



# BIEN SHUR

ROOFTOP RESTAURANT

## Appetizers

<b>OYSTER ROCKEFELLER</b>	Pernod sautéed spinach, applewood bacon and parmesan drizzled with béarnaise sauce.
<b>COLOSSAL SHRIMP COCKTAIL</b>	Poached in a court bouillon and served with a spicy horseradish sauce.
<b>PAN FRIED CRAB CAKE</b>	Served with a tomato confit and sweet tomato relish.
<b>CLASSIC BEEF CARPACCIO</b>	Served with garlic aioli, lemon segments and pecorino cheese.
<b>ESCARGOT BOURGUIGNON</b>	In a garlic-parsley butter sauce.
<b>AHI TUNA NAPOLEON</b>	Pepper crusted tuna served with sliced mango, wonton crackers, soy carmel, wasabi oil and topped with a fresh seafood salad.
<b>PROSCIUTTO WRAPPED ASPARAGUS</b>	Poached quail eggs, pecorino cheese, frisee and black truffle vinaigrette.

## Soups and Salads

<b>HOUSE MADE MOZZARELLA SALAD</b>	Vine ripe tomatoes, fresh basil and an aged balsamic vinaigrette.
<b>PANZANELLA SALAD</b>	Lightly toasted focaccia bread with fresh cucumbers, grape tomatoes, fresh basil and tossed in a sherry vinaigrette.
<b>CLASSIC CAESAR SALAD WITH WHITE ANCHOVIES</b>	Topped with parmesan crisps and herb roasted croutons.
<b>ARUGULA , APPLE &amp; PECORINO CHEESE SALAD</b>	Shaved fresh fennel, fried marcona almonds and a lemon-pepper vinaigrette.
<b>BIEN SHUR CHOPPED SALAD</b>	Hearts of palm, vine ripe tomatoes, English cucumbers and your choice of dressing.
<b>WARM SPINACH SALAD</b>	Tossed with a cider vinaigrette and topped with shaved egg and crispy bacon.
<b>FRENCH ONION GRATIN</b>	Served with Gruyere cheese and a toasted baguette.
<b>ROASTED RED PEPPER BISQUE</b>	Served with toasted goat cheese croutons.

## Sides

**CAULIFLOWER AND BROCCOLI AU GRATIN**  
**BAKED MAC N CHEESE**  
**CREAMED SPINACH**  
**SAUTEED GARLIC ASPARAGUS WITH HOLLANDAISE**  
**SAUTEE OF MUSHROOMS WITH ROASTED GARLIC**  
**GREEN CHILI CREAMED CORN**  
**GREEN CHILI GOAT CHEESE AU GRATIN POTATOES**  
**ROASTED GARLIC YUKON MASHED POTATOES**  
**TUSCAN BABY WHITE POTATOES**



## Entrees

*Bien Shur proudly features all natural Berkshire Pork as well as hormone free Shelton Ranch, Free Range Chicken*

<b>ROASTED KUROBUTA PORK TENDERLOIN</b>	Roasted Kurobuta Pork Tenderloin served with grilled New Zealand White Figs, crispy Prosciutto and Port reduction.
<b>ROASTED MAGRET DUCK BREAST</b>	With crispy duck Confit and sage pan jus.
<b>PAN SAUTEED SHRIMP</b>	With orzo pasta, roasted red peppers, kalamata olives, vine ripe tomatoes and fresh basil.
<b>LIVE MAINE LOBSTER</b>	Served with drawn butter.
<b>CHILEAN SEA BASS</b>	With tomato chorizo, broth fried clams, stewed tomatoes and baby artichokes.
<b>OVEN ROASTED SHELTON RANCH FREE RANGE CHICKEN BREAST</b>	With shitake mushroom pan gravy and sautéed asparagus.
<b>GRILLED ATLANTIC SALMON</b>	Served with choron sauce, roasted baby squash, charred tomatoes and basil oil.
<b>EGGPLANT AND ZUCCHINI RATATOUILLE</b>	With Boursin cheese and tomato basil coulis.

## Certified Angus Beef Steaks and Chops

*All steaks and chops served with your choice of sauce and whole roasted garlic*  
*Red Chili Veal Reduction*  
*Red Wine Reduction*  
*Green Peppercorn Sauce*  
*Café de Paris Butter*  
*Carmelized Shallot Jus*  
*Whole Grain Mustard Pan Sauce*  
*Bearnaise Sauce*  
*Choron Sauce*

**16 OZ. NEW YORK BONE IN STRIP LOIN**  
**20 OZ. BONE IN RIB EYE**  
**Double Cut New Mexico Lamb Chops**  
**10 OZ. FILET MIGNON**  
**7 OZ. FILET MIGNON**  
**10 OZ. BUFFALO TENDERLOIN**

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ALBERT DESIO  
BIEN SHUR MANAGER

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LAURIE MORALES  
ASSISTANT RESTAURANT  
MANAGER

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ISRAEL ORTIZ  
CHEF DE CUISINE