



Cruði

<i>Ora King Salmon</i> shaved seasonal fruit, arbequina olive oil, dill, applewood smoked sea salt GF	17
<i>Market Crudo</i> finger lime, picual olive oil, sea salt GF	21
<i>Tuna Poke Nachos for two</i> marinated hawaiian style, creamy avocado	34
<i>Ceviche</i> citrus, chili, fennel, jicama, cilantro GF	MP
<i>"Raw" Beef Duet</i> peppered seared carpaccio, pickled beef tartare, raw quail egg, garlic bread crumbs, truffle oil	24

Cold Appetizers

<i>Garden Vegetable Salad</i> tomatoes, carrots, cucumbers, peppers, avocado, snow pea shoots, simple vinaigrette, fresh herbs, balsamic syrup GF	16
<i>"Breaded" Duck Panzanella Salad</i> tomatoes, cucumbers, peppers, marinated turkish olives & chickpeas, red wine vinaigrette	22
<i>Portobello Mushroom & Arugula Salad</i> red onions, enoki mushrooms, garlic croutons, caesars style mushroom dressing, port wine reduction	17
<i>Roasted & Marinated Beet Salad</i> candied nuts, citrus segments, beet vinaigrette, shaved endive, chervil, walnut oil GF	14
<i>Artichoke Leaves & Bottoms</i> zesty green dressing, garlic crumbs, tomato, fried capers	21

18% Gratuity will be added to parties of eight or more
GF = gluten free upon request

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

Mikes Bistro is committed to purchasing and serving responsibly sourced Seafood without compromising the future of our Oceans.



Hot Appetizers

<i>Rigatoni Bolognese</i> veal, almond ricotta, fresh herbs, extra virgin olive oil	22
<i>Mini Veal "Porchetta" Sandwich</i> southern peach puree, turkish olives	19
<i>Spicy Merguez Dumplings</i> enrobed in fennel crème, ginger soaked raisins, toasted almonds	17
<i>Handmade Gnocchi</i> duck & chicken confit, roasted portobello mushrooms, fresh thyme, duck jus, white truffle oil, chives	22
<i>Crispy Veal Sweetbreads</i> asparagus purée, honshimeji mushrooms, veal glace, tomato oil, potato crisps	25
<i>Pulled Beef Taquitos</i> charred salsa verde with pineapple, cilantro, scallion	20

Soups

<i>Mike's Signature Warm Corn Soup</i> gooseberries, avocado, cilantro red onion jalapeño relish GF	18
<i>Old World Exotic Mushrooms & Farro Soup</i> porcini & truffle accented broth	18

Executive Chef
Michael Gershkovich



Simply Prepared

Chicken Breast Supreme	31
Cornish Hen <i>cook and served on frame</i>	39
Seared Duck Breast (skinless)	44
First Cut Veal Chop	52
Lamb Chops	59
Rib Eye "Fillet" 11 oz.	49
Crescent Steak 11 oz. <i>limited availability, recommended for well done</i>	55
Boneless Rib Steak 15oz. <i>limited availability</i>	59

Seasons Bounty

All Things Green GF	19
Fungus Among Us... (mushrooms)	25
Creamy Spinach & Vegetable Gratin	18
Kasha Varnishkes Bistro Style	16

Daily Specials For Two

USDA Prime Grade Cote de Boeuf for Two (Monday & Tuesday)	120
Rib Eye Fillet Roast for Two (Wednesday)	115
Duet of Smoked Veal for Two (Thursday)	120

**All Simply Prepared dishes are accompanied with entree*
**All Simply Prepared dishes can be served gluten free*



Signature 72 Large Plates

Big Eye Tuna marinated chickpeas, turkish olives, haricot verte, upland cress, citrus notes GF	49
Saffron Braised Chicken aromatic rice, baby carrots, trumpet royal mushrooms	39
Grilled Veal Chop baby vegetables, parsley basil pesto, pasta	57
Lamb Shank sweet & spicy eggplant relish, mashed potatoes	44
Breaded Veal salad of arugula, tomatoes, red onion, citrus segments, balsamic syrup	46
Short Ribs sun-dried tomato barbecue glaze, mashed potatoes, braised kale, turnip & mustard puree (GF only without bbq glaze)	54
Duck Confit braised endive, sour cherry compote, faro lentil pilaf	47
Chef's Daily Fish Specials ask server for details	MP
Mustard Herb Crusted Strip Loin Steak cipolini onion, mashed potatoes	59

Sides

Brocollini GF	11
Yam Fritters	10
Potato Fries	8
Breaded Zucchini	9
Mashed Potato GF	7
Farro Lentil Pilaf	8
Garlicky Green Beans GF	9
House Made Sausage sweet peppers & onions	14