



Rusty's
bistro



PRIX FIXE MENU

\$29

— CHOICE OF STARTER —

ROASTED TOMATO & PEPPER SOUP / CONCH CHOWDER / CAESAR SALAD / SUMMER SALAD

— CHOICE OF ENTREE —

PROSCIUTTO WRAPPED CHICKEN, *Smoked Cheddar Glaçage*, Warm Apple Fennel Salad

PECAN CRUSTED TROUT, *Bourbon Cream Sauce*, Basmati Quinoa Blend

KOREAN STYLE SKIRT STEAK, *Wasabi Mashed*, Daily Vegetable

— DESSERT DUO —

BREAD PUDDING, RUM & COKE CAKE
w/Pomegranate Caramel Sauce

CASUAL FARE

GREEK SALAD, Warm Chicken Breast, Romaine, Roasted Pepper, Tomato, Feta, Cucumber, Kalamata Olives, Herb Vinaigrette	13
TURKEY BLT, Boar's Head Turkey, Swiss, Smoked Bacon, Lemon Mustard Aioli, Whole Grain Toast with Fresh Fruit or Salad	11
KOBE BURGER, 8oz patty, Choice of Cheese, Bacon, Sautéed Mushrooms & Caramelized Onions w/ Truffle Mayo	14
WAYGU SLIDER, Bacon Jam, Pepper Jack Cheese	9
AGED CHEDDAR GRILLED CHEESE, Roasted Tomato Soup	6
FRIED SHRIMP, Hand Breaded, Cajun Remoulade	10

EXECUTIVE CHEF JOHN HARRIS

CHEF DE CUISINE JEFFREY HIOTT



TO BEGIN WITH

CONCH CHOWDER, <i>Sherry Peppers</i>	6
RUSTY'S SALAD, <i>Field Greens, Fried Chèvre, Almonds, Olives, Sherry Vinaigrette</i>	7
CAESAR SALAD, <i>Served in a Parmesan Bowl</i>	8
CAPRESE SALAD, <i>Fresh Local Tomato and Pearl Mozzarella, Fresh Basil</i>	9
BLUE CRAB CAKE, <i>Stacked, Seared, Smoked Tomato Aioli, Tomato Carrot Ginger Jus</i>	13
SHRIMP COCKTAIL, <i>Jumbo Prawns, Served Traditionally with House Cocktail Sauce</i>	12
PARMESAN CRUSTED HUMBOLDT CALAMARI, <i>Lemon Butter Caper Sauce</i>	11
GRILLED ASPARAGUS, <i>Smoked Tomato Aioli</i>	7

CUISINE OF THE SUN

POLENTA & FETA CAKE, <i>Pan Seared, Roasted Tomato & Tomatillo Sauces, Pea Tendril Salad</i>	16
MEDITERRANEAN RISOTTO, <i>Grilled Artichokes, Mushrooms, Leeks, Roasted Plum Tomato Sauce</i>	16
HERB & POTATO CRUSTED SALMON, <i>Potato Chip Crust, Fresh Herbs, Lemon Oil, Fingerling Potatoes</i>	25
CRAB CRUSTED SNAPPER, <i>Gulf Snapper, Tangerine Butter Sauce, Herb Citrus Risotto</i>	27
SEAFOOD EXTRAVAGANZA, <i>Shrimp, Scallops, Grouper, Basmati Quinoa Blend</i>	27
SEAFOOD SCAMPI, <i>Shrimp, Scallops, Linguini, Garlic Herbs</i>	23
SAUTÉED GROUPEL, <i>Florida Pink Shrimp, Corn Sauce, Yukon Gold Mashed</i>	29
STUFFED CHICKEN BREAST, <i>Boursin & Artichoke Stuffed, Mushroom Pinot Noir Sauce, w/Mushroom & Leek Risotto</i>	24
NEW ZEALAND LAMB RACK, <i>Guava Demi, Sautéed Chickpeas & Baby Greens</i>	30
NEW YORK STRIP, <i>Char-Grilled, with Wild Mushrooms</i>	12 OZ 32
STEAK AND CAKE, <i>Bacon Wrapped Petit Filet & Maryland Style Crab Cake</i>	28
FILET MIGNON, <i>Bacon Wrapped & Char-Grilled, Merlot Demi-Glace</i>	6 oz 29
	8 oz 33

Eating raw or undercooked animal products may result in increased exposure of food borne illness