

SLATE BISTRO

Take Out - Dinner Menu

Summer 2020

Temporary

Open

Grilled Shrimp & Baby Bellas - with Sweet Peppers, Garlic, EVOO, Lemon,
Crushed Red Pepper & Melted Italian Cheeses 11

Stuffed Banana Peppers - Sweet Sausage, Rustic Bread, Spinach, Onion and Cheeses; Marinara 8

Plant

Summer - Mixed Greens, Mandarin Oranges, Sliced Almonds, Tomato, Cucumber, 7
Red Onion & Craisins

Warm Pear - Field Greens, Sautéed Pear, Gorgonzola and Candied Walnuts 8

Zesty Garden - Greens, Tomato, Cucumber, Red Onion, Crumbled Bacon, Croutons & Mozzarella 8
Choice of Dressings: Balsamic Vinaigrette, White French, or Honey Mustard

* To Any Plant Choice Above:

Add Chicken 4 Add Salmon or Shrimp 7

Noodle & Grain

4 Cheese Ravioli - Roasted Chicken, Stewed Tomato, Scallion, Herbs, Cream, Garlic 20
and Pecorino Romano

Shrimp Risotto - Roasted Peppers, Herbs, Garlic and Parmesan Cheese 22

Slate Mac-N-Cheese - Penne, Cream, Four Cheeses, Pancetta, Mushrooms, Leeks & Garlic 17

* To Any Noodle & Grain Entree Above:

Add Chicken 4 Add Salmon or Shrimp 7

Fish

* Flat-Iron Grilled Jail Island Salmon - with Wild Mushrooms, Lemon, Olive Oil, Hot Pepper Seeds
and Dusted with Pecorino Romano 25

Black Tiger Shrimp - Minced Garlic, Dijon, Herbs, Fresh Lemon & Cream 23

Grilled White Sea Bass Fillet - Roasted Sweet Peppers, Pear Tomato, Baby Spinach,
Olive Oil and Cider Vinegar 21

Meat

Pork Milanese - Panko Crumb, Peppers, Mushrooms, Onions and Demi-glace 20

Chicken Fortunato - Seared on the Flat-Iron Grill; with Spinach, Light Tomato, 19
Beef Demi-Glace and Mozzarella

Petite NY Strip with Shrimp - Goat Cheese, Sautéed Mushrooms & Scallions, Au Jus 28

* Consuming raw or undercooked eggs, meats, poultry, or seafood may increase risk of food borne illness.

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Meat

Pork Milanese - Panko Crumb, Peppers, Mushrooms, Onions and Demi-glace 20

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Chicken Fortinato - Seared on the Flat-Iron Grill; with Spinach, Light Tomato, 19
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