

Artful Gourmet Bistro Dinner Menu

Appetizers

Palate Pleaser Soup

Our Delicious Soup of the Day—Served by the Bowl

NeoClassic Seafood Sauté ** New **

Little Neck Clams, Fresh Calamari and Shrimp Sautéed in Spicy Tomato Broth with Onions and Garlic, Served with Grilled Focaccia

Veronese Shrimp Gorgonzola ** New **

Shrimp Sautéed with Onions in Spicy Gorgonzola Wine Sauce, Served with Grilled Focaccia

Provost Portobello ** New **

Marinated Portobello Mushroom Stuffed with Crab and Baked with Mozzarella Cheese, Garnished with Roasted Peppers and Pomegranate-Balsamic Reduction

Purist Ahi ** New **

Pepper Crusted Rare Ahi Tuna Served over Seaweed Salad with Pickled Ginger and Wasabi, Drizzled with Mandarin Orange Glaze

Winslow Wontons

Homemade Fried Wontons Stuffed with Lump Crab and Cream Cheese, Served with Sweet and Sour Dipping Sauce

Kandinsky Quesadilla

Roasted Vegetable Quesadilla with Portobello Mushrooms, Roasted Red Peppers and Eggplant with Creamy Gouda Cheese, topped with Honey Dijon and Barbecue Sauce, Served with Sour Cream and Guacamole

Murillo Lettuce Wraps

Build Your Own Lettuce Wraps with Crisp Leaves of Romaine, Grilled Chicken, Cucumbers, Bean Sprouts, Carrots and Noodles, Served with Thai Peanut and Mandarin-Sesame Ginger Dipping Sauces

Dali Calamari

Fresh Hand-Breaded Calamari, Golden Fried and Served with Homemade Marinara Sauce

Donatello Dipper

Baked Parmesan Artichoke Dip, Topped with Melted Cheddar and Served with Toasted Baguette

Rivera Coconut Shrimp

Shrimp Dipped in our Coconut Batter and Deep Fried, served with Pineapple Salsa

Salads

Dressings: House—Gorgonzola Vinaigrette, Balsamic Vinaigrette, Parmesan Peppercorn, Sesame Ginger, Honey Mustard, Bleu Cheese

Add To Any Salad: Grilled Chicken or Grilled Shrimp, Tuna Steak or Salmon

Al Fresco Signature House Salad

Our Fresh Chopped Garden Salad Tossed with Gorgonzola Vinaigrette or with a Side of your Choice of Dressing

Abstract Salad

Fresh Blackened Salmon with Mixed Greens, Red Onions, Capers and Tomatoes with Your Choice of Dressing

Surreal Caesar

The Classic Caesar, with Shaved Imported Parmigiano, Served with House Baked Garlic-Parmesan Crostini

Baroque Salad

Crisp Romaine, Grilled Chicken, Red Onions, Capers, Sundried Tomatoes and Feta Cheese Tossed with Balsamic Vinaigrette

Romanesque Salad

Fresh Grilled Tuna Steak on a Mix of Greens with Cherry Tomatoes, Cucumbers, and Black Olives Tossed in Lemon Vinaigrette and Sprinkled with Pine Nuts and Imported Parmigiano

Nouveau Salad

Spring Mix with Gorgonzola Cheese, Honey Roasted Pecans and Cranberries, Tossed with Balsamic Vinaigrette

Hokusai Salad

Romaine, Shredded Cabbage, Carrots, Chicken Breast, Mandarin Oranges, Crispy Wontons, Scallions and Almonds Tossed in Sesame Ginger Dressing

Cassatt Salad

Baby Spinach, Fresh Strawberries, Apples and Honey Roasted Pecans, Tossed with Champagne Dressing and Topped with Goat Cheese

Rococo Salad

Tomato & Fresh Mozzarella over Mixed Greens Drizzled with Olive Oil and Balsamic Glaze

Dinner Specialties

Tahiri ** New **

Moroccan Style Chicken Sautéed with Onions, Eggplant, Garlic and Raisins in Spicy Tomato Broth over Saffron Rice

