

Banana Tree Grille

Steakhouse, Lobster and Seafood

~ Fabulous Firsts ~

Lump Crab Cocktail \$16.00
with Chef Bellantoni's secret sauce

SHRIMP AND GOAT CHEESE FLATBREAD \$13.50
romance your palate with Chef Bellantoni's house-made flatbread crowned
with tangy goat cheese, grilled shrimp, tomato and basil

CLASSIC OYSTERS ROCKEFELLER \$14.50
connecticut blue point oysters bubbling in spinach & cream,
a classic!

ROASTED RED PEPPER CROSTINI \$11.50
house-roasted red peppers, creamed gorgonzola with walnuts,
drizzled with balsamic honey glaze

ESCARGOTS AL PESTO E TOMATE \$10.50
served in a rich basil pesto with tomato coulis, drizzled with xv olive oil

BANANA PEPPER CALAMARI \$10.50
crisp calamari sauced with banana pepper tomato sauce

ROASTED ANTIPASTI WITH BRESAOLA \$12.50
roasted garlic, oven-dried tomatoes, cured olives celebrating life with
imported Italian airdried beef

~ Salads ~

"THE WEDGE" \$11.00
a wedge of iceberg drizzled with rich house-made blue cheese dressing
and scattered with crisped Italian pancetta bacon

"THE STEAKHOUSE CHOP" \$10.00
crisp chopped greens & veggies tossed with traditional red wine vinaigrette
with gorgonzola, add \$1.00

THE CLASSIC CAESAR \$9.50
romaine with classic Caesar dressing

~ The Bread Basket ~

COMPLIMENTARY BREAD IS AVAILABLE UPON REQUEST, BUT WE RECOMMEND OUR SPECIAL BREADS!

THE GORGONZOLA LOAF \$10.50....*Chef Bellantoni's Favorite!*
a crusty loaf baked with garlic and extra virgin olive oil, surrounded with shameless gorgonzola sauce & you dip!! Oh My!!

THE GARLIC CIABATTA \$4.00

THE TUSCAN LOAF \$3.50
crusty outside, soft inside, drizzle it with garlic-infused olive oil

~ Pasta ~

CHEF BELLANTONI'S FABULOUS FETTUCCHINE BOLOGNESE \$24.50
Chef's house-made fettuccine with his rich, classic
bolognese sauce...a favorite!

House-made Ravioli Di Giorno MP
Chef's choice of the day

FRUTI DI MARE \$32.00
"fruits of the sea"
grilled 1/2 lobster tail reigning over shrimp, clams and
calamari in spicy tomato sauce atop spaghetti

TAGLIATELLI PRIMAVERA \$19.50
with Tofu \$24.50
fresh vegetables, tomatoes, olive oil, garlic & calamata olives
tossed with Chef Bellantoni's house-made tagliatelli

~ Chef Bellantoni's Steakhouse Menu ~

~ Chef Bellantoni's Signature Dish ~

"JI Bistecca Gaetano" \$32.00

New York Sirloin grilled then finished in the pan with olive oil, garlic, parsley and pan juices, and sliced on the bias

AGED NEW YORK SIRLOIN - 16 OUNCE \$30.00 - select one sauce

FILET MIGNON - 8 OUNCE \$35.50 - select one sauce

"THE BANANA TREE FILET" \$36.50

filet mignon romancing plump shrimp and asparagus, kissed by sublime sauce Bernaise

DOUBLE CUT PORK CHOP VALDOSTANA \$28.50

double cut prime pork chop stuffed with spinach, fresh mozzarella and Italian prosciutto ham and slow-roasted in pan juices

DUET OF DUCK \$27.00

a melodic duet of confit of duck legs harmonizing with sweet potato fries and raspberry chutney

BAROLO-BRAISED LAMB SHANK \$32.00

lamb shank braised in rich, seductive Barolo wine and tipped over roasted garlic and white beans

HERB-ROASTED LEMON CHICKEN \$24.75

half-chicken oven roasted with garlic, olive oil, lemon, rosemary and pan juices, served over garlic mashed potatoes

Sides ... large enough for two \$7.00

Vegetables

Sauteed Mushrooms - House-dipped Onion Rings

Broccoli sauteed with Garlic and XV Olive Oil

Asparagus with Hollandaise

Creamed Spinach - Parmesan-crusting Zucchini Misto

Potatoes

The Baked with Sour Cream

Pommes Frites - Sweet Potato Fries

Garlic Mashed Potatoes - Wasabi Mashed

Lobster Mac & Cheese

Individual - \$14.00

SAUCE SELECTION or ADDITIONAL SAUCE \$2.00

Chef's House-made Steak Sauce - Classic Bernaise - Classic Hollandaise - Au Poivre Verte - Gorgonzola Cream

Seafood

GRILLED 8 OUNCE LOBSTER TAIL \$40.00

LOBSTER AND FILET \$56.00

8 ounce grilled lobster tail with petite filet mignon

PAN-ROASTED SALMON WITH SWEET CORN & POTATO HASH \$28.50

pan-roasted salmon caressing succulent sweet corn & potato hash

CRAB IMPERIALE GROUPER \$32.00

grouper filet embracing crab imperiale

PAN-SEARED WAHOO PROVENCALE \$29.50

resting on seductive tomato, garlic and white wine sauce provencale, dressed with haricot verte

BLACK AND WHITE SESAME SEARED TUNA \$31.00

with a ball of fiery wasabi and Asian ginger garlic drizzle, served with wasabi mashed potatoes

GAMBERI INVOLTINI \$29.00

jumbo shrimp stuffed with crab and sherried creme fraiche, baked with garlic aioli and perched on a bed of rice

We accept VISA, MASTER CARD, and AMERICAN EXPRESS