

Bistro 45

45 WINGATE STREET, HAVERHILL, MA 01832

978-469-9700

WWW.BISTRO-45.COM

~APPETIZERS~

CRAB CLAWS SAUTEED WITH GARLIC BUTTER & FRESH HERBS

\$12

THIN SLICES OF SEARED PEPPERED TUNA, WASABI CREAM, CUCUMBER SALAD,
SOY DIPPING SAUCE

\$12

CRABMEAT & AVOCADO SALAD, DICED FRESH MANGO

\$9

JUMBO SHRIMP COCKTAIL TRADITIONAL STYLE

\$2.50 EACH

SEAFOOD PLATTER, CRAB CLAWS, JUMBO SHRIMP, CRAB MEAT, GREEN LIP
MUSSELS

COCKTAIL SAUCE, MUSTARD AIOLI

\$16

ANGRY SHRIMP, SAUTEED SHRIMP WITH SWEET & SPICY CHILI SAUCE

\$12

SAMOSA'S WITH MANGO CHUTNEY & A RAITA DIP

\$8

DAILY SELECTION OF 3 CHEESES SERVED WITH FRUIT COMPOTE, CRACKERS &
OXFORD SAUCE

\$12

WARM TORTILLA FOLD STUFFED WITH CHORIZO SAUSAGE, ROASTED RED
PEPPERS, SPINACH &

BLEU CHEESE

\$9

~SOUP & SALADS~

CHEF'S FRESH SOUP CREATION OF THE DAY

\$6

WATERCRESS & ORANGE SEGMENTS, ENGLISH CUCUMBER, SEA SALT &
SHAVED PARMESAN, CITRUS VINAIGRETTE

\$8

SLICED TOMATO & AVOCADO, GREEN OLIVES & FRESH MINT, ORGANIC GOAT
CHEESE, TOSSED WITH EVOO & MYRE LEMON JUICE

\$9

~ENTREES~

PAN SEARED PEPPERED TUNA, HERBED COUSCOUS, FRESH VEGETABLES, SPICY
RED PEPPER COULIS

\$21

ASIAN CHICKEN STIR FRY, CHICKEN BREAST STRIPS WITH ASIAN
VEGETABLES, BOK CHOY, CARROTS, RED ONION, BEAN SPROUTS & CELERY
SAUTÉED WITH TERIYAKI & GINGER, JASMINE RICE

\$15

* CHATHAM COD FISH WITH ENGLISH PEAS, BACON LARDONS, FAVA BEANS &
NAPA CABBAGE, CHERVIL, LEMON, CAPER & NUT BROWN BUTTER

\$17

NEW ZEALAND RACK OF LAMB ENCRUSTED WITH GARLIC & ROSEMARY,
ROASTED TOMATO, TRUFFLED MASHED POTATO, PAN JUS

\$26

*GRILLED BEEF TENDERLOIN MELTED BLEU CHEESE, CARMELIZED ONIONS &
MUSHROOMS,

BISTRO MASH POTATO

\$25

ESCALOPE OF PORK ENCRUSTED WITH CILANTRO & MINT, WHITE BEAN & APPLE
RAGOUT, WHOLE GRAIN MUSTARD SAUCE

\$17

**Foods Undercooked Sometimes Contain Harmful Bacteria That Can Pose a Risk of Food borne Illness.
Young Children, Pregnant Women, Older Adults and those with Compromised Immune Systems are Particularly
vulnerable*

Bistro 45

45 WINGATE STREET, HAVERHILL, MA 01832

978-469-9700

Bistro_45.com

SUNDAY BRUNCH MENU

11AM-3PM

Reservations Recommended

Bloody Mary Shrimp Cocktail, Homemade Cocktail Sauce, Lemon Wedge

\$10

Lobster Ravioli, Lobster Cream Sauce

\$8

*Bruschetta, Vine Ripened Tomato, Fresh Mozzarella, Torn Fresh Basil, Sliced Olives,
Tossed with Extra Virgin Olive Oil*

\$6.95

*Watercress, Orange Segments, English Cucumbers, Sea Salt & Shaved Parmesan,
Citrus Vinaigrette*

\$8

Fresh Crabmeat & Avocado Salad with Mango Puree

\$8.95

*Scrambled Eggs with Chives, Oak Smoked Salmon, Over Irish Toasted Brown Bread,
Fresh Fruit Salad*

\$8.95

Poached Eggs over Corned Beef Hash Cakes, Grilled Asparagus & Béarnaise Sauce

\$8.95

*Belgium Waffles, Sliced Fresh Strawberries or Sliced Fresh Banana, Vermont Maple
Syrup
\$7.95*

*Orange Brioche French Toast, Orange Cream Sauce, Thick Slab Bacon, Vermont Maple
Syrup
\$7.95*

*Warm Crepes with Caramelized Sliced Bananas or Sliced Strawberries & Chocolate
Sauce
\$7.95*

*Omelet with Vine Ripened Tomato, Fresh Mozzarella, Torn Fresh Basil, Fresh Fruit
Salad
\$7.95*

*Omelet of Irish Pork Sausage & Aged Cheddar, Fresh Fruit Salad
\$7.95*

*Steak & Eggs, Grilled Sliced Tenderloin, Poached Eggs, Over Corned Beef Hash Cakes,
Grilled Asparagus, Béarnaise Sauce
\$14.95*

*Stack of Homemade Pancakes, Sliced Bananas or Sliced Strawberries, Vermont Maple
Butter
\$7.95*

Classic Cocktails for Brunch

Creole Spicy Bloody Mary

Svedka Premium Citrus Vodka, Spicy Homemade Tomato Mix, Celery Stalk

\$7

Screwdriver

Svedka Premium Clementine Vodka, Fresh Orange Juice

\$6

Bistro Bikini

Svedka Premium Citrus Vodka, White Rum, Dash of Fresh Lemon Juice, Milk, Simple Syrup

\$7

Bistro 45 House Sangria, Served with Fresh Fruit

\$5

Bistro 45 Summer White Sangria, Served with Fresh Fruit

\$5

Champagne Cocktails for Brunch

Lacatus Cava Semi Seco Sparkling Wine

\$8 Glass \$32 Bottle

Mimosa

Cristalino Brut Cava, Fresh Orange Juice

\$7

Kir Royale

Chambord, Cristalino Brut Cava

\$8

Pick Me Up

Courvoisier, Orange Juice, Grenadine, Cristalino Brut Cava

\$8

Ritz Fizz

Amaretto, Blue Curacao , Dash Lemon, Cristalino Brut Cava

\$7

Fizzy Fuzzy Navel

Peach Schnapps, Orange Juice, Cristalino Brut Cava

\$7