



BIEN SHUR
ROOFTOP RESTAURANT

BEGINNING

PEI MUSSELS 14

Smoke Broth/ Bacon/ Sun Dried Tomato/ Herbs

CHARCUTERIE 14

Chefs Selection of Cured Meat & Cheese

BLUE LUMP CRAB CAKES 16

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

TEQUILA POACHED SHRIMP COCKTAIL 14

Four Jumbo Shrimp/ Red Chile Cocktail Sauce/ Lime/ Tortilla Strips

GRILLED FILET MIGNON SKEWERS 15

Red Chile Chimichurri/ Pickled Red Onion

FRIED DUCK LEGS 15

Sweet & Spicy Sauce/ Ginger Soy Infused Cabbage

FLAT BREAD 13

Guacamole/ Pickled Red Onions/ Marcona Almonds/ Queso Fresco

MIDWAY

GREEN CHILE POTATO CHOWDER 10

Red Chile Crema/ Lardons

THE WEDGE 10

Baby Iceberg/Baby Heirloom Tomatoes/Cucumber/Hardboiled Egg
Shaved Red Onion/blue cheese/Crispy Bacon/ Blue Cheese Dressing

ROASTED BEET SALAD 10

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

CAESAR SALAD 10

Croutons/ Parmesan Cheese/ Caesar Dressing

SIDES

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
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*



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MAIN PLATES

N.Y. STRIP 46

Steak Cut Fries/ Broccolini/ Red Chile Chimichurri
Prime Grade (14oz)

FILET MIGNON 48

Foie Gras Butter/ Hunter Sauce/ Pearl Onions/ Fingerling Potatoes/ Kale
Prime Grade (7oz)

TOMAHAWK RIBEYE 68

Tobacco Onions/ AU Poivre / Grilled Asparagus
Prime Grade (32oz)

SMOKED PORK TENDERLOIN 34

Sweet Potato Puree/ Brussel Sprouts/ Lardons/ Blue Cheese/ Almonds/ Pickled Red Onions

RACK OF LAMB 44

Harissa Rubbed/ White Bean/ Olive & Tomato Ragù

CHICKEN BALLOTINE 28

Leek & Carrot Chicken Sausage/Red Pepper Risotto/ Chicken Jus

SEA BASS 43

Vanilla Almond Parsnip Puree/ Roasted Fennel/ Tempura Leeks/ Almond Crumble

ATLANTIC SALMON 32

Couscous/ Red Bell Pepper/ Cucumber/ Asparagus/ Onion/ Smoke Foam

PASTA POMODORO 24

Asiago Cheese/ Tomato Ragù

CHEF'S VEGETABLE PASTA 22

Spinach Pasta/ Market Fresh Vegetables/ White Wine Butter Sauce

SCALLOPS 36

Oyster Mushrooms/ Fingerling potatoes/ Parsley Burmante/ Watercress

ACCOMPANIMENTS

OSCAR STYLE	12
Béarnaise/asparagus/blue lump crab	
Bleu cheese encrusted	4
Pepper crusted au poivre	4
Jumbo shrimp	11
8oz lobster tail	29
1oz seared foie Gras	10

COOKING CHART FOR BIEN SHUR

RARE	- COOL, VERY RED CENTER
MEDIUM RARE	- WARM, RED CENTER, A HINT OF PINK
MEDIUM	- WARM PINK CENTER
MEDIUM WELL	- SLIGHTLY PINK CENTER
WELL	- NO PINK, COOKED ALL THE WAY THROUGH

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