



# Holland Street Bistro

*It's our pleasure to serve you...Life's too short to enjoy bad Wine!*

## *Soups & Salads*

<b>Garden Salad</b>	<b>4</b>
<i>Fresh spring greens garnished with Tomatoes, Bermuda Onions, Cucumber and Carrots.</i>	
<b>Caesar Salad</b>	<b>7</b>
<i>Crisp Romaine leaves chopped and tossed with tangy Caesar dressing and Croutons.</i>	
<i>Add Grilled Chicken</i> <b>5</b>	<i>Add Shrimp</i> <b>7</b>
<b>French Onion Soup</b>	<b>5</b>
<i>Caramelized Onions in rich broth served in a crock with seasoned Croutons and Provolone.</i>	
<b>Soup du Jour</b>	<b>3</b>
<i>Much pride is taken in our daily creative and expertly designed soups.</i>	

## *Appetizers*

<b>Cheese Fondue</b>	<b>8</b>
<i>Our Swiss and Cheddar Fondue is served in a fresh baked crusty Bread Boule.</i>	
<b>Trio of Bruschetta</b>	<b>6</b>
<i>Traditional– diced Tomato, Red Onion, Mozzarella and fresh Basil.</i>	
<i>Ricotta-Honey, Truffle Oil, Black Pepper. Eggplant Caponata– Eggplant, caramelized Onions and Capers in a Tomato sauce, served on Crostini.</i>	
<b>Stuffed Portabella</b>	<b>8</b>
<i>Portabella mushroom stuffed with a mixture of Cream Cheese, Bacon and Blue Cheese, Topped with Sundried Tomatoes infused in Truffle Oil..</i>	
<b>Jumbo Lump Crab Cakes</b>	<b>9</b>
<i>Our homemade Lump Crab cakes served with a Cajun Remoulade sauce.</i>	
<b>Riveredge Cheese Logs</b>	<b>8</b>
<i>Our Homemade Tempura Battered Cheese Logs served with a warm Marinara Sauce.</i>	
<b>Scallop Skewers</b>	<b>9</b>
<i>Our sweet Jumbo Scallops with an Applewood smoked Bacon and Honey glaze.</i>	
<b>Flat Bread Pizza</b>	<b>10</b>
<i>Our chef's daily creation is sure to satisfy your pizza craving.</i>	

Separate checks are not available for parties of eight or more and sixteen percent gratuity will be added to your check.

## *Pasta Galore!*

*All entrees are served with a house salad and warm bread sticks*

*Build your perfect dish with the finest ingredients*

### **14**

<i>Spaghetti</i>	<i>Olive Oil &amp; Garlic</i>	<i>Chicken</i>
<i>Penne</i>	<i>Marinara Sauce</i>	<i>Sausage</i>
<i>Fettuccini</i>	<i>Creamy Pesto Sauce</i>	<i>Meatballs</i>
	<i>Alfredo Sauce</i>	

*....and up to three selections from the following*

<i>Sun-Dried Tomatoes</i>	<i>Artichoke Hearts</i>	<i>Mushrooms</i>
<i>Roasted Red Peppers</i>	<i>Kalamata Olives</i>	<i>Caramelized Onions</i>
<i>Spinach</i>	<i>Fresh Basil</i>	<i>Broccoli</i>
<i>Grape Tomatoes</i>		<i>Feta</i>

## *Entrees*

### **New York Gnocchi** **16**

*Thin strips of NY Strip Steak tossed in olive oil with Gnocchi, Red Onion, Sun-dried Tomatoes, Garlic, Zucchini, fresh Basil, Red Pepper flakes. Garnished with Gorgonzola.*

### **Eggplant Rollotini** **15**

*Ricotta, Mozzarella, Arugula and Italian Sausage rolled in sliced Eggplant and baked. Served over Angel Hair ala Vodka.*

### **Chicken Parmesan** **16**

*Lightly breaded Chicken Breast sautéed and baked with Mozzarella Cheese and our Marinara sauce, served with a side of Fettuccine Alfredo with Prosciutto Ham.*

### **Chicken Faubert** **17**

*Chicken Breast topped with sautéed Zucchini, Yellow Squash, Mushrooms and Fresh Tomatoes in a Gorgonzola Cream sauce, served with a side of Rice.*

### **Holland Street Chicken** **17**

*Boneless Chicken Breast stuffed with Smoked Gouda, Prosciutto and Caramelized Onions. Served with Garlic whipped Potato, Grilled Asparagus and a Honey Dijon sauce.*

Separate checks are not available for parties of eight or more and sixteen percent gratuity will be added to your check.

## *Entrees*

**Veal Marsala** **17**

*Veal Tenderloin, lightly floured, sautéed and finished with Marsala sauce and Mushrooms. Served with Garlic whipped Potato.*

**Pistachio Tilapia** **16**

*Encrusted Pistachio Tilapia baked, served over seasonal sautéed vegetables and finished with Lemon zest and Balsamic reduction.*

**Broiled Sea Scallops** **18**

*Broiled in White Wine, Lemon and Butter with fresh Herbs. Served with Wild Rice.*

**Shrimp & Scallop Scampi** **19**

*Shrimp and Scallops tossed with Angel Hair Pasta in a white Wine, Garlic and Lemon sauce with fresh Parsley.*

**Crab Stuffed Shrimp** **19**

*Jumbo Shrimp stuffed with homemade Crab Cake Mix with a Three Grain Mustard Cream Sauce.*

**Delmonico** **19**

*Grilled 12oz. Delmonico served with Frizzled Onions and Garlic Whipped Potatoes.*

**New York Strip** **19**

*10oz Strip with a Sauce made of Smoked Gouda , Caramelized Onion & Prosciutto . Served with hand cut Steak Fries,*

**Filet Mignon** **23**

*6 oz. Filet with a Gorgonzola demi glaze served with grilled asparagus and Garlic Whipped Potatoes.*

Separate checks are not available for parties of eight or more and sixteen percent gratuity will be added to your check.



**Thank you for choosing the Holland Street Bistro!**

**We pride ourselves on exceptional service and hope that you have enjoyed your meal with us this evening.**

**We value your patronage, and your opinion! Please feel free to fill out a comment card to let us know how we're doing, and/or to offer suggestions.**

**Thank you from all of us at the  
Holland Street Bistro!**