A.M. - 2:00 P.M.

Adults \$20.95  
Kids 4-10 \$11.95

(Holiday hours and prices will vary)

## APPETIZERS

Ask Server about Our Appetizer Special

- WF** **Shrimp or Scallops or Escargot alla Gratinata** - Topped with Butter, Herbs and Breadcrumbs, broiled to a golden brown 12.95
- Breaded Mozzarella Bruschetta** - Breaded Fresh Mozzarella Cheese topped with Fresh Tomato Bruschetta and Basil Pesto 6.95
- WF** **Pancetta Wrapped Jumbo Shrimp** - Jumbo Gulf Shrimp wrapped in Pancetta Bacon, served with Roasted Red Pepper Coulis, Basil Oil, Balsamic Vinegar Reduction 9.95
- Lump Crab Cake** - Jumbo Lump Crab, Diced Red and Yellow Peppers sautéed until golden brown, served with Chive Oil and Smoked Tomato Aioli 14.95
- WF** **Lamb Lollypops** - Rosemary Marinated Lamb Lollypops served with Oven Roasted Wild Mushrooms and Smoked Tomato Béarnaise Sauce 12.95
- Spinach, Feta and Artichoke Dip** - Creamy Spinach and Feta Cheese Dip topped with Roasted Artichokes, served with House Fried Pita Chips 6.95
- Lobster or Shrimp Martini** - Poached Maine Lobster or Gulf Shrimp served with Traditional Cocktail Sauce, Capers and Lemon 13.95
- Onion Soup Gratinee** 4.50
- Soup du Jour** M. P.
- M** **Quonset Point, RI Calamari** - Red Pepper Coulis, Roasted Garlic Aioli 10.95
- M** **Stuffed Banana Peppers** - Italian Sausage, Asiago, Marinated Tomatoes 11.95
- M** **Lamb and Goat Cheese Pierogies** - Potato Puree, Roasted Tomato Broth, Frizzled Onions, Tzatziki 12.95
- M** **Tuna Tartare** - Avocado, Mango, Micro Greens, Soy Reduction, Wasabi Cream 13.95

## WOOD FIRED PIZZAS

Ask Server about Our Pizza Special

- Margherita Pizza** - Fresh Tomato Sauce, Sliced Roma Tomatoes, Fresh Mozzarella Cheese, Fresh Basil and Shaved Parmesan Cheese, drizzled with Roasted Garlic Oil 11.95
- Seafood Pizza** - Shrimp, Scallops and Crabmeat with White Wine Garlic Sauce, Mozzarella and Parmesan Cheeses, drizzled with Basil Oil 14.95
- Greek Pizza** - Fresh Tomato Sauce, Fresh Oregano, Ground Lamb, Artichoke Hearts, Mozzarella and Feta Cheeses, Kalamata and Green Olives, Red Onion 13.95
- Chicken Florentine Pizza** - Marinated Chicken Breast, Spinach, Mozzarella and Parmesan Cheeses, White Wine Garlic Sauce, Crispy Pancetta Bacon 12.95
- M** **White Pizza** - Sweet Italian Sausage, Extra Virgin Olive Oil, Mozzarella, Ricotta, Asiago, Chives and Parsley 11.95

## SALADS

- Bistro Mixed Greens** - Mixed Greens, Shaved Fennel, Red Grapes, Candied Pecans, Champagne Vinaigrette 7.95
- Caesar** - Romaine Lettuce, Freshly Shaved Romano, Croutons, Anchovy Fillets 7.95
- Greek Salad** - Mixed Organic Greens, Tomatoes, Kalamata Olives, Cucumber, Red Onion, Feta Cheese, Red Wine Vinaigrette 7.95
- Cobb Salad** - Egg, Avocado, Crisp Smoked Applewood Bacon, Red Onion, Cucumber, Mild Horseradish Sauce 7.95
- Wedge Salad** - Iceberg Lettuce, Smoked Applewood Bacon, Cornichons, Chopped Egg, Tomatoes, Choice of Bleu Cheese or 1000 Island Dressing 7.95
- Warm Spinach and Wild Mushroom Salad** - Baby Spinach, Oven Roasted Wild Mushrooms, Crisp Pancetta, Teardrop Tomatoes, topped with Warm Bacon and Leek Dressing and an Over Easy Egg 7.95

### ADD TO YOUR SALAD...

Grilled Olive Oil Marinated Chicken	7.00	Lump Crabmeat	12.50
Poached Maine Lobster	12.50	Broiled Jumbo Gulf Shrimp	11.50
Cedar Planked Atlantic Salmon	9.75		

**M** Denotes M Bistro Classic

Consuming raw or undercooked, meats, poultry, seafood, shellfish or eggs may increase your risk foodborne illness.

