

# B I S T R O 8 2 1

## *Lunch Menu*

### **Bistro's Lunch Salads**

<b>Bistro Salad</b>	\$8.50
Organic Baby Greens Tossed with Pine Nuts, Walnuts, Sun Dried Tomato, Gorgonzola Cheese, Bermuda Onion and Marinated Portabella Mushrooms	
<b>Caesar Salad</b>	\$8.50
With Hearts of Romaine, Granna Padanna Cheese and Anchovy	
<b>Nut &amp; Berry Salad</b>	\$8.50
Baby Greens with Assorted Dried Fruits, Nuts and Berries, and Raspberry Maple Vinaigrette	
<b>Spinach and Gorgonzola Cheese Salad</b>	\$8.50
With Roasted Apple Wedges, Bermuda Onion, Crushed Macadamia Nuts And Warm Smoked Bacon Balsamic Dressing	

#### **Additions:**

<b>Grilled Chicken Breast</b>	\$4.00	<b>Blackened Steak</b>	\$4.00
<b>Sesame Seared Ahi</b>	\$5.00	<b>Chicken and Grape Salad</b>	\$4.00

### **Entrée Salads**

<b>Chopped Veggie Salad</b>	\$12.95
Chopped Romaine Lettuce with Jicama, Brocollini, Beefsteak Tomato, Grilled Zucchini, Summer Squash, Fennel, Bermuda onion, Shaved Carrot, Basil Leaves, Gorgonzola Cheese and Balsamic Vinaigrette	
<b>Ahi Salad</b>	\$14.95
Sesame Seared Ahi Sliced Thin over Mesculn Greens, Jicama and Basil leaf Salad Dressed with Lemon Vinaigrette and Traditional Sushi Garnish	
<b>Billy's Blackened Steak Salad</b>	\$15.95
Blackened Flat Iron Steak Chilled and Sliced thin Served over a chopped salad of Romaine Hearts, Gorgonzola, Mixed Olives, Tomato and Grilled Vegetables tossed in Balsamic Vinaigrette	
<b>Grilled Chicken, Avocado and Goat's Cheese Quesadilla</b>	\$15.95
Served with an Arugula and Baby Spinach Salad Dressed with Fresh Lemon Vinaigrette	
<b>Market Tomato Salad</b>	Market Price
Mozzarella & Basil Garnished with Arugula, Sun Dried Tomato Pesto, and Balsamic Drizzle	

# BISTRO 821

## Lunch Menu

### Pasta

- Vodka Penne** \$9.95  
Penne Rigate tossed in a Creamy Vodka Tomato sauce with Fresh Basil
- The Original Neapolitan Pasta** \$13.95  
Gulf Shrimp, Sea Scallops and Mussels Sautéed with Tomato Concasse, Basil Leaves, Garlic, Shallot and Extra Virgin Olive Oil, Tossed with Angel Hair Pasta
- Chicken and Spinach Pasta**  
Grilled Chicken sautéed with Spinach, Basil, Sundried Tomato, Shallot, Garlic and a Rich Roasted Chicken Stock finished with Pine Nuts and Extra Virgin Olive Oil with Linguine \$13.95

### Sandwiches

**Served with Choice of:** House Made French Fries or Pasta Salad and garnished with Fresh Fruit  
Whole Grain, Sour Dough or Burger Roll

- Bistro Burger** \$8.95  
Melted Cheddar, Lettuce, Vine Ripe Tomato, and Bermuda Onions  
**Additions:** Apple Wood Smoked Bacon, Blue Cheese, Sautéed Mushrooms, Sautéed Onions \$1.00
- Chicken and Grape Salad Sandwich** \$7.95  
With Lettuce, Tomato and Pesto Mayonnaise
- Grilled Cheese Sandwich** \$7.95  
Vine Ripe Tomato, Crispy Apple Wood Smoked Bacon with Aged Cheddar and Fontina Cheeses
- Seared Open Faced Ahi Sandwich** \$9.95  
With Lettuce, Tomato and Pesto Mayonnaise

### Entrees

- Ginger-Honey and Soy Glazed Salmon** \$13.95  
With Coconut Jasmine Rice, Asparagus and Sweet and Spicy Thai Chili Butter Sauce
- Chicken Pot Pie** \$9.95  
Sautéed Chicken Breast, Assorted Vegetables and Fresh Herbs served with Puff Pastry  
And Coconut Jasmine Rice
- Chile Relleño** \$12.95  
Stuffed with Garlic Shrimp, Spiced Beef and Mozzarella Cheese and wrapped In Puff Pastry  
Finished with Roasted Tomato-Chipotle Sauce and Coconut Jasmine Rice
- Chicken and Artichoke Risotto** \$12.95  
Chicken Breast, Grilled Artichokes, Asparagus, Tomato and Fontina Cheese

Private Dining Room Available

For reservations call 239-261-5821 | Fax 239-261-1972 | [www.Bistro821.com](http://www.Bistro821.com)

Consuming raw or undercooked meats, poultry, seafood, shellfish

Or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.