

BISTRO 146 DAILY SPECIALS 🍷 **09/22-23**

Sherry Lobster Bisque Soup

Chilled Cucumber Soup with Avocado and Crabmeat

Truffle Burrata with Prosciutto Wrapped Diver Scallops

Baby Arugula, Endive, Heirloom Cherry Tomatoes, Sliced Fresh Peaches, Fresh Figs

Ahi Tuna and Giant Shrimp Ceviche Duo

Fresh Avocado, Cucumber, Homemade Potato Chips, Fresh Lime, Pico de Gallo Salsa

Fresh Filet of Sole Française

Rock Shrimp Yukon Potato Hash, Sautéed Julienne Vegetables, Sancerre Wine, Light Lemon Sauce

Porcini Dusted and Baked Alaskan Halibut Filet

Butternut Squash Risotto, Grilled Asparagus, Sun-dried Tomatoes, Champagne-Lobster Beurre Blanc

Sautéed Big and Delicious Soft Shell Crabs

Creamy Mashed Potatoes, Sautéed Baby Spinach, Capers, Lemon

14oz. Angus Prime Ribeye Steak

White Truffle Mashed Potatoes, Sautéed Haricot Verts, Au Poivre Sauce

Premium East Coast Oysters

* Wellfleets Oysters Massachusetts

* Malpeques from P.E.I. Canada.

Premium West Coast Oysters

* Hood Canal Oysters Olympic Peninsula

* Royal Miyagis from Washington

Fresh Pumpkin Cheesecake with Caramelized Pecans

Decadent Cappuccino Tartufo with Chocolate Ganache

HOUSE SPECIALTIES:

**Bon Appétit*.*

(Ask for Availability)

~ Nova Scotia Lobster and Seafood Paella

~ Surf & Turf : 6oz. Lobster Tail and 8oz. Prime Filet Mignon

~ Giant Shrimp Scampi with Rice and Roasted Vegetables

~ Maine Lobsters Steamed with Potatoes and Vegetables

~ Shellfish Bouillabaisse with Branzino Filet and Saffron