

PEAR STREET BISTRO

LUNCH MENU

SOUPS

SOUP OF THE DAY AND BISTRO CLAM CHOWDER \$7
The creamy traditional New England style, with juicy clams and new potatoes

SALADS

ADD TO YOUR SALAD

Grilled Chicken \$5 | Steak \$7 | Shrimp \$9 | Salmon \$9

SIGNATURE PEAR SALAD \$9
Chopped romaine, candied walnuts, champagne vinaigrette, Gorgonzola

CAESAR SALAD \$8
Chopped romaine, shaved Parmesan

FIELD GREENS SALAD* \$8
Balsamic vinaigrette, shaved Parmesan

ENTREE SALADS

TUSCAN QUINOA VEGGIE SALAD \$10
A blend of corn, fresh tomato, scallions, bell peppers, tossed with a caper vinaigrette served over a bed of field greens
 With Chicken - \$15

THE BISTRO COBB SALAD \$10
Chicken, bacon, avocado, tomato, hard boiled egg, creamy Gorgonzola dressing

ASIAN CHOP CHOP SALAD* \$10
Chicken, bell peppers, carrots, celery, scallions, toasted almonds, sesame vinaigrette

THE GRILLED SALMON SALAD* \$14
Field greens, seasonal tomato, Gorgonzola, hard boiled egg, champagne vinaigrette

STEAK SALAD* \$14
Chopped romaine, tomato, red onions, sautéed mushrooms in balsamic vinaigrette with Top Sirloin

* HEALTHY HEART ITEMS

This season's healthy heart items are selected, in part, by this month's Local Health Fitness Expert

ITEMS TO SHARE

SEASONAL BRUSCHETTA \$9
Fresh tomato, basil & mozzarella on toasted ciabatta

THE GREEK \$9
Grilled bread or veggie sticks served with our home made chickpea hummus & olives

PSB CRAB CAKES \$11
With creole Cajun aioli, pickled house slaw

FRITTO MISTO \$14
Prawns & calamari lightly fried served with crispy onions and Cajun aioli

PRAWN & AVOCADO COCKTAIL \$11
Tossed in our home-made cocktail sauce accompanied by crisp house fried corn chips

CEVICHE* \$11
Fresh seasonal fish, cilantro, red onion, tomatoes, jalapeño & cucumber, marinated in lime juice and served with crisp house fried corn chips

BISTRO WINGS \$10
With house slaw

PETITE CHICKEN & WAFFLES \$14
Southern fried chicken strips served on top of brown sugar and bacon infused waffle with jalapeño butter and maple syrup

ASIAN BBQ MINI PORK SHANKS \$10
Sweet, tangy and melts off the bone served with pickled cucumber salad

PSB EMPANADAS \$10
Tender roasted pork, potatoes, red and green bell peppers, green onions and seasoning in a delicate pastry and fried until golden brown, served with tomatillo salsa

POMMES FRITES \$6
Crispy fries served with aioli

CRISPY TOTS \$6
Organic sweet potato, served classic tater tot style, lemon and pepper aioli

BISTRO SANDWICHES

SERVED ON YOUR CHOICE OF:

telera roll, grain roll, or pretzel bun with field greens salad. Substitute with a small caesar, pear salad, pommes frites, sweet potato tots or soup for - \$2

EL JEFE \$10
Grilled chicken breast, fresh mozzarella, basil & tomato

GRILLED STEAK \$11
Grilled top sirloin, caramelized onions, mushrooms, melted cheeses, sun-dried tomato spread

SPICY, CRUNCHY CHICKEN \$10
With pickled slaw, sriracha aioli on a pretzel bun

GRILLED PORTOBELLO MUSHROOM \$10
Roasted red peppers, fresh mozzarella, pesto spread

SHRIMP PO'BOY \$12
Popcorn shrimp, Cajun creole aioli, house slaw

PIZZETTE

OUR SIGNATURE \$11
Grilled pears, Gorgonzola, caramelized red onion, balsamic syrup

BBQ CHICKEN \$11
Tangy BBQ sauce, bell peppers, cheddar cheese, scallions

MARGHERITA \$11
Fresh tomatoes & basil, buffalo mozzarella, oven roasted garlic

CATALAN \$11
Aidells spicy sausage, mushrooms, manchego cheese topped with mix greens

THE PSB BURGER STATION \$11

CHOICE OF BREAD

*talera roll, multi grain bun, or pretzel bun
 - Includes a field greens salad or pommes frites -
 Substitute with sweet potato tots, a bowl of soup, pear salad or caesar salad for \$2*

INCLUDES THE FOLLOWING

applewood bacon, cheese, grilled onions, garlic aioli

PASTA

FETTUCCINE WITH VEGETABLES \$12
Seasonal vegetables, with a tomato sauce and Parmesan cheese

FETTUCCINE WITH CHICKEN \$14
Sun-dried tomatoes, mushrooms, spinach, creamy Marsala wine sauce

THAI COCONUT CURRY LINGUINE
Mushroom, caramelized red onions, bell peppers + shaved ginger in a creamy Thai coconut curry sauce
 With Chicken - \$14 | With Prawns - \$16

CHICKEN & SAUSAGE \$13
Jambalaya chicken and Aidells chicken sausage in a rich tomato creole stew over your choice of quinoa or steamed rice

MUSHROOM RISOTTO \$10
Sweet corn, spinach, cream, Parmesan cheese
 With Chicken - \$13 | With Prawns - \$16

BOWLS

SERVED IN A BOWL

(on top of white rice or quinoa)

TERIYAKI CHICKEN \$13
Sautéed seasonal vegetables with chicken breast tossed in a tangy teriyaki glaze

LOMO SALTADO* \$14
Top sirloin strips stir fried with onions and tomatoes in a special Peruvian sauce - topped with pommes frites

VEGGIE & TOFU STIR FRY* \$13
Sautéed seasonal vegetables & tofu tossed in a ginger sesame glaze

JOIN US FOR BRUNCH EVERY SATURDAY AND SUNDAY
 10AM-3PM FEATURING ENDLESS MIMOSAS

FIND PEAR STREET BISTRO ON:



THE BARREL FLIGHT \$11 1/2 oz of each served



All personally selected by our very own Francisco Flores



HERRADURA DOUBLE BARREL REPOSADO
with a Sangrita chaser

Handcrafted 100% Blue Agave Tequila aged 11 months in toasted oak barrels then matured for an additional month in a new barrel. Smooth, inviting & complex.



JACK DANIEL'S SINGLE BARREL

Each barrel is hand-selected for its one-of-a-kind flavor, robust taste and notes of toasted oak, vanilla and caramel.



MOUNT GAY BLACK BARREL

Small batch, matured for a second time in deeply charred Bourbon oak barrels. This finishing process releases spicy aromas that are balanced and bold.