Masaccio ** New **

Two Grilled Double Lamb Chops Drizzled with Pomegranate-Balsamic Reduction, Served with Redskin Mashed Potatoes and Seasonal Vegetable Selection

Hopper

Shrimp and Chicken with Red and Green Peppers Sautéed with Spicy Caribbean Seasonings, Served over Yellow Rice and Topped with Pineapple Salsa

Mona Lisa

Grilled Salmon topped with Chopped Tomatoes in a Rose Cream Sauce over Redskin Mashed Potatoes, Served with Seasonal Vegetable Selection

Degas

Shrimp Kabobs Grilled with Vegetables in an Herb Wine Marinade Served over Saffron Rice

Last Supper

Classic Paella with Shrimp, Clams, Chicken, Chorizo Sausage, Onions and Peas Simmered in Tomato Broth with Saffron Rice

Raphael

Succulent Pork Chop or Salmon Filet Topped with Creamy Dijon Sauce, Served with Redskin Mashed Potatoes and Seasonal Vegetable Selection

Picasso

Ten Ounce Grilled Filet Mignon topped with Roasted Garlic Butter, Served with Redskin Mashed Potatoes and Seasonal Vegetable Selection

Da Vinci

Chicken Breast with Mushrooms and Chopped Tomatoes in Wine Sauce with a Hint of Balsamic Vinegar, Served with Redskin Mashed Potatoes

Renaissance

Chicken Breast in a Madeira Wine Sauce with Mushrooms, Wilted Spinach and Mozzarella Cheese, Served with Redskin Mashed Potatoes

Rockwell

Fresh Grilled Salmon Filet with Chilled Dill Sauce and Three Jumbo Grilled Shrimp. Served with Saffron Rice and Seasonal Vegetable Selection

Van Gogh 2009

Six Ounce Grilled Filet Mignon Paired with a Five-Ounce Crabcake, Served with Redskin Mashed Potatoes and Broccoli

Maryland Masterpiece

Your Choice of One or Two of our Five-Ounce Jumbo Lump Crabcakes, Served with Redskin Mashed Potatoes and Seasonal Vegetable Selection

Side Dishes

Sautéed Spinach

Broccoli Romano

Redskin Mashed Potatoes

French Fries

Sweet Potato Fries

Signature Pastas

Cezanne

Spaghettini Tossed with Fresh Chopped Tomatoes, Capers and Garlic, Topped with Fresh Mozzarella

Matisse

Tri-Color Cheese Tortellini in a Creamy Tomato Sauce with Sundried Tomatoes, Portobello Mushrooms and Prosciutto di Parma, Garnished with our Homemade Pesto

Michelangelo

Jumbo Shrimp in Vodka Cream Sauce with Mushrooms and Sundried Tomatoes Tossed with Penne Pasta

Starry Night

Chorizo Sausage and Chicken in a Spicy Marinara Sauce over Penne Pasta Sprinkled with Imported Parmigiano

El Greco

Whole Wheat Linguine Sautéed with Garlic, Fresh Tomato, Peas and Basil in a Light Rose Sauce Topped with Blackened Shrimp and Romano Cheese

Botticelli

Penne Pasta with Mushrooms and Sundried Tomatoes Tossed with our Homemade Pesto, Topped with Feta and Parmigiano Cheeses- Available With Chicken or With Grilled Shrimp

Sandwiches

Sandwiches Served with Steak Fries

Leighton

All-Breast Chicken Salad with Grapes and Slivered Almonds with Lettuce on Toasted Whole Wheat Bread

Kahlo

Grilled Sundried Tomato Turkey Burger with Swiss Cheese, Lettuce and Tomato on Focaccia Bread

O'Keeffe

Our Delicious Homemade Shrimp Salad with Lettuce and Tomato on Toasted Sourdough Bread

Homer

Sliced Iron Steak with Sautéed Onions and Mushrooms with Lettuce, Tomato and Spicy Chipotle Mayo on French Baguette

Rembrandt

Blackened Salmon with Pancetta, Lettuce and Tomato on Focaccia Bread with Pesto Mayo

Wyeth

Classic Club—House Roasted Turkey Breast with Swiss Cheese, Pancetta, Lettuce, Tomato and Mayo on Toasted Whole Wheat Bread