

The fine art of fun dining

Pistachio
Bar & Grille



Major Credit Cards
Fabulous Martini Bar!
Call ahead for curbside pickup
610 435 7007
Great Sunday Brunch!

Today's
Specials

www.pistachioabarandgrille.com

SOUP: FRENCH ONION SOUP GRATINEE 5.95

LINGUINI WITH MUSSELS AND CHORIZO Mussels with Linguini Pasta Garlic, Onions and Leeks with Jalapeno Peppers and Saffron Broth with a Splash of Cream \$16.95

MUSSELS, CLAMS & SHRIMP WITH RISOTTO & GREEN OLIVE RELISH 18.95

GRILLED JERKED SALMON Fresh Atlantic Salmon Marinated in Caribbean Jerk Seasoning, Grilled and Served with Asparagus, Rice and Black Bean Salsa and a Sage, Vanilla & Pineapple Vinaigrette 19.95

PETIT FILET MIGNON & LUMP CRABCAKE 4 oz Petit Filet Mignon and our Lump Crabcake, Served with French Fries & Béarnaise 23.95

PISTACHIO CRUSTED TILAPIA Pan Seared and Served with a Vanilla Rum Cream Sauce, Served with Rice Pilaf and Broccoli Rabe 19.95

FILET MIGNON WITH COGNAC CREAM SAUCE Served with Roasted Potatoes and Asparagus 28.95

BISTRO STEAK CAPRESE Our Own Low Carb Entrée, Grilled Certified Angus Flat Iron Steak with Slices of Fresh Mozzarella and Sliced Beefsteak Tomatoes, Drizzled with Balsamic Reduction 23.95

PENNSYLVANIA ROAST CHICKEN Roasted in our Wood Burning Oven, Served with Sautéed Green Beans, Mushrooms, Chicken Jus & Roasted Red Potatoes 18.95

GRILLED RIB EYE DELMONICO STEAK with Onions & Peppers Sautéed in an A1 Steak Sauce, Served with Roasted Red Potatoes 26.95

CRUSTED CHICKEN BREAST Sautéed Panko Crusted Chicken Breast with Sage Butter Sauce, Served with Mashed Potatoes and Green Beans 17.95

RISOTTO WITH FILET TIPS Chunks of Tomatoes, Onions and Wild Mushrooms in a Creamy Arborio Rice Seasoned with Cracked Black Peppercorns and Garnished with Grated Pecorino Cheese 18.95

SHRIMP & SCALLOPS W/ FUSILLI Golden Pan-Seared Scallops and Shrimp in a Vodka Cream Sauce Tossed with Fusilli Pasta 19.95

FLAT IRON STEAK Grilled Certified Angus Flat Iron Steak with Roasted Red Potatoes, Broccoli Rabe and Béarnaise 22.95