

656 OCEAN

A GLATT KOSHER - AMERICAN BISTRO

SOUP

CHICKEN NOODLE -8

SOUP DU JOUR -8

SALADS

ADD CHICKEN, BEEF, SALMON OR TUNA -10

656 SALAD -12

MESCALINE MIXED GREENS, CANDIED PECANS AND FRESH STRAWBERRIES TOSSED IN A RASPBERRY WALNUT VINAIGRETTE

HALF AND HALF SALAD -14

A MIX OF STIR FRIED PEPPERS, LEEKS CARROTS, AND BERMUDA ONION MIXED WITH FRESH ROMAINE LETTUCE, POMEGRANATE SEEDS AND ROASTED CASHEWS IN AN ASIAN STYLE DRESSING SERVED OVER QUINOA

PEAR SALAD -13

MIXED GREENS TOSSED WITH SLICED PEARS, CRANBERRIES, WALNUTS, CUCUMBER, AND TOMATOES IN A RASPBERRY DRESSING

CAESAR SALAD -12

CRISP ROMAINE LETTUCE TOPPED WITH HOMEMADE CROUTONS TOSSED IN A CAESAR DRESSING

MEDITERRANEAN SALAD -14

A MIX OF ROMAINE AND MESCALINE FIELD GREENS DICED CUCUMBERS, TOMATOES AND HEARTS OF PALM, IN A LEMON OLIVE OIL DRESSING

ASIAN AVOCADO SALAD -14

A MIX OF MESCALINE AND ROMAINE LETTUCE, DICE AVOCADO, BERMUDA ONION AND CANDIED PECANS TOSSED IN AN ASIAN BALSAMIC VINAIGRETTE

