



BIEN SHUR
ROOFTOP RESTAURANT

Intro's

SAKU BLOCK TUNA 14

Jicama, cucumber and pickled ginger slaw / ponzu soy caviar / wasabi citrus

TACO DE LANGOSTA 18

Lobster / purple cabbage citrus slaw / chamucos salsa

JUMBO CRAB CAKE 15

Caramelized leeks / sweet chile aioli

GAMBAS TORREZ 14

Sautéed jumbo shrimp / spanish chorizo / baby tomatoes
paprika lemon saffron butter / grilled bread

HOUSE MADE RAVIOLI 12

Ravioli stuffed with spinach & asiago / blistered tomatoes / pesto butter

Soup & Salads

LOBSTER BISQUE 10

Lobster / butter crouton

BABY WEDGE 8

Maytag bleu cheese crumbles / creamy bleu cheese dressing / oven roasted baby tomatoes
hot house cucumbers / shredded carrots / red onion / crisp prosciutto / boiled egg

ARUGULA SALAD 9

Arugula / cranberries / roasted beets / shaved fennel / candied almonds /
fried goat cheese / house vinaigrette

BIEN SHUR CAESAR 9

Baby romaine hearts / butter herb crouton / crispy prosciutto parma

Sides

NM CHILE MAC AND CHEESE WITH HOUSE MADE SPÄETZLE 8

ASPARAGUS WITH BÉARNAISE 8

CHEF'S VEGETABLES 8

MIXED VEGETABLE AND FETA COUSCOUS SALAD 8

BABY TOMATO RISOTTO 8

DUCK FAT POTATOES 8

DECADENT LOBSTER MAC AND CHEESE 12

J. MARTIN TORREZ, CHEF

BILL HOWLEY, MANAGER

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION

Plates

PRIME RIB 12OZ 29 / 16OZ 38

Duck fat potatoes

FILET MIGNON 39

Tillamook cheddar, bacon and chive mashed potatoes
red wine demi glace / crispy shoe string beets

OVEN ROASTED MOROCCAN SPICED RACK OF LAMB 42

Mixed vegetable and feta couscous salad / mint chimichurri

21 DAY DRY AGED NEW YORK (14OZ) 44

Baby red hasselback potatoes / Chef's vegetables / peppercorn bone marrow demi-glace

CHEF'S BUTCHER BOARD MP

Weekly exotic meats, grilled or roasted to perfection

SURF AND TURF 57

Petite filet mignon / 6oz red chile butter poached lobster tail / whipped potatoes / asparagus

CHEF'S SALMON 29

Asparagus and sugar snap pea risotto / baby tomato olive oil confit

CHILEAN SEA BASS 42

Baby tomato risotto / fire roasted sweet corn puree / roasted pine nut relish

RED CHILE BUTTER POACHED LOBSTER 1 TAIL 26 / 2 TAILS 51

Artichoke and parsnip puree / sugar snap pea / charred lemon chive aioli

PAN ROASTED BONE IN CHICKEN BREAST 26

Pinon quinoa / blistered baby tomatoes / baby kale / orange peach reduction

HOUSE MADE PASTA 19

Roasted garlic, black truffle beurre blanc / concasse baby tomatoes / shaved asiago

ADD Chicken Breast 8 ADD Jumbo Shrimp 11 ADD Lobster 26

Steak & Chop Accompaniments

OSCAR STYLE BÉARNAISE / ASPARAGUS / LUMP CRAB ADDITIONAL 12

BLEU CHEESE ENCRUSTED 4

PEPPER ENCRUSTED AU POIVRE 4