

BAMBARA

Summer 2010 Restaurant Week Menu

TRADITIONAL CAESAR SALAD

Romaine leaves, croutons, white anchovies, shaved parmesan

MIXED BABY GREENS

Oven-dried cherry tomatoes, balsamic vinaigrette, red onion jam

BABY ARUGULA SALAD

Goat cheese croquette, spicy walnuts, honey dressing

CHOPPED SALAD

Baby greens, cucumbers, avocado, tomato, dried cherries, candied pecans, onion jam, goat cheese, sherry vinaigrette

BOSTON FETA SALAD

Boston lettuce, feta, English cucumbers, roasted sweet and hot peppers, kalamata olives, toasted pita bread, lemon vinaigrette

MOZARELLA SALAD

Buffalo mozzarella, heirloom tomatoes, basil oil, black pepper crisps

SPICY TUNA TARTARE

Avocado puree, waffled potato crisps

SWEET CORN GAZPACHO

Local corn, tomatoes, chive, basil oil, brioche croutons

CRISPY FRIED SQUID

Aioli, chili paste, fried lemon

GRILLED FLATBREAD

Roasted garlic, goat cheese, oven dried cherry tomatoes, arugula, aged fig vinegar

PAN SEARED SCALLOPS

Panzanella salad, crispy house cured pancetta, aged balsamic, basil oil

SHRIMP AND CLAM LINGUINI

Local clams, white shrimp, fresh linguini, garlic, native tomatoes, white wine, herbs

SIGNATURE STEAK FRITES

Hanger steak, slow roasted roma tomatoes, arugula, herb butter, peppercorn sauce

ROASTED HALF CHICKEN

Semi boneless, roasted new potatoes, succotash, sage gravy

SEARED YELLOW FIN TUNA

Sesame crusted, soy glaze, lemon butter, coconut rice, green mango salad

PAN SEARED COD

Creamy polenta, kalamata olives, smoked tomatoes, thyme brown butter

PAN ROASTED WILD SALMON

Sweet corn ravioli, corn shoot salad, corn puree, aged sherry vinegar

ROASTED SHALLOT MEATLOAF

Yukon mashed potatoes, sweet and sour tomato sauce, garlic spinach

BAMBARA CUT OF THE WEEK

Chef's choice of sides

LOBSTAH DINNER SUPPLEMENTAL 10

WARM LOBSTER SLIDER

Butter poached lobster, chives, herb salad, toasted brioche

LOBSTER BISQUE

Maine lobster, bacon, chive oil

LOBSTER RISOTTO

Grilled sweet corn, heirloom tomatoes, basil

CHOICE OF DESSERT



Yukon Mashed Potatoes

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Succotash

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Garlic Spinach

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Herb Fries

4

Side of the menu

Executive Chef - Jay Silva

Please inform your server of any allergies

Please be aware that consuming raw or undercooked meat, poultry, eggs or seafood increases your risk of food borne illness.

18% gratuity suggested for parties of 6 or more.