## ENTREES

Ask Server about Our Entree Special

- Stuffed Breast of Chicken** - Chicken Breast stuffed with Wild Mushroom Duxelles, Fontina Cheese, Fresh Thyme, topped with Garlic Thyme Velouté 22.95
- Airline Breast of Chicken** - Served with Pancetta Bacon, Fresh Herbs and Sun-Dried Tomato Aioli 21.95
- Veal Oscar** - Tender Veal Medallions topped with Lump Crabmeat, Tender Asparagus, Chive Hollandaise Sauce 27.50
- Seared Pork Tenderloin** - Pan Seared Balsamic Vinegar Marinated Pork Tenderloin served with Roasted Roma Tomatoes, Micro Green Salad, Honey Balsamic Glaze 23.95
- WF** **Cedar Plank Atlantic Salmon** - Atlantic Salmon Fillets cooked on a Cedar Wood Plank, served with Roasted Artichokes, Kalamata Olive, Beurre Blanc Sauce 27.75
- WF** **Basil Pesto Crusted Halibut** - Alaskan Halibut with Basil Pesto, cooked on a Cedar Wood Plank, topped with Shaved Parmesan Cheese, Roasted Red and Yellow Bell Pepper Coulis 29.50
- WF** **Trio of Stuffed Sole** - Crab Imperial Stuffed Fillet with Lump Crabmeat and Capers; Florentine Stuffed Fillet with Spinach, Garlic and Fontina Cheese; Lobster Stuffed Fillet with Lobster Meat, Breadcrumbs and Mozzarella Cheese 29.95
- Seared Tuna** - Pan Seared Herb Marinated Ahi Tuna served with Eggplant and Caper Tapenade, Micro Greens, Basil Oil 28.95
- WF** **Roasted Stuffed Lobster** - Live Maine Lobster stuffed with Shrimp and Crab Stuffing, basted in Garlic Oil, served in the Half Shell M. P.
- Shrimp Oregon** - Jumbo Gulf Shrimp baked in Extra Virgin Olive Oil, topped with Parmesan Cheese, Fresh Oregano, Seasoned Breadcrumbs with Angel Hair Pasta 25.95
- WF** **Rack of Lamb Chops** - Double Cut Lamb Chops encrusted with Dijon Mustard, Fresh Herbs and Seasoned Breadcrumbs 34.95
- WF** **Double Cut Stuffed Pork Chops** - Herb Encrusted Double Cut Pork Chops stuffed with Fresh Spinach, Prosciutto, Fresh Mozzarella Cheese, Roasted Red Bell Peppers and Crumbled Feta Cheese 25.95
- M** **Romano Crusted Grouper** - Served with Potatoes, Asparagus and White Wine Sauce 28.95
- M** **Tilapia Puttanesca** - Hot Banana Peppers, Tomatoes, Capers, Kalamata Olives, White Wine Sauce and Herb Risotto, Seasonal Vegetable 23.95
- M** **Veal Saltimbocca** - Veal Scallopini topped with Prosciutto, Sage, Mozzarella Cheese, White Wine Sauce and Potato Gnocchi and Seasonal Vegetable 25.95

## STEAKS

### - SEASONING CHOICES -

Fresh Herbs and Garlic, Au Poivre, Porcini Encrusted, Bleu Cheese Crusted or Blackened

### - SAUCE CHOICES -

M Bistro Butter, Smoked Tomato Béarnaise, Roasted Garlic Demi-Glace, Gorgonzola Cream, Horseradish Cream, Herb Au Jus or Green Peppercorn Demi-Glace

### - ASK YOUR SERVER FOR CHEF'S STUFFING CHOICE OF THE DAY -

- Filet Mignon** - 8 oz. Center Cut Filet of Beef 32.50
- Ribeye Steak (Delmonico)** - 14 oz. Center Cut Ribeye Steak 28.95
- N. Y. Strip Steak** - 12 oz. Center Cut N. Y. Strip 29.95
- Porterhouse Steak** - 22 oz. Center Cut 35.95
- M** **Bistro Steak (Sirloin)** - 12 oz. Grilled Aged Sirloin, Crispy Bleu Cheese Ravioli and Asparagus 25.95

## SIDE DISHES A la CARTE

- WF** **Sautéed Mushrooms and Caramelized Shallots** 4.50
- WF** **Oven Roasted Asparagus** - Wrapped with Prosciutto and Parmesan Cheese 4.50
- Smashed Yukon Gold and White Truffle Mashed Potato** 4.50
- Angel Hair Pasta** - Aglio'lio, Marinara or Alfredo 4.50
- Lobster Risotto** 4.50

**WF** Denotes Wood Fired Prepared

On parties of 8 or more, an automatic 18% gratuity will be added to bill.