

Welcome To Tribeca

All Bistro Menu Items 2 for 1

During Happy Hour 4:00 - 6:00

Monday - Friday

**No substitutions and not available on take-out orders*

2nd item must be of equal or lesser value

All Drinks On This Menu \$5.00 All Night

Pink Lemonade

Smirnoff Vodka, Triple Sec, Sour mix and a Splash of Cranberry Juice

Cosmo

Smirnoff Citrus Vodka, Triple Sec, Lime Juice and a Splash of Cranberry Juice

Martinis

Made With Smirnoff Vodka or try one of our flavored Smirnoff Vodkas chilled - Citrus, Raspberry, Orange and Vanilla

Raspberry Lime Rickey

Smirnoff Raspberry Vodka, Sprite and a hint of lime juice

Rangpur Fresh

Tanqueray Rangpur, Lemon Lime Soda and Lime Juice

Calypso Cooler

Captain Morgan's Spiced Rum, Peach Schnapps, Orange Juice and a splash of Grenadine

Bistro Menu

House Smoked Duck Breast ~ \$12

Served with an onion marmalade, parmesan wafers, Boursin cheese, cappers and fresh berries.

Fried Calamari ~ \$12

With banana pepper rings and shaved fennel dusted with seasoned chick pea flour and fried golden brown. Served with spicy chile lime sauce

Tuscan Board ~ \$14

Hot sopressata, capicola and prosciutto paired with nicoise olives, black pecorino cheese, fontina cheese and asiago cheese served with basil pesto oil, sundried tomato oil and aged balsamic vinaigrette

Jumbo Chicken Wings ~ \$9

Your Choice of Honey Mustard, Hickory BBQ, or Orange Sesame served with celery sticks and blue cheese.

Zuppa Di Clams and Mussels ~ \$12

Littleneck clams and PEI mussels with fresh with saffron tomato broth served with gorgonzola stuffed bread

Cocktail Shrimp \$2.25 each

Served with house lightning sauce

Fresh Baked Naan ~ \$10

Served with fresh spinach & fontina cheese baked with fresh cream and roasted garlic

Chicago Style Pizza ~ \$12

(Please allow up to 20 minutes cooking time)

With spicy capicola, house red sauce, fontina, black olives and fire roasted peppers

Spinach & Cheese Tortellini Alfredo ~ \$16

Served with toasted parmesan crostini & finished with a bruscheta style tomato garnish

Chicken Tikka Masala ~ \$15

*Chicken marinated in yogurt and spices served in a tomato cream sauce with basmati rice
& Naan bread*

Grilled NY Sirloin ~ \$20

Served with truffle parmesan butter & polenta fries with mango ketchup and onion relish

Bison Burger ~ \$12

Served with thick Hickory Bacon, fontina cheese & hand cut fries

Caribbean Jerk Style Roasted 1/2 Chicken ~ \$15

Served with cheddar green onion whipped potatoes & chipollini onion au jus

Baby Back Ribs ~ \$17

*Slow roasted, hickory smoked & finished with house citrus barbeque sauce and served
with hand cut fries*

Chicken Marsala ~ \$15

Served with green pea risotto & a parmesan wafer

Curry Shrimp ~ \$17

Served with basmati rice & Naan bread