

bank lane bistro

chef de cuisine, michael gottlieb

first courses

seared la belle **foie gras**, homemade pancetta, jalapeno, virginia mammoth peanuts, sambucca infused strawberry 18

black truffle infused velvety **cauliflower soup**, seasonal mushrooms, asparagus, fresh goat cheese, smoked paprika croutons 10

togarashi seared **ahi tuna**, crispy rice paper, cured lemon, wasabi vinaigrette, homemade tosa soy 12

six **artisanal cheeses**, different styles, different milks, traditional garnishes 14

seared **diver sea scallop**, grilled scallion- jicama slaw, red pepper, cilantro, spicy coconut sauce 13

bistro salad

cucumber, crispy onions, baby mixed greens, champagne vinaigrette 8

soup of the day 8

sandwiches, wraps, etc.

wood oven roasted **scottish salmon** blt, meyer lemon-garlic mayo, house made white bread, pomme frites 15

wood fired **chicken breast**, basil pesto, emmental gruyere cheese, arugula, country white bread, parsley fries 13

grilled cheese & tomato soup 14

smoked and slow cooked **pulled pork**, homemade coleslaw, onion-brioche roll, spicy fresh cut fries 13

fennel and chili rubbed **italian capicola**, tomato, sliced cucumber, red onion, herb aioli, crispy chips 14

asian vegetable wrap

daikon, bean sprout, tomato, patty pan squash, julienned carrot, asparagus, plum-hosin dressing, wonton chips 14

wood fired **chicken** wrap, crispy onions, tomato, fresh mozzarella, mixed greens, oregano aioli 13

entrees

homemade **quiche** of the day, petite salad 12

the best **steak frites**

filet mignon, black peppercorn, pomme frites, natural jus 22

seared idaho **red trout**, thai purple sticky rice, yellow beans
tempura asparagus, ming nao sauce 17

white pizza

gorgonzola sauce, fresh garlic, mozzarella and asiago, EVOO 13

d'anjou **pear pizza**, beef steak tomatoes, asiago cheese
fresh basil, extra virgin olive oil 14

bbq **duck pizza**, japanese bbq sauce, arugula,
dried cranberries, mozzarella cheese 15

penne al'arrabiata, spicy rustic tomato sauce, slivered garlic, italian parsley,
parmesan cheese, EVOO 15

entrée salads

organic vegetables - asparagus, roasted red peppers, shitake mushroom
haricots vertes, fresh goat cheese, champagne vinaigrette 14

grilled **chicken bistro salad**

mixed greens, cucumber, crispy onions, croutons, champagne dressing 15

seared **ahi tuna**, baby mixed greens, belgium endive,
tomatoes, sesame wasabi vinaigrette, crispy rice paper 18

wood oven roasted **scottish salmon**, baby mixed greens, golden beet, tomato,
yellow wax bean, carolina pecans, black truffle-chardonnay dressing 17

smoked turkey, mixed greens, smoked bacon, gorgonzola, green pear,
candied walnuts, champagne vinaigrette 15

wood fired **filet mignon**, baby mixed greens, red onions, cucumber,
feta cheese, herb vinaigrette 20