

SECOND CITY



B I S T R O

*El Segundo, California*

## DINNER MENU

### appetizers

- oven baked, bay shrimp and crab cakes with jalapeno lime aioli... 10.25
- seared sea scallops with ginger chili jam... 12.50
- cheese board~ please ask your server for today' s selection... 14.75
- steamed manila clams in chardonnay, garlic and fresh herbs... 11.50
- teriyaki chicken skewers with caramelized pineapple chutney... 8.50
- tempura shrimp with sweet chili sauce and spicy cashew cilantro sauce... 9.75
- new zealand green lip mussels on the half shell, in a red curry, coconut sauce... 11.50
- seared **rare** ahi tuna in three seeded crust (poppy, sesame, mustard)... 12.50
- oven roasted brie wrapped in puff pastry with berry sauce and crackers... 7.25
- tomato, basil and gorgonzola bisque... 4.50

### appetizer salads

- greek salad with mixed greens, marinated feta, peppers, brocolli, olives, pepperoncini, pita bread, tomatoes and artichokes in a herb dressing... 7.50
- caesar salad with parmesan cheese and croutons... 6.25
- house salad with mixed greens, gorgonzola, burgundy poached pear, candied walnuts and zinfandel, blueberry vinaigrette... 7.00

### seafood

- oven baked trout with crab and brie stuffing, served with whole grain mustard cream sauce, mashed potatoes and vegetables... 19.50
- grilled halibut with wild mushroom ragout, beurre blanc and reduced cabernet glaze on mashed potatoes and vegetables...23.50
- oven baked salmon in cranberry thyme crust with champagne sauce, mashed potatoes and vegetables ... 19.50
- deep fried hoki in pale ale beer batter with tartar sauce, french fries and house salad... 15.50
- seared sea scallops on sun dried tomato pesto cream,with tomato-mozzarella-basil salad and mashed potatoes, finished with balsamic glaze and pesto... 22.50
- blackened tilapia in cajun spices with mango salsa, chili infused olive oil, on mashed potatoes and vegetables... 15.50
- macadamia nut crusted halibut with tropical salsa and caramelized pineapple beurre blanc on mashed potatoes and steamed vegetables... 23.50
- ginger citrus seared ahi tuna on rice and stir fry vegetables, with spiced orange reduction... 22.50

### poultry and pork

- baked chicken with apricot, pistachio and brie, on rice and vegetables, and apricot brandy sauce... 17.50
- grilled 10oz center cut pork chop with cranberry port sauce on sweet potato, apple cake and vegetables... 21.50
- oven baked baby back ribs with spicy barbecue sauce on mashed potatoes and vegetables... 21.50
- oven baked tuscan chicken with tomatoes, red onion, garlic, basil and rosemary, over rice and steamed vegetables, finished with balsamic glaze... 16.50

**one check per table please**

223 richmond street in downtown el segundo - open monday - saturday, call 310 322-6085

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## beef and lamb

peppercorn crusted 14oz new york steak, with brandy peppercorn sauce  
on mashed potatoes and vegetables... 27.50

grilled 14oz new york steak with caramelized onions, burgundy demi glace,  
on rosemary potatoes and vegetables... 27.50

grilled 16 oz rib eye marinated in boddingtons ale, on mashed potatoes and vegetables  
with portobello, red onion, green peppercorn sauce, and chili sour cream ... 27.50

grilled 8 oz angus beef burger with cheddar cheese, caramelized onion, applewood smoked bacon,  
garlic aioli, lettuce, tomato, red onions, avocado and french fries ... 13.50

grilled petite filet with jumbo shrimp in garlic butter, mashed potatoes and steamed spinach... 25.50

grilled filet mignon with blackberry peppercorn sauce, port soaked cherries,  
on mashed potatoes and steamed spinach... 25.50

veal osso bucco in tomatoes, chardonnay and fresh herbs on roasted garlic, risotto cake and vegetables... 24.50

oven baked filet mignon stuffed with lobster and blue-brie cheese, black cherry reduction  
on mashed potatoes and steamed spinach... 28.50

grilled 10 oz lamb burger with beet chutney, garlic-mint aioli, lettuce, tomatoes, onion, sweet potato fries... 14.75

oven baked lamb rack stuffed with sun dried tomato, aged cheddar and basil with roasted  
tomato sauce and mint infused olive oil on mashed potatoes and steamed vegetables... 30.00

## entree salads

greek salad with feta, peppers, broccoli, artichokes, olives, pepperoncini, tomatoes in a herb dressing  
with grilled chicken... 12.50 with grilled steak... 15.50 with grilled shrimp... 16.50

caesar salad with parmesan cheese, croutons, artichokes, broccoli, red peppers, tomatoes  
with grilled chicken... 12.50 with grilled steak... 15.50 with grilled shrimp... 16.50

seared **rare** ahi in three seeded crust (poppy, sesame, mustard) nicoise salad with red potatoes, egg,  
tomatoes, olives, artichokes, broccoli, on mixed greens with whole grain mustard dressing... 18.50

seared **rare** filet mignon salad with mixed greens, dried cranberries, spicy pecans,  
brie cheese, strawberries and portobello mushrooms in a black cherry dressing... 18.50

## pasta

seafood penne with snapper, scallops, shrimp, crab, green lip mussels,  
lobster and clams in spicy tomato sauce... 18.50

linguine with green lip mussels in a red curry coconut sauce with cilantro... 16.50

cheese ravioli with roasted tomatoes, button mushrooms, spinach and fresh basil in alfredo sauce... 10.50

linguine with manila clams in a chardonnay, garlic and fresh herb sauce... 16.50

linguine pasta tossed with artichokes, roasted red peppers, capers, broccoli, spinach  
roasted tomato, garlic, fresh basil and olive oil... 8.50

with grilled chicken... 11.50 with grilled shrimp... 16.50

### BOOK YOUR SPECIAL OCCASION PARTY WITH US

capacity up to 100, private garden patio, off-site catering

### SECOND CITY BISTRO HOURS OF OPERATION

LUNCH:~ MONDAY - FRIDAY 11.30 - 2.00

DINNER:~ MONDAY - THURSDAY 5.00 - CLOSE

FRIDAY AND SATURDAY 5.00 - 10.00

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