

BERNARD MEDITERRANEAN RESTAURANT

MENU

APPETIZERS

ESCARGOT MAISON MARINATED IN PROVINCIAL HERBS AND GARLIC BUTTER SAUCE.	\$5.95
BAKED BRIE YOUNG BRIE FOLDED IN PASTRY PUFF, BAKED AND SERVED WITH A BECHAMELLE SAUCE.	\$5.95
ROASTED BELL PEPPERS AND ANCHOVIES FRESH BELL PEPPER ROASTED AND MARINATED IN SEASONED OLIVE OIL SERVED WITH ANCHOVIES.	\$5.75
SAUMON FUME NOVA SCOTIA SALMON SERVED WITH TOAST AND GARNISH.	\$7.95
STUFFED MUSHROOMS STUFFED WITH CRAB MEAT AND HERB SEASONING TOPPED WITH LOBSTER SAUCE.	\$5.95
FRIED MOZZARELLA SERVED WITH MARINARA SAUCE.	\$4.95
FRESH CALAMARI MEDITERANEO MARINATED IN OLIVE OIL AND HERBS, BREADED AND FRIED, SERVED WITH MARINARA SAUCE.	\$8.95
GREEK CRAB SAKE COMBINATION OF CRAB, SPINACH, FETTA CHEESE AND HERB SEASONING BLENDED TOGETHER AND SERVED ON A PASTRY SHELL WITH LOBSTER SAUCE.	\$5.75

SOUPS

FRENCH ONION SOUP. SERVED WITH TOASTED BREAD AND SWISS CHEESE.	\$3.95
CREAMY VEGETABLE SOUP MEDLEY OF VEGETABLES SERVED IN A CREAM SAUCE.	\$3.50
MINISTRONE TOSCANO FRESH CRISP VEGETABLES SAUTÉED IN OLIVE OIL, GARLIC, BASIL AND BEEF CONSOME.	\$3.75
TORTELENI SOUP PASTA SAUTÉED IN BEEF CONSOME.	\$3.50

SALAD

CEASAR SALAD	\$4.00
PALM AND ARTICHOKE SALAD	\$4.25
MEDITERRANIAN SALAD	\$4.00

MAIN COURSES ARE SERVED WITH HOUSE SALAD, GARLIC BREAD, AND BREAD OF THE DAY.*

PASTA

FETTUCINI ALFREDO. FETTUCINI SERVED IN RICH CREAMY PARMESAN.	\$10.95
PASTA COMBINATION COMBINATION OF CANNELLONI, MANICOTTI AND PASTA SHELL WITH PESTO.	\$10.95
RAVIOLI ST TROPEZ CHEESE RAVIOLI, SERVED IN A SUN DRIED TOMATO WITH BABY SHRIMP AND CRAB MEAT	\$12.95
PENNE AU SAUMON PENNE PASTA SAUTÉED WITH SAUMON AND GREEN ONIONS IN A CREAMY VODKA SAUCE TOPPED WITH CAVIAR.	\$12.95

PASTA OF YOUR CHOICE MEAT SAUCE, MARINARA, PESTO. GARLIC OIL	\$9.95
LINGUINE WITH RED OR WHITE CLAM SAUCE FRESH LITTLE NECK CLAMS SAUTÉED IN WHITE WINE GARLIC SAUCE.	\$12.75
PASTA PIRA FRESH VEGETABLES SAUTÉED IN OLIVE OIL AND GARLIC, BASIL AND FRESH PLUM TOMATOES.	\$11.95
LASAGNA BOLOGNESE OLD COUNTRY RECIPE.	\$12.95
PASTA AU FRUIT DE MER SHRIMP, SCALLOPS, CLAMS, AND MUSSELS STEAMED IN A WHITE WINE SAUCE WITH GARLIC, FRESH BASIL TOMATO AND OREGANO.	\$16.95
TORTELLINI BOSCAIOLA TORTELLINI PASTA BLENDED IN A LITE CREAM SAUCE WITH FRESH MUSHROOMS AND HAM.	\$12.95

CHICKEN

BLANC DE POULET CAMPAGNARD BREAST OF CHICKEN STUFFED WITH MUSHROOM PUT IN A PASTRY PUFF, BAKED AND SERVED IN A MUSHROOM SAUCE.	\$12.95
POULET BORDELAISE BREAST OF CHICKEN STUFFED WITH SPINACH AND CHICKEN MOUSSE, SERVED IN A RED WINE SAUCE.	\$13.95
CHICKEN MARSALA BREAST OF CHICKEN SAUTÉED WITH MUSHROOMS AND MARSALA WINE.	\$12.95
CHICKEN FLORENTINA BREAST OF CHICKEN SAUTÉED IN A LEMON BUTTER SAUCE, WITH CAPERS. SERVED ON A BED OF SPINACH.	\$12.95

VEAL

VEAL PICCATA. .	\$12.95
SAUTÉED IN A LITE LEMON BUTTER AND CAPER SAUCE.	
VEAL MARSALA	\$12.95
SAUTÉED WITH MUSHROOMS AND MARSALA WINE.	
VEAL AND SCAM.PI	\$13.75
SAUTÉED WITH GARLIC AND LEMON BUTTER SAUCE	
SALTIMBOCCA ROMANA	\$13.75
VEAL TOPPED WITH PROSCIO1TO HAM AND SAUTÉED IN A LIGHT WHITE WINE SAUCE.	
ESCALOPE DE VEAUX NICOISE	\$12.95
VEAL SCALLOPINNI, STUFFED WITH HAM AND CHEESE, SERVED WITH A CREAMY MUSHROOM SAUCE.	

STEAK

RIB EYE PROVENCALE	\$17.95
BLACKENED IN PROVENCALE HERBS AND SERVED ON A BED OF GREEN ONIONS.	
FILET MIGNON FORESTIERE	\$21.00
TENDERLOIN MARINATED IN MUSTARD. BREAD CRUMBS AND HERB SEASONING, BAKED AND SLICED, SERVED IN A MUSTARD PEPPERCORN SAUCE.	
FILET MIGNON BEARNAISE	\$21.00
8 OZ. TO 9 OZ. FILET SERVED ON A BED OF CRISP ONIONS WITH BEARNAISE SAUCE.	
NEW YORK STRIP AU POIVRE	\$19.95
12 OZ. NEW YORK STRIP SERVED IN A PEPPERCORN SAUCE.	
FILET FRANSCATI (9 OZ)	\$21.00
THE BEST CENTER CUT SERVED IN A BROWN SAUCE WITH	