



anoosh Bistro

CURBSIDE PICK-UP

BISTRO BREAD WITH GORGONZOLA SAUCE 5

APPETIZERS

BISTRO MUSSELS 18
Chorizo, Saffron Tomato Broth, Grilled Baguette

LOMO SALTADO 20
*Beef Tenderloin, Peppers and Onions, Soy-Chili Sauce,
French Fries, Scallion, Puffed Rice*

LUMP CRAB CAKE 20
Asparagus, Gribiche, Crispy Potato

SEARED SHRIMP 20
Butternut Squash Polenta, Spiced Pepitas, Crispy Prosciutto, Bourbon Sauce

SOUP & SALAD

CAULIFLOWER-BLUE CHEESE BISQUE (V) 12
Gorgonzola, Candy Pecans, Honeycrisp Apple

KY BIBB 12
Golden Apple, Walnuts, Capriole Goat Cheese, Bourbon Vinaigrette

ROASTED BRUSSELS SALAD 12
Red Wine-Dijon Vinaigrette, Parmesan, Pomegranate, Za'atar Bread Crumb

ENTREES

MUSHROOM PASTA 28

Roasted Mushrooms, House Linguini, Truffle & Garlic Cream Sauce

VEGETABLE BOLOGNESE 27

Green Lentil, Portobello, and Cauliflower Bolognese, House Linguini, Parmesan, Basil

CHICKEN LINGUINI 28

House Made Linguini, Capers, Tomato, White Wine Garlic Butter Sauce

SHRIMP SCAMPI LINGUINI 32

House Made Linguini, Capers, Tomato, White Wine Garlic Butter Sauce

RACK OF LAMB 50

Green Lentil, Roasted Cauliflower, Baby Carrot, Fig Demi-Glace

CIOPPINO 48

Tomato Saffron Broth, Fresh Fish, Clams, Mussels, Shrimp, Crab Legs

FILET OF BEEF 50

Bordelaise Sauce, Potato Soufflé, Grilled Asparagus, Baby Carrots

BEEF SHORT RIB 46

Cavatelli, Black Pepper-Mushroom Cream, Broccoli Rabe, Lemon Zest, Parmesan, Natural Jus

GRILLED VERLASO SALMON 48

Sweet Potato, Brussels Sprouts, Crispy Chorizo, Dijon Beurre Blanc

VEGETABLE BOLOGNESE (V) 38

Ragu of Green Lentil, Cauliflower, Portobello and San Marzano Tomato, Spaghetti Squash, Parmesan, Basil

DESSERTS

BANANA CREAM PIE 12

BREAD PUDDING 12