



## APPETIZERS

### SOUPS 7

*Jersey Corn  
Soup Du Jour*

### TEMPURA VEGETABLES 8

*Toasted Sesame Ponzu, Siracha Aioli*

### TUNA TATAKI 14

*Cucumber Daikon Salad, Wonton Crisp*

### MAPLE GLAZED PORK BELLY 12

*Spiced Apricot, Maple Dijon Glaze*

### "SHRIMP & GRITS" 12

*Polenta, Garlicky Shrimp, Broccoli Rabe, Sausage*

### FLATBREADS 10

*\*Margherita - Tomato, Fresh Mozzarella, Basil*

*\*Roasted Peppers, Fresh Mozzarella, Garlic,  
Tomatoes*

*\*Mushroom, Garlic, Mozzarella, Truffle Oil*

### CREOLE CRAB CAKE 14

*Lump crab, Panko, Arugula, Spicy Remoulade*

## SALADS

### CAESAR 8

*Parmesan, House Made Caesar Dressing*

### GREEK 12

*Cucumber, Pepperoncini, Feta, Red Onion,  
Romaine, Greek Dressing*

### BURRATA 14

*Baby Arugula, Heirloom tomatoes, Prosciutto,  
Aged Balsamic*

### BEET & GOAT CHEESE 12

*Red & Golden Beets, Goat Cheese, Toasted  
Walnuts, Citrus Vinaigrette*

*Salad Additions: Chicken 4 Shrimp 6 Salmon 6*

## ENTREES

### GOAT CHEESE STUFFED 21

#### CHICKEN BREAST

*Potato Puree, Romesco Sauce*

### GRILLED ATLANTIC SALMON 21

*White Bean Ragout, Shaved Fennel*

### BONE IN PORK CHOP 23

*Roasted Fingerling Potatoes, Spiced Apples*

### RED SNAPPER 25

*Steamed Rice, Thai Red Curry Sauce, Asian Slaw*

### PRIME BISTRO BURGER 15

*Local Cheddar, Applewood Smoked Bacon, House  
Made Fries & Pickles*

### BUCATINI & CLAMS 18

*Bucatini, Littleneck Clams, Pancetta, Parsley,  
Bread Crumbs*

### STEAK FRITES 24

*Flat Iron Steak, House Made Fries, Bearnaise*

### BBQ BACON WRAPPED 18

#### MEATLOAF

*Potato Puree, Grilled Onions*

### NEW YORK STRIP 30

*Roasted Fingerling Potatoes, Chimichurri Sauce*

### CHEESE RAVIOLI 16

*Mushrooms, Tomatoes, Roasted Peppers, Herbs*

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Please inform your server if a person in your party has a food allergy  
consuming raw and undercooked meats & shellfish increases your risk of food born illness

7/12/17