

656 Ocean

A Kosher American Bistro

Soup

Hearty Texas Chili - topped with crispy shoestring tortillas, sour cream, scallions and peppers \$8.50

Chef's Homemade Selection \$7.50

Salad

Dinner Salads served with warm bread

Mediterranean Mixed Green Salad - mixed greens, red onions, tomatoes and lightly seasoned grilled vegetables tossed in a roasted red pepper vinaigrette \$12.00

Caesar Salad - romaine lettuce with black olives and croutons topped with red peppers \$11.00

Garden Salad - iceberg lettuce, shredded carrots, red onions and red peppers with balsamic vinaigrette on the side \$9.00

Add chicken, salmon or beef \$9.00

Add tuna \$12.00

Pasta

Penne or Angel hair served with choice of marinara, garlic and herb oil or chef's herb alfredo \$19.00

Add chicken, salmon or grilled vegetables \$9.00

* ½ orders are available

Chef Mike's Homemade Beef Lasagna-layers of seasoned ground beef, Chef Mike's marinara and garlic herb cheese layered in fresh pappadale pasta sheets topped with oregano crumbs with garlic toast points \$23.00

Appetizers

Sesame Tempura Chicken Tenders - served with an Asian coleslaw and mango pineapple dipping sauce \$11.00

Texas BBQ Chicken Wings - grilled to perfection
Full Order \$16.00 Half Order \$12.00

Vegetarian Asian Spring Rolls - Asian vegetable medley wrapped in filo dough served with Asian style sugar snap peas and teriyaki mango dipping sauce \$11.00

Spicy Beef Sate - tender chuck filet medallions on a wooden skewer with a miron soy marinade grilled to perfection over crispy noodles \$13.00

Nacho Style Ahi Tuna - tortilla chips topped with sliced seared rare sushi grade tuna with all the fixings \$15.00

Fish

Fresh Salmon Encrute - fresh filet of salmon topped with baby spinach, roasted red peppers and fresh herbs wrapped in puff pastry served with a citrus sauce and chef's vegetables piled high \$28.00

Blackened Tuna - served with fresh guacamole, spanish rice and vegetables \$29.00

Sole Francaise - served with rice and vegetables in a lemon and white wine sauce \$26.00

Poultry

Chicken Balsamico - chicken breast and chicken on the bone sautéed with potatoes, peppers and onions in a tangy balsamic glaze \$26.00

Grilled Chicken Selection - a grilled chicken dinner consisting of three grilled chicken breasts topped with barbeque sauce, homemade teriyaki or au naturale served with house rice and vegetables \$24.00

Chicken Francaise or Marsala - prepared traditionally with mashed potatoes and vegetables \$26.00

The Steak House

all steaks are served with caramelized onions or shoestring onion rings and come with a combination of mashed potatoes and oven roasted potatoes french fries available upon request

***the rib eye is a flavorful cut of beef, well marbled with fat. Do not order if you prefer a lean cut of beef. Not responsible for well done steaks*

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| 10 ounce - Ribeye Steak Sandwich- “ <i>cut with a knife</i> ” a 10 ounce ribeye served on a toasted baguette | \$27.00 |
| 16 ounce - The Prince of Prime- “ <i>fit for a Queen</i> ” a generous 16 ounce trimmed ribeye steak | \$35.00 |
| 24 ounce - The Delmonico- “ <i>more than a mouthful</i> ” – a 24 ounce trimmed ribeye steak | \$46.00 |
| 32 ounce - The Kansas City King Cut- “ <i>The King of all Cuts</i> ” - 32 ounces of grilled ribeye | \$68.00 |

Chef Mikes Specialties

Meat Lover’s Combo - chicken breast, chuck filet steak and veal medallions served with caramelized onion mashed potatoes and chef’s vegetables prepared your choice of marsala, au Poivre or traditional \$39.00

Roasted Half Long Island Duck - served with sugar snap peas and a root vegetables puree topped with a delicious maple demi glace \$33.00

Veal Picatta - tender medallions of veal sautéed to perfection served with a lemon caper sauce over angel hair pasta \$33.00

Please inform your server of all food allergies

All menu items with references to dairy products are parve equivalents approved by the J.S.O.R. (Jersey Shore Orthodox Rabbinat)

A service charge of 18% will be added to parties of 5 or more

Sides

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| Mushroom and Onion Gravy | \$6.00 |
| Sautéed Vegetables | \$6.00 |
| Mashed Potatoes | \$6.00 |
| Sautéed Spinach | \$6.00 |
| French Fries | \$6.00 |
| Shoestring Onion Rings | \$6.00 |
| Sweet Potato French Fries | \$6.00 |
| Side veal gravy | \$4.00 |
| Side au Poivre Gravy | \$4.00 |

Dessert

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| Sorbet – Choice of flavor | \$5.00 |
| Homemade Pecan Torte - classic pecan pie served in a flaky puff pastry shell | \$11.00 |
| Chocolate Grasshopper Brownie - warm brownie Topped with hard chocolate ganache and chocolate Chip mint ice cream | \$9.00 |
| Forbidden Apple - “looks too good to eat”- cored Granny Smith apple wrapped in puff pastry filled with apple betty crumb topping served with vanilla ice cream | \$12.00 |

Try one of our Special Cocktail drinks!

Also available – Espresso and Cappuccino!