

SOUND AVENUE BISTRO

DINNER SPECIALS:

APPETIZERS:

HARVEST APPLE SALAD-18

(Mixed Greens, sliced apples, candied walnuts, dried cranberries, goat cheese & red wine vinaigrette dressing)

FRENCH ONION SOUP-12

FRIED WONTON TUNA TACOS*-12

Served with Asian Slaw & Wasabi Mayo

CRISPY BRUSSELS SPROUTS-16

(Served with Sweet Chili aioli, soft herbs lemon & honey)

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ENTREES:

PAN SEARED RIBEYE-48

(Matter d'Hotel Butter, Parmesan mashed potatoes & asparagus)

LOCAL CAJUN FLUKE-32

(Shrimp nantua sauce, blacked rice, mixed onions, peppers & cauliflower)

PUMPKIN PAPPARDELLE-30

(Pumpkin cream sauce, roasted Long Island pumpkin, mushrooms & mascarpone)

SPANISH CHICKEN CASSOULET-28

(Airline chicken breast, Spanish chorizo, white beans & mixed celery, onions & carrots)

Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food borne illness, (especially if you have certain medical conditions). Please let us know of any dietary restrictions or food allergies.



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