



M & J BISTRO
A TASTE OF SAN FRANCISCO
CREPES, SEAFOOD, STEAKS, PASTA & CHOPS

Dinner Menu

4 PM – 9 PM

No cell phone usage please

MARKET STREET TAPAS

- CRISP SHAVED POTATOES - made from our kitchen just for you with a bleu cheese crumble sauce & herbs \$9
*WALNUT OIL BISTRO BRUCHETTE - sliced tomatoes, fresh mozzarella, feta, topped with shallot-garlic-walnut oil-wine vinaigrette and crostinis \$12
CHILE SHRIMP - tempura battered prawns with a sweet and spicy sauce \$15
PRIME RIB BITES - shaved seasoned ribeye meat on a puff pastry topped w/ bleu cheese horseradish sauce \$15
TEMPURA GREEN BEANS - fresh green beans battered with a side of buffalo ranch sauce \$12

THE FERRY BUILDING’S FARMERS’ MARKET

- CLAM CHOWDER - classic-style house-made New England clam chowder w/our sourdough French bread slices \$7/12
PRIME RIB STEW - Slow stewed beef, onions, carrots, celery, and potatoes thickened with a roux, topped with puff pastry \$15
**BASQUE STYLE CAESAR SALAD - Romaine lettuce, Manchego cheese, capers, anchovies, eggs & garlic-crostinis \$13
Add chicken \$9/Shrimp \$13/Salmon \$15
CHOPPED SALAD - chopped romaine lettuce, chicken, eggs, bacon, tomatoes, bleu cheese crumbles, avocado, red onions, cucumber, potato skins in creamy lemon vinaigrette \$17
ALFRESCO STEAK SALAD - New York Strip, romaine, artichoke heart, feta cheese, tomato wedges, onions, roasted jalapeno, cheese crostini, Italian dressing \$34

NORTH BEACH Pastas Include House Salad Gluten-Free Pasta Add \$ 4

- PORTOBELLO MUSHROOM PASTA
Grilled Portobello and sauteed cremini mushrooms, tossed in a parmesan fettuccini then garnished with grilled asparagus \$26
EGGPLANT NEAPOLITAN
triple layer of panko battered eggplant baked with a tomato sauce, prosciutto, spinach & Manchego cheese served with fettuccine pasta (prosciutto optional) \$26
LOBSTER, RAVIOLI and SHRIMP
best of both worlds in a creamy garlic-parmesan sauce \$33
PRAWN FETTUCCINI
Jumbo prawns and bay shrimp tossed in our garlic-parmesan sauce w/diced tomatoes \$29
CHICKEN FETTUCCINI
grilled chicken tossed in our garlic-parmesan sauce w/diced tomatoes \$27

UNION SQUARE Entrees Include House Salad

- LOBSTER AND FILET MIGNON
truffle oil mashed potatoes with fresh cut green beans and carrot medley in parmesan pesto sauce \$67
M & J RIBEYE
grilled-seasoned ribeye served with garlic-mashed potatoes & grilled vegetables \$45
CHICKEN PICCATA
two panko breaded chicken breasts with capered lemon beurre blanc sauce, mashed potatoes and grilled zucchini \$29
FRENCH CUT PORK CHOP
garlic mashed potatoes with a chorizo gravy and tomato ginger marmalade, grilled zucchini \$48
MARY’S RACK OF LAMB
Australian lamb with garlic and herbs served with Basque style beans & seasonal vegetables \$46
CHILEAN SALMON
encrusted and baked in gCarlic seasonings w/light brown sugar & served with garlic mashed potatoes, sautéed spinach & French onions \$33
FILET MIGNON
garlic mashed potatoes, red wine sautéed mushrooms with grilled asparagus \$49
SIGNATURE TERIYAKI STEAK
char-grilled steak served with garlic-mashed potatoes & seasonal vegetables \$31

☺ Add grilled or battered prawns \$13 5oz Lobster Tail \$25

No substitutions / **no split orders**; 20% gratuity parties of 6 or more; **20% gratuity on all split checks of two or more guests**
SORRY, NO OUTSIDE ALCOHOL/DESSERTS ALLOWED

*These items have been prepared using walnut oil. Please consult your Server if you have any dietary concerns.
Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions. These items may contain raw or undercooked ingredients. **Menu items and prices subject to change.

Let your speech be always with grace, seasoned with salt, that ye may know how ye ought to answer every man. Colossians 4:6

Chef de Cuisine: Jason D. Rucker / Sous Chef: Victor Maclachlan Jr. / Chef le Cordon Bleu: Christopher Costa / Restaurant Manager: Brian Davidson