

# Bistro 44

## ~Starters~

**Edamame with Smoked Sea Salt 6** ✨

**New England Clam Chowder 5**

**Bistro 44's Soup of the Day 4**

**The Lexington Green Salad 6**

Baby Spinach, Watercress, New Hampshire Cobb  
Smoked Bacon, Great Hill Bleu Cheese, Blackberries  
& Red Wine Vinaigrette

**Caesar Bistro Salad 8**

Add Chicken 12

Add Shrimp 14

**Calamari de Sharazchi 9**

**The Bistro Chop House Salad 14**

Gorgonzola Cheese, Chopped Peppers, Cured  
Bacon, Kalamata Olive, Vine Ripe Tomato,  
Avocado, Swiss Cheese, Roasted Chicken Breast  
Tossed in Parmesan Peppercorn Dressing

**Heirloom Tomato Caprese 9**

Basil and 2005 Mani Olive Oil

Vine Ripe Tomato with Fresh Mozzarella

**Bistro 44 Wings 12**

**Kobe Beef Tataki 12.5**

Kobe Beef with Enoki Mushroom Salad with Chili  
Oil

**New England Crab Cakes 12**

Seared Jumbo Crab with Ancho Chile Tartar Sauce

**Seafood Paella 14**

Lobster, Shrimp & Scallop in Spicy Arborio Rice

**Beef Tar Tare 14**

William Bounds Mèlange Pepper,  
Fig Chili Oil, Capers,  
Soft Fried Quail Egg

**Prawn Martini 13**

Spicy Gazpacho Complimenting 5 Jumbo Shrimp

**Diver Scallop & Lobster 14**

Lobster & Diver Scallop with Black Truffle Butter  
and Cream Sauce

**Coconut Fruit Bowl 8** ✨

Sliced Golden Pineapple, Honey Dew Melon,  
Strawberries, Blackberries, Kiwi and Cantaloupe  
Served in a Coconut Bowl with Vanilla Yogurt Dipping  
Sauce

~Bistro Lighter Fare~

**The Crab Cake “Louie” Melt 13**

Crab Cake atop Grilled English Muffin Melted Baby Swiss and Spinach served with Old Bay Fries and Bistro Slaw

**The ½ lb Lobster Roll 17**

Award Winning Chunk Lobster Meat Tossed to Order with Avocado, Fresh Tarragon, & Mayo with Old Bay Fries

**The Vegetable Baguette Sandwich 12**

Grilled Eggplant layered with Vine Ripe Tomatoes, Grilled Zucchini, Fresh Mozzarella, Olive Tapenade, Drizzled with Extra Virgin Olive Oil

**Bistro Chicken Sandwich 11**

Grilled Boneless Breast of Chicken, Boursin Cheese, Crisp Bacon, Lettuce & Tomato, served with Frisee Pepper Salad & Hand Cut Fries

**Hot Black Pastrami 13**

Shaved Peppered Black Pastrami on Grilled Dark Rye w/Beer Simmered Sauerkraut, and Finished w/Gruyere Cheese

**Black Angus Burger 11**

10 oz Black Angus Burger served with Crisp Bacon, Lettuce, Tomato and Bistro Fries

**Green Tea Pepper Crusted Tuna 25** 

Ahi Tuna, Jasmine Rice, Red Pepper Puree, Wasabi oil

~Bistro 44 Signature Entrées~

**Gorgonzola Penne Maison 18 (v)**

Penne Pasta, Grilled Artichoke, Tomato, Peppers, Imported Olives and Sun Dried Tomatoes, Tossed in a Garlic White Wine Sauce with Extra Virgin Olive Oil & Crumbled Gorgonzola cheese.

Add Shrimp 22      Add Chicken 20

**Chili Prawn Sea Bass 24**

Jumbo Chili Prawns, Baby Bok Choy

**The Bistro Aged Strip Steak 31**

14oz Prime Sirloin Strip, Dry Aged 28 days  
With Goat Cheese Butter

**Lobster Rave 24**

Black Truffle Butter, Grana Padano & Broccoli Rabe.

**Bistro 44 Gumbo 26**


Jumbo shrimp, Crawfish, Scallops, Calamari, Cajun Sausage & Creole Gravy

**The Chef’s Signature Filet 30**

8oz Filet with Gorgonzola & Roasted Pepper Fondue

**Salmon “ala Plancha” 24**

Braised Pork Belly, Baby Spinach & Jasmine Rice

**Ginger Stung Tofu 22** 

Stir Fry Vegetable and Light Soy

**Grilled Chicken & Roasted Tomato Gnocchi 22**

Tossed in Extra Virgin Olive Oil, Roasted Tomato Wine Sauce topped with Saved Grana Padano Cheese


AFTER DINNER SUPER JUICES: Pomegranate, Blueberry or Carrot 4 

~Bistro Sides~

- Sweet Potato Frites 5
- Asparagus with Béarnaise Sauce 5
- Grana Padano Polenta 5
- Garlic Yukon Mashed Potato 5
- Jasmine Rice 4
- Garlic Broccoli Rabe 4
- Grilled Baby Bok Choy 4
- Sautéed Spinach with Garlic 5
- Asian Blend Vegetables 5

 Chef  
Recommends for  
a Heart Healthy  
Option

Lower in  
saturated fat and  
cholesterol

 \*Superfoods\*  
Beneficial to Health &  
Well Being

Describes food with  
high phytonutrient  
content which are plant  
or fruit derived  
chemical compounds

Consuming Raw or Undercooked Fish May Increase Your Chance of Food Bourne Illness