



BEGINNING

PEI MUSSELS 14

Citrus Lemongrass Beer Broth/ Bacon

CHARCUTERIE 14

Chef's Selection of Cured Meat & Cheese

BLUE LUMP CRAB CAKE 16

Black Bean/ Corn/ Green Chile/ Corn & Avocado Poblano Relish

TEQUILA POACHED SHRIMP COCKTAIL 14

Four jumbo shrimp and red Chile cocktail sauce, avocado, tortilla strips and fresh lime.

GRILLED FILET MIGNON SKEWERS 15

Red Chile Chimichurri/ Pickled Red Onion

FRIED DUCK LEGS 15

Sweet and Spicy Sauce/Soy Apple Slaw

FLATBREAD 13

Roasted Grape/Aged Gouda/Pickled Red Onion/Parsley/Green Chile Jelly

MIDWAY

FRENCH ONION SOUP 10

GREEK WEDGE 9

Baby Iceberg/Baby Heirloom Tomatoes/Cucumber/Hardboiled Egg
Shaved Red Onion/Feta/Crispy Bacon/ Greek Vinaigrette

ROASTED BEET SALAD 10

Roasted Beets/Mix Greens/Pear/Baby Heirloom Tomatoes
Marcona Almonds/ Herb Cheese/ Beet Vinaigrette

BIEN SHUR ROMAINE 10

Cranberry Vinaigrette/ Apples/ Peppitas/ Sweet Potatoes

SIDES

Hickory & Mesquite Smoked NM green Chile mac and cheese with elbow macaroni	8
Chef's Daily Vegetable Special	8
Sautee Mushrooms	8
Crispy Potatoes	8
Grilled Jumbo asparagus	10
Hickory & Mesquite Smoked Decadent lobster mac and cheese with elbow macaroni	14

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



BIEN SHUR
ROOFTOP RESTAURANT

MAIN PLATES

N.Y. STRIP 46

Fondue/ Red Potatoes/ Broccolini
Choice Angus

FILET MIGNON 46

Crispy Potatoes/ Sautee Chard/ Sun Dried Tomatoes/ Demi-Glace
Iowa Premium Prime Grade Beef

TOMAHAWK RIBEYE 68

Tobacco Onions/ Red Chile Chimichurri/ Grilled Asparagus
Midwest Prime Grade Angus

PORK TENDERLOIN 29

Hominy/ Red Chile/ Charred Yellow Onion/ Lime Wedge

RACK OF LAMB 44

Anise Ginger Consume/ Ginger Glazed Carrots/ Parsnip Puree

½ ROASTED CHICKEN 28

Carrots/ Parsnips/ Red Onion/ Chard/ Curry Crème Sauce

CHILEAN SEA BASS 43

Roasted Root Vegetables/ Pan Jus

ATLANTIC SALMON 32

Black Tea Cured/ Mushroom Ragu/ Watercress

TORTELLINI 24

Herb Cheese/ Spinach/ Fennel/ Roasted Pearl Onions/ Smoke Broth

PAN SEARED SCALLOPS 36

Bacon & Shallot Carrot Puree/ Sautee Chard & Pecans/ Onion Chip

ACCOMPANIMENTS

OSCAR STYLE	12
Béarnaise/asparagus/blue lump crab	
Bleu cheese encrusted	4
Pepper crusted au poivre	4
Pan-Seared scallop	8
Jumbo shrimp	11
8oz lobster tail	29
1oz seared foie gras	10
Split Plate Charge	5

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