



# BISTECCA

1500 Poly Dr.

▪ AT THE GRANARY ▪

bisteccagranary.com

## APPETIZERS

### CRAB CAKES

Seared crab cakes with remoulade sauce 13.25

### ANTIPASTO PLATTER

An assortment of meats and cheeses, served with a roasted red pepper salad, fig preserves and crackers 19.75

### FRIED RAVIOLI

Cheese ravioli, breaded and fried. Served with marinara sauce 10.50

### ITALIAN STUFFED CRIMINI MUSHROOMS

Baked and dusted with parmesan 11.25

### STEAMED MUSSELS

Bianco—mussels in a white wine broth

Diablo—with scarpariella sauce for a bit of heat 14.25

### DRAGON TENDERS

Lightly breaded and fried chicken strips served with a choice of traditional dragon sauce or spicy Italian scarpariello sauce 10.75

### \*TUNA CRUDO

Seared Ahi Tuna with a Green Tea and Honey glaze, balsamic sticky rice, cucumber, avocado, balsamic glaze, green onion and spicy avocado pesto 14.25

### CALAMARI

Fried calamari strips served with marinara sauce 11.00

### CRAB, SPINACH & ARTICHOKE DIP

Crab, spinach, and artichokes in a parmesan cream cheese blend served with lahvosh crackers 13.50

### CAPRESE (GF)

Mozzarella, cherry tomatoes and fresh basil over crostini and finished with a balsamic reduction 11.00

### OLD FASHIONED SHRIMP COCKTAIL

Jumbo prawns served with cocktail sauce 15.25

### NACHOS

Nachos topped with a chipotle pepper sauce 12.25  
Add chicken 4.50, Add steak or shrimp 5.00  
Add Salsa .75 or Sour cream 1.25

### BISTECCA FLATBREAD

Caramelized onions, sautéed mushrooms, gruyere and swiss cheeses, pepper flakes and a red wine reduction 13.00

### CAPRESE FLATBREAD

Basil oil and balsamic reduction, cherry tomatoes, mozzarella, and fresh basil 12.50

### FLATBREAD FEATURE

Ask your server for details

Gluten Free Bread or Flatbread available, add 1.50

GF—Gluten Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

## SALADS

### ITALIAN COBB

Bed of romaine lettuce topped with prosciutto crisps, avocado, cherry tomatoes, corn, hard-boiled egg and gorgonzola crumbles. Served with a balsamic dressing 11.50

### CLASSIC CAESAR

Romaine tossed with croutons, grated parmesan and house made Caesar dressing 9.50

### \*MUSHROOM CRUSTED STEAK SALAD

Mushroom crusted steak, romaine, crispy onion slivers, cucumber, toasted almonds, shaved parmesan, fig vinaigrette 15.50

### \*BLACKENED TUNA SALAD

Seared blackened ahi tuna, mandarin oranges, and crispy red onion slivers, served over a bed of arcadian mixed greens tossed with a blood orange vinaigrette 14.50

Add to Caesar or Cobb Salad: Chicken 5.00, Beef 5.50 or Shrimp 6.50

## \*BURGERS

Juicy handmade 1/2 lb. Certified Angus Beef burger with lettuce, red onion, pickle and tomato

**PLAIN**—10.50

**BACON BLEU**—Bacon gorgonzola sauce 13.25

**CHEESE**—choice of swiss, provolone, cheddar, pepper jack or Italian four cheese blend 11.75

**TUSCAN BURGER** - Roasted red and green peppers, kalamata olives, sundried tomatoes, capers, basil, garlic and provolone cheese 13.25

**WESTERN**—BBQ sauce, bacon and cheddar 13.50

Add sautéed mushrooms, bacon, and/or caramelized onions to any burger for 1.75 each

## PANINIS

Choose White, Wheat, Sourdough or Gluten Free Bread

### BISTECCA BLT

Bacon, tomatoes, lettuce, avocado spread and sundried tomato aioli

11.25

### ITALIAN MEATS

Sliced pepperoni, salami and prosciutto, with Havarti cheese, pepperoncini and basil pesto 11.75

### TURKEY

Turkey, swiss cheese, bacon and honey dijon aioli

10.50

## OTHER SANDWICHES

### FRENCH DIP

Certified Angus Beef and swiss on a hoagie bun. Served with Au Jus 13.50

Add sautéed mushrooms and/or caramelized onions 1.75 each

### ITALIAN PHILLY STEAK

Certified Angus Beef, pepper/onion mix, house made marinara sauce, provolone cheese on a hoagie bun

14.50

### CHICKEN PARMESAN

Breaded chicken breast topped with marinara and melted Italian four cheese blend on a split top bun 10.00

Sandwiches served with choice of side salad, cup of soup, sweet potato fries, shoe string fries or onion rings

## SOUP

### FRENCH ONION AU GRATIN

Traditional French onion soup topped with a baguette crouton and melted swiss, provolone and parmesan

Cup 3.75 Bowl 6.25

### SOUP OF THE DAY

Cup 3.75 Bowl 6.25

Please, no separate checks on parties of 10 or more