

BISTRO



ÉLÉPHANT

STEAKHOUSE

Appetizers

Oysters on a Half Shell

The freshest oysters shipped from all corners of the country. MP

PEI Mussels

Berkshire bacon, saffron, white balsamic and herb butter sauce \$12

Bistro Tuna Tartare

Tuna, olive oil, smoked paprika and sea salt. Avocado, onion, cilantro, roasted cumin topped with a dollop of sour cream, black caviar and spicy micro greens. \$12.50

Grilled Eggplant

Whole Japanese eggplant skinned and grilled. Served with Yuzu-soy, roasted sesame seeds, toasted seaweed and sliced green onion. \$9 (Vegetarian)

Lobster Risotto

Smoked pepper risotto with Maine lobster \$13.50

Fried Calamari

Served with house marinara sauce. \$9

Soup / Salads

Goat Cheese Salad

Baby arugula, frisée, Belgian endive, roasted red peppers, NYS Goat Hill farm cheese, toasted sunflower seeds, French vinaigrette seasonal micro greens and balsamic reduction. \$10

Green Papaya Salad

Poached prawn, shredded green papaya, fresh cherry tomatoes, lime, fresh garlic, chopped caramelized ginger and tamarind vinaigrette. \$10

Strawberry Maytag Salad

Fresh spinach, baby arugula, fresh strawberries, Maytag Blue cheese and smoked Berkshire bacon tossed with a port wine and sherry vinaigrette topped with peanut brittle. \$10

Mixed Bitter Greens

Field greens with your choice of peanut dressing or balsamic vinaigrette. \$6.50

Soup du jour

Selected and prepared daily

Sides

Bistro Fries, Greens of the Day, Potato Puree \$4

Creamed Spinach, Sautéed Wild Mushrooms \$6

We reserve the right to add an 18% gratuity to parties of 6 or more.

Entrées

Rosemary Roasted "Air-dry" Chicken

Organic chicken breast served with roasted garlic red bliss potatoes and white balsamic pan sauce. \$22

Berkshire Pork

Known as the "black pig," Berkshire Pork is famous for its perfect combination of juiciness, flavor and tenderness. Pork Chop 15 -17oz. served with your choice of sauce. \$24.95

Linguine with Clams

Little neck clams sautéed with garlic, white wine and herbs tossed with linguine. \$17.50

Bistro Duck

Crisp Long Island duckling with Grand Marnier sauce and potato puree \$25

Fish of the Day

Prepared and priced daily.

Steak & Lamb

Bistro Elephant is licensed to serve Certified Angus Beef[®]

CAB[®] Rib Eye 16 oz. \$29.50

Incredibly juicy, flavorful and naturally tender. The CAB brand's quality specifications are so strict, less than 8% of beef qualifies. All cattle are antibiotic and hormone free and enjoy a top-quality vegetarian diet.

Kobe Beef Cut Daily - Market Price

Famous for its rich marbling and melt in your mouth, velvety texture. Wagyu cattle produce unsaturated fats giving the meat its unique flavor and delectable tenderness. Our Kobe beef meets the superior Japanese grade of 9 -12.

CAB[®] Dry Aged New York Strip 16oz. \$37.50

The extra time and care put into aging beef ensures superlative flavor and maximum tenderness. Mellow and intense, our dry-aged beef delivers a distinctive, memorable taste with a buttery, tender texture.

Rack of Lamb

Full rack of New Zealand lamb marinated in garlic, smoked paprika, cracked black pepper, herbs, olive oil and red wine vinegar then roasted to perfection \$28

Add a Specialty Sauce:

Au Poivre

Bordelaise

Mint Pesto

Surf & Turf Special

Create your own surf & turf from the selections above and your choice of Shrimp, Fish of the Day, Scallops or Alaskan King Crab
Market Price