

92BANK

BISTRO WITH A BEAT

SOUPS & SALADS

Soups & Salad Dressings are made fresh in-house, created from our own recipes ~ all products are locally sourced whenever possible

New England Clam Chowder

Creamy and hearty, rich with clams, potatoes and crispy pork belly ~ cup 6 / bowl 9

Featured Soup

Created fresh daily ~ cup 6 / bowl 9

Artisan Greens

Farm-fresh mixed greens with garden cucumber, green tomatoes, shaved carrot, and seasonal vinaigrette ~ 7

Summer Salad

Farm-fresh arugula with sliced strawberries, mandarin oranges, toasted pecans, and local goat cheese tossed in a blueberry-pineapple vinaigrette ~ 9

Knife & Fork Caesar

Crisp romaine leaves, robust classic Caesar dressing, shaved Parmesan, crisp garlic croutons and balsamic drizzle ~ 8

Caprese

Heirloom tomatoes, fresh mozzarella, fresh basil, extra virgin olive oil and a drizzle of balsamic reduction ~ 8

Blue Cheese Stuffed Pear

A fresh wine-poached Bartlet pear filled with locally-sourced blue cheese espuma, arugula, spinach, almonds, dried cranberries and golden raisins in a spiced honey vinaigrette ~ 11

Quinoa Bouquet

Quinoa, black bean and tomato salad, artisan greens, cucumber, radish, and vinaigrette ~ 11

Add to any salad: Chicken ~ 4 / Shrimp ~ 6

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FLATBREADS

Margherita

Ripe plum tomatoes, fresh mozzarella, and basil pesto ~ 12

Honey, Fig Ricotta

Topped with delicate micro-greens ~ 13

Braised Beef, Red Onion

Compote & Bleu Cheese

With chives and balsamic drizzle ~ 14

Thai Chili Chicken

Chicken marinated in our own Thai Chili sauce topped with sliced red onion and fresh arugula ~ 14

SANDWICHES

All burgers and sandwiches are served with sea salt fries or house-made chips; upgrade to sweet potato fries for \$2 or herbed feta fries for \$3

Bank Street Burger

8oz Black Angus beef burger, smoked gouda, lettuce, heirloom tomatoes, and red onion ~ 10

Triple Smoke Burger

8oz Black Angus beef burger, smoked cheddar, applewood smoked bacon, and smoked chipotle aioli ~ 13

Southwestern Black Bean Burger

A blend of black beans, rice, roasted Poblano, onions, carrots and mushrooms topped with avocado & pico de gallo ~ 11

Lamburger

Ground lamb, arugula, tomato, red onion, and cilantro lime yogurt sauce ~ 14

Chicken and Brie

Grilled chicken, melted brie, chive aioli, and fresh local apples on ciabatta bread with green apple balsamic reduction ~ 13

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SMALL PLATES

Small Plates are perfect for snacking any time or as an appetizer before a larger meal

Local Meat & Cheese Board

Waterbury - sourced meats and cheeses accompanied by arugula salad, candied pecans, dried fruits, and locally baked crostini ~ 15

Gourmet Chicken Wings

7 Gourmet Fried Chicken Wings Please choose: mild, sriracha, very hot or cilantro lime ~ 9

Locally Harvested Calamari

With fried banana peppers. Choice of Thai Sweet Chili sauce or Marinara ~ 12

Bacon Mushroom Mac & Cheese

In a truffle cheese sauce ~ 14

Add: Chicken ~ 4 / Shrimp ~ 6

Braised Boneless Beef Short Ribs

Rosemary braised short ribs, grilled polenta, and micro green salad ~ 16

Shrimp Cocktail

4 Fresh Jumbo Shrimp Cocktail with Bloody Mary sauce ~ 10

Bacon & Bleu Fondue

With house-made black lava salt kettle chips ~ 8

Grilled Vegetarian Platter

A grilled assortment of farm-fresh, local summer vegetables with a roasted squash couscous ~ 12

Please ask your server for our
Pastry Chef's selections of
decadent Desserts
created fresh daily in our kitchen

LARGE PLATES

Seafood Risotto

With littleneck clams, shrimp, scallops, fresh local corn, fresh peas, and hand-whipped lemon Marscapone ~ 23

Rack of Lamb

Fresh seasoned local lamb with a grilled assortment of farm-fresh summer squash and a bistro fry with herbs and cabernet sauvignon reduction ~ 26

New York Strip

12 oz New York Strip Steak served with herb-roasted tri-colored fingerling potatoes, Swiss card and a currant au jus ~ 30

Bourbon-Soaked Hangar Steak

In a Jack Daniels demi-glace with charred broccoli rabe and truffle mashed potatoes ~ 28

Seared Airline Breast of Chicken

Chicken breast seared with fresh spinach, fire roasted red peppers, wild mushrooms, garlic-mashed potatoes, morel mushroom sauce and white truffle oil ~ 23

Seared Stonington Sea Scallops

Stonington, Connecticut Sea Scallops, pea puree, baby carrots, pearl onion, bacon micro greens and Meyer lemon foam ~ 24

Five-Spice Duck Breast

Prepared with fragrant five-spice powder, white bean and bacon ragout, sautéed spinach, and fresh blackberries ~ 22

Grilled Salmon

Local grilled salmon with garbanzo humus, couscous, salad of cucumber basil, radish, and orange with orange beurre blanc ~ 22

Roasted Chicken Pappardelle

Roasted chicken, tossed with fresh local corn, peas, shaved garlic, and baby spinach in a brandy cream sauce over fresh pasta ~ 18