

# Bucks County's finest Sunday Brunch

552  
RESTAURANT

Serving from 11am to 2pm  
A bountiful gourmet Buffet featuring:

- ♦ Traditional or Filet Mignon Benedict
- ♦ House Smoked Salmon and all the Bagel Trimmings
- ♦ Hand Carved Meats and Assortment of Savory Entrees
- ♦ Omelets to Order ♦ Selection of Pasta, Rice, Potatoes and Vegetables
- ♦ Homemade Waffles, French Toast and Pancakes
- ♦ Apple wood Smoked Bacon, Sausage and all the Breakfast Trimmings
- ♦ A Variety of Salads, and Seasonal Fruits ♦ Artisan Cheeses
- ♦ Fresh Breads and House Made Pastries,  
And much, much more

Limitless portions

\$20.50 Prix Fix      \$9.50 children under 12

552 Washington Crossing Road, Newtown Pa 18940      215-968-5300

[www.552restaurant.com](http://www.552restaurant.com)



## BAR MENU

### Soups and Salads

Soup du Jour	5
Mixed Green Salad Sherry Vinaigrette	6
Baby Spinach Salad Raspberry-porcini vinaigrette, mushrooms, Cabrales blue cheese	8

### Appetizers

Cheese Fondue - Miniature boule	11
Scallop Fritters - Corn pancakes	9
Pan Seared Tuna Tartare Smoked tomato, garlic, chili sauce	12
Toasted Coriander Dusted Calamari	9.5

### Raw Bar

Jumbo Lump Crabmeat Cocktail	13
½ Steamed Lobster	MP
½ Dozen Littleneck Clams	6
Oysters - East Coast, West Coast	MP
Shrimp Cocktail	12.5
552 Seafood	
Sampler	32
Tower	65
Grand Tower	120



### Main

Lobster Roll Curry mayo, dried cherries, organic pea tops served in a potato roll	14
Tenderloin Sandwich Blue cheese, tomato confit	15
552 Black Angus Burger	10
Crab Cake Sandwich All jumbo lump crabmeat	14
Petit Strip Steak Pepper Crusted	14.5
Lobster Gnocchi Truffle Cream Sauce	12.5
Pan Seared Salmon Vegetable cous cous, zinfandel sauce	13
Steamed Mussels Choice of garlic, ginger lemongrass, or tomato provencal sauce	8.5
Steamed Clams Choice of garlic, ginger lemongrass, or tomato provencal sauce	9
Omelette du Jour	6.5
<u>Side Dishes</u>	
French Fries	5
Lobster Mashed Potatoes	10
Sauteed Mushrooms	5

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## Dinner Menu

### Soups and Salads

<b>Lobster and Butternut Squash Soup</b> Seasoned with truffle oil	8.5
<b>Cream-less Asparagus Soup</b> Garnished with tender green and white asparagus	6.5
<b>Soup du Jour</b>	5
<b>Mixed Green Salad</b> Sherry vinaigrette	6
<b>552 House Salad</b> Goat cheese, french beans, candied walnuts, burgundy poached pears in emulsified sherry vinaigrette	8.5
<b>Caesar Salad</b>	7
<b>Belgian Endive and Watercress Salad</b> Gruyere cheese, pecans and citrus vinaigrette	9
<b>Waldorf Newtown</b> Granny Smith apple, walnuts, and dry fruit in Champagne vinaigrette	8

### Appetizers

<b>Seafood Risotto Milanese</b> Creamy saffron rice with scallops and shrimp	12
<b>Pan Seared Sweetbreads</b> Salsify and wild mushroom salad	9
<b>Lobster Ravioli</b> Truffle vinaigrette	8.5
<b>Three Way Tuna</b> Asian tartare, smoked ceviche in a tomato vinaigrette, seared over mango chutney	13
<b>Crab and Shrimp Spring Roll</b> Avocado salad and sweet and sour sauce	9.5
<b>House Smoked Salmon          Napoleon</b> Cucumber, chive crème fraiche and warm pumpernickel pancakes.	7.5
<b>Toasted Coriander Crusted Fried Calamari</b> Tomato garlic sauce	9.5
<b>Wild Mushroom Flan</b> Creamy mushroom and foie gras custard with mushroom cappuccino sauce	10
<b>Duck Dumplings</b> Served with grilled figs and curry coconut pea sauce	11
<b>Cheese Plate</b> Selection of domestic and imported cheeses	13

### Raw Bar

<b>Crab Cocktail</b>	13	<b>½ Chilled Lobster</b>	MP	<b>552 Seafood Sampler</b>	32
<b>Shrimp Cocktail</b>	12.5	<b>Oysters</b>		<b>552 Seafood Tower</b>	65
<b>Littleneck Clams</b>	6	East coast	MP	<b>552 Seafood Grand Tower</b>	120
		West Coast	MP		

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## **DINNER MENU**

### **Main Entrees**

<b>Red Snapper dusted with Fennel Pollen</b>	<b>24</b>
White bean, and smoked shrimp ragout with black currant, golden raisin tomato sauce	
<b>Pan Seared Atlantic Salmon</b>	<b>21.5</b>
With sun dried tomatoes, wild mushrooms and sautéed spinach with a sherry gastrique	
<b>Roasted Diver Scallops</b>	<b>27</b>
Creamy white polenta, and kalamata olive, tarragon reduction	
<b>Grilled New York Strip Au Poivre</b>	<b>29.5</b>
With lyonnaise potatoes and fried onion rings	
<b>Filet Mignon</b>	<b>33</b>
Yukon gold potato and Chantrelle mushroom hash with tender asparagus tips and truffle sauce	
<b>Giannone Free Range Chicken</b>	<b>18</b>
Stuffed with dried figs, cherries and apricots with roasted shallot mashed potatoes	
<b>Szechwan Peppercorn crusted Tuna</b>	<b>28</b>
Pickled ginger and purple sticky rice	
<b>Potato Wrapped Halibut</b>	<b>27.5</b>
Pesto roasted vegetables and orange nage	
<b>Swordfish</b>	<b>25</b>
Latino spice rub, braised Belgian endive, Zinfandel sauce	
<b>Smoked Muscovy Duck</b>	<b>24</b>
Confit tomatoes and rouinaise sauce	
<b>Rack of Venison</b>	<b>34</b>
Butternut squash puree and cranberry chutney with ruby port reduction	
<b>Sautéed Grouper</b>	<b>26.5</b>
Lobster mashed potatoes, tempura French beans, Champagne mustard sauce	
<b>Crab Cake</b>	<b>27</b>
Saffron potatoes and roasted red pepper beurre blanc	
<b>Chef's Duet</b>	<b>28</b>
½ pan seared rib eye and ginger, star anise, rice wine braised short ribs	
<b>Roast Maine Lobster</b>	<b>33.5</b>
Over lobster gnocchi and a truffle cream sauce	
<b>Grilled Whole Fish</b>	<b>MP</b>

### **Sides**

<b>Lobster Mashed Potatoes</b>	<b>10</b>	<b>Sautéed Spinach</b>	<b>5</b>
<b>Sautéed Mushrooms</b>	<b>5</b>	<b>Creamed Spinach</b>	<b>5</b>
<b>Asparagus</b>	<b>5</b>	<b>Lyonnaise Potatoes</b>	<b>5</b>

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**Michael Kanter** Executive Chef