

# 92BANK

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## 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 Bartlett 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*

### 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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*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

08/19/16

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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

*Executive Chef Daniel Rodriguez*

08/19/16