GREEN BEAN TOMATO SALAD -13

GREEN BEANS AND TOMATOES TOSSED TOGETHER IN A RED WINE VINEGAR WITH A HINT OF DIJON

APPETIZERS

STUFFED PORTOBELLO MUSHROOMS -12

TWO PORTOBELLO MUSHROOM CAPS STUFFED WITH SAUTEED SPINACH AND ROASTED RED PEPPER WITH A BALSAMIC DRIZZLE

EGGPLANT ROLITINI -14

BREADED EGGPLANT STUFFED WITH CREAMY MIXED VEGETABLES TOPPED WITH MARINARA

FRA DIABLO BREAD BOWL -12

LINGUINI AND BROCCOLI IN A TOASTED BREAD BOWL TOPPED
WITH A SPICY MARINARA

SESAME TEMPURA CHICKEN TENDERS -13

WITH HOMEMADE COLESLAW AND A MILD BBQ DIPPING SAUCE

SIGNATURE ASIAN SPRING ROLL -14

ASIAN VEGETABLES MEDLEY, ROLLED IN A CRISPY SPRING ROLL, SERVED WITH SUGAR SNAP
PEAS AND A MANGO DIPPING SAUCE

PULLED BEEF OR CHILI NACHOS -14

HOMEMADE TORTILLA CHIPS TOPPED WITH CHOPPED LETTUCE,
TOMATO, RED ONION, SOUR CREAM AND FRESH GUACAMOLE

TUNA AVOCADO TEMPURA -14

SEARED RARE SUSHI GRADE AHI TUNA ON TOP OF AVOCADO TEMPURA SERVED
WITH A CORN SALSA

SLIDER TRIO -15

THREE SLIDERS, BLACKENED BEEF, PRIME RIB, SMOKED PULLED BEEF

SYRIAN SAMPLER -18

FOR TWO - KIBBE, CIGARS, EMPANADAS, AND LAHMA AGIN WITH CHUMUS

ENTREES

PASTA

ADD CHICKEN, SALMON, OR TUNA -10

PENNE VODKA -18

TOMATOES SIMMERED WITH GARLIC, BASIL, VODKA AND CREAM AND THEN
TOSSED IN PENNE

PASTA GENOVESE -18

FETTUCCHINE TOSSED IN OUR HOMEMADE PESTO SAUCE

CHICKEN SCAMPI -28

LIGHTLY BREADED PAN SEARED CHICKEN STRIPS OVER PASTA IN A LEMON SAUCE

ASIAN PASTA -28

LINGUINI TOPPED WITH CHICKEN, AN ASIAN STYLE STIR FRY AND
OUR CHEFS' GENERAL TSO'S SAUCE

POULTRY

SERVED WITH MASHED POTATOES AND SAUTÉED VEGETABLES

CHICKEN FRANCESE -25

SAUTÉED BREAST OF CHICKEN IN LEMON GARLIC WHITE WINE GLAZE

CHICKEN MARSALA -25

SAUTÉED CHICKEN BREAST IN A MARSALA REDUCTION WITH WILD MUSHROOMS SERVED

CHICKEN ROLITINI -27

CHICKEN BREAST WITH SPINACH, ROASTED RED PEPPERS ROLLED UP,
SERVED IN A RED WINE REDUCTION

STUFFED CORNISH HEN -27

CORNISH HEN STUFFED WITH RICE, MUSHROOMS AND
DRIED CRANBERRIES

CHARRED HALF DUCK -32

SLOW ROASTED, WITH AN ORANGE MARMALADE

VEAL & LAMB

SERVED WITH ROASTED POTATOES AND GRILLED VEGETABLES

RACK OF LAMB -52

GRILLED RACK OF LAMB, WITH A MINT GLAZE

VEAL CHOP -36

16 OZ - GRILLED WITH A MESQUITE SMOKED FLAVORED

VEAL MARSALA -34

THINLY SLICED VEAL MEDALLIONS IN A MARSALA REDUCTION
WITH WILD MUSHROOMS

FISH

SERVED WITH RICE AND SAUTÉED VEGETABLES

SEARED AHI TUNA -28

BLACK AND WHITE SESAME CRUSTED SUSHI GRADE TUNA

BLACKENED TUNA -28

CAJUN DUSTED TUNA SERVED WITH GUACAMOLE

RED SNAPPER FRANCESE -28

SAUTÉED RED SNAPPER TOPPED WITH OUR CHEF'S OWN FRANCESE

HONEY MUSTARD SALMON -26

SAUTÉED SALMON FILET WITH A HONEY MUSTARD GLAZE

GRILLED FILET OF SALMON -26

A GRILLED FILET OF SALMON SERVED WITH MANGO SALSA

THE STEAK HOUSE

ALL STEAKS ARE ACCOMPANIED BY A TOWER OF 3 SAUCES, DEMI-GLAZE, RED WINE SHIITAKE
MUSHROOMS & SHALLOT DEMI-GLAZE, AND BOURBON BBQ GLAZE AND A SELECTION OF TWO SIDES
WE ARE NOT RESPONSIBLE FOR STEAKS ORDERED WELL DONE, WE RECOMMEND THAT STEAKS BE
ORDERED MEDIUM OR MEDIUM RARE. ALL RIB STEAKS CAN BE ORDERED **BLACKENED**.

PRINCE OF PRIME -37

20 OZ - WELL MARBLED RIB STEAK ON THE BONE

LADIES PRIME RIB -28

12 OZ - WELL MARBLED RIB STEAK ON THE BONE

BONELESS RIB EYE -34

16 OZ - RIB STEAK OFF THE BONE

HANGER STEAK -29

14 OZ - LEAN CUT WITH MINIMAL FAT

KOSHER FILET MIGNON AU POIVRE -32

12 OZ CUT VERY LEAN SPICY PEPPERCORN CRUSTED

SPECIAL CUTS

THESE STEAKS WILL TAKE APPROXIMATELY 10-20 MINUTES LONGER TO COOK

SURPRISE STEAK -46

THE "LIP", THE TENDEREST CUT OF THE PRIME RIB

DELMONICO -49

24 OZ - 656'S SIGNATURE PRIME STEAK OFF THE BONE

KINGS CUT -65

30 OZ - WELL MARBLED RIB STEAK PREPARED OFF THE BONE

HOUSE STEAK SPECIALTIES

THESE DISHES ARE SOME OF OUR CHEF'S BEST AND MOST SOUGHT AFTER ENTREES

BEEF KEBOBS -32

MARINATED BEEF SKEWERED WITH ONIONS AND PEPPERS SERVED OVER
A SPICY PORTOBELLO AND TOMATO SALAD

MUSHROOM FILET -40

A 12 OUNCE FILET MIGNON SLICED INTO THREE MEDALLIONS, GRILLED,
THEN TOPPED WITH A MUSHROOM CREAM SAUCE SERVED
WITH ROASTED POTATOES AND VEGETABLES

TAMARIN STEAK-32

A 20OZ RIB STEAK GRILLED TOPPED WITH A TAMARIN SAUCED SERVED
WITH MASHED POTATOES AND VEGETABLES

HONEY CHIPOTLE BBQ SKIRT STEAK -30

12 OUNCE SKIRT STEAK MARINATED IN A SWEET BUT SPICY BBQ SAUCE SERVED
WITH ROASTED POTATOES AND VEGETABLES

STUFFED OYSTER STEAK -36

A TRIMMED 14 OUNCE STEAK STUFFED WITH RICE AND AVOCADO TOPPED WITH A SPICY COUNTRY
SAUCE MADE WITH PEPPERS ONIONS AND POTATOES SERVED WITH CHEFS VEGETABLES

HICKORY SMOKED BRISKET -35

12 OUNCES OF TENDER BRISKET WITH A JACK DANIELS SAUCE ON TOP SERVED
WITH A BAKED POTATO AND CHEF'S SELECTION OF VEGETABLES

HICKORY SMOKED RIBS-35

18OZ OF TENDER MEAT SMOKED TO PERFECTION TOPPED WITH A CITRUS BBQ SAUCE SERVED WITH
ROASTED POTATOES AND VEGETABLES

SIDES

GARLIC MASHED POTATOES	\$4	GRILLED VEGETABLES	\$5
GARLIC CHOPPED SPINACH	\$6	SAUTÉED VEGETABLES	\$5
ROASTED POTATOES	\$5	SHOE STRING ONIONS	\$4
YELLOW BASMATI RICE	\$4	FRENCH FRIES	\$6
SWEET POTATO FRIES	\$6	SAUTÉED BROCCOLI	\$6
ONION RINGS	\$5	DEMI-GLAZE	\$4

****18% GRATUITY WILL BE ADDED TO ALL CHECKS****

THANK YOU FOR CHOOSING 656, ALL OF OUR MEATS ARE BEIT YOSEF

