

Small Plates

Escargot Broiled in Garlic, Herb and Sun dried Tomato Butter and topped w/Mini Croutons	9.95
Crispy Calamari With Two Dipping Sauces	8.95
Baked Brie Wrapped in Puff Pastry with Figs and Truffle Oil garnished with Wild Mushroom Sauce and Roast Apples	9.95
Shrimp And Crabmeat Spring Roll With a Triple Soy Dipping Sauce	11.95
Crispy Ahi Roll With Asian Dipping Sauce, Pickled Ginger, Wasabi	12.95
Grilled Jumbo Prawns Grilled Marinated Jumbo Prawns with Crispy Sushi Rice Cake And Thai Sweet & Spicy Thai Chili Peanut Sauce Garnished with Crushed Peanuts	12.95
Earth and Sea Chile Relleño Stuffed with Garlic Shrimp, Spiced Beef and Mozzarella Cheese and wrapped In Puff Pastry finished with Roasted Tomato-Chipotle Sauce	12.95

Salads

House Salad Baby Greens, Tomato Wedge and Assorted Garnish	5.25
Market Tomato Salad Stacked Vine Ripened Tomato and Hand Made Mozzarella with Fresh Basil Leaves Garnished with Baby Greens, Sun Dried Tomato Pesto and Balsamic Drizzle	Market Price
Bistro Salad Organic Baby Greens Tossed with Pine Nuts, Walnuts, Sun Dried Tomato, Gorgonzola Cheese, Bermuda Onion and Marinated Exotic Mushrooms	7.25/12.95
Caesar Salad With Hearts of Romaine, Grana Padana Cheese and Anchovy	7.25/11.95
Nut & Berry Salad Baby Greens with Assorted Dried Fruits, Nuts and Berries, and Raspberry Maple Vinaigrette	7.25/12.95
Spinach and Gorgonzola Cheese Salad With Roasted Apple Wedges, Bermuda Onion, Crushed Macadamia Nuts And Warm Smoked Bacon Balsamic Dressing	7.25/12.95
Goats Cheese Salad Baby Organic Mixed Greens tossed with Roasted Shallot Vinaigrette Garnished with Goat's Cheese, Pickled Red Onion and Pine Nuts	7.95/12.95

Pasta-Risotto

	Appetizer/Full
Vodka Penne Penne Rigate tossed in a Creamy Vodka Tomato sauce	9.95/17.95
The Original Neapolitan Pasta Gulf Shrimp, Sea Scallops and Mussels Sautéed with Tomato Concasse, Basil Leaves, Garlic, Shallot and Extra Virgin Olive Oil, Tossed with Angel Hair Pasta	15.95/24.95
Uptown Macaroni and Cheese Gulf Shrimp, Grilled Vegetables and Penne Rigate Baked in a 3 Cheese Sauce	15.95/24.95
Tenderloin Tips and Gorgonzola Tenderloin Tips, Portabella Mushroom and Asparagus in a Rich Brown Sauce over Penne Rigate topped with Gorgonzola Cheese	15.95/24.95
Seafood Risotto Gulf Shrimp, Sea Scallops, Littleneck Clams, and Mussels Garnished with Tomato Concasse, Basil Chiffonade and Pecorino Romano Cheese	15.95/25.95
Chicken and Artichoke Risotto Chicken Breast, Grilled Artichokes, Asparagus, Tomato and Pecorino Romano Cheese	12.95/23.95

Add Grilled Chicken Breast 6.95

Add Grilled Shrimp (6) 6.95

Bistro Favorites

Chicken Pot Pie With Puff Pastry, Chicken, Mushrooms, Assorted Vegetables and Jasmine Rice	16.95
Chef Jess's "Pot Roast" With Mashed Potatoes, Braised Carrots, and both Parsnip & Red Wine Gravies	18.95
Seafood Paella Clams, Mussels, Shrimp, Scallops and Medallions of Fish baked in Saffron flavored Rice garnished with grilled Vegetables	24.95
Free Range Chicken Chicken Breast Marinated with Garlic, Basil and Extra Virgin Olive Oil and Stuffed with Spinach and Goat's cheese. Served with Mashed Potatoes, Fresh Vegetables and finished with an Herbed Chicken Glace	24.95
Coconut, Ginger and Lemon Grass Encrusted Snapper Served with Coconut-Ginger Jasmine Rice, Stir-Fry Vegetables and a Sweet and Spicy Thai Chili Peanut Sauce	28.95
Miso-Sake Roasted Sea Bass Sea Bass Fillets glazed in a Miso-Sake Marinade and roasted. Served with Roast Shallot Mashed Potatoes and Fresh Vegetables finished with a Lemon Beurre Blanc	32.95
Grilled Jumbo Prawns With Crispy Sushi Rice cake, Stir Fry Vegetables and a Thai Sweet & Spicy Thai Chili Peanut Sauce Garnished with Crushed Peanuts	28.95
Veal Scaloppini with Lemon and Pecorino Crust Thinly Pounded Veal Scaloppini breaded with Lemon Zest, Pecorino Romano and Breadcrumbs Sautéed and served over Penne