

TISHA'S

Fine food since 1988



APPETIZERS

CREAM OF MUSHROOM BISQUE

Assorted mushrooms with a drizzle of white truffle oil
9

HOUSE SPECIALTY SALAD

Fresh baby greens tossed in a raspberry balsamic vinaigrette with candied pecans, dried cranberries, tomatoes and Goat cheese
9

CAESAR SALAD

House made Caesar dressing
grated Pecorino and anchovies
8

MUSHROOM RISOTTO

Assorted mushrooms saute and tossed with risotto
13

SCALLOPS RISOTTO

Pan seared local scallops
shiitake mushrooms and spinach
16/30

ARANCINI RICE BALLS

Risotto rice balls stuffed with mozzarella cheese
breaded and fried served with marinara sauce
12

CURRY SHRIMP

Sautéed jumbo shrimp
red thai curry risotto and sweet baby peas
15

ENTREES

FILET AU POIVRE

Pepper crusted and grilled to your liking topped with
crispy fried onion frizzles set on mashed potatoes and
sauted beans finished with
blue cheese butter and demi glace
36

PORK TENDERLOIN

Pan seared pork tenderloin set on mashed potatoes
and saute green beans finished with a
caper mustard cream sauce
28

CHICKEN PASQUALE

Boneless skinless chicken breast, proscuitto,
assorted mushrooms and baby spinach
saute in madeira cream sauce and finished
with Fontina cheese over basmati rice
28

SEAFOOD RISOTTO

Jumbo shrimp, local sea scallops, little neck clams,
assorted mushrooms, toasted pignoli nuts and baby
spinach sautéed in a sherry cream sauce
34

THAI SALMON AND SHRIMP

Seasoned and grilled salmon, red mashed potatoes,
sautéed green beans and thai chili sauce
33

SHORT RIB BOLOGNESE

Pork short ribs slow cooked in a tomato sauce tossed
with homemade pappardelle and shaved asiago
28

GNOCCHI BAVA

Potato Gnocchi tossed in a Gorgonzola cream sauce
with baby spinach and finished with candied pecans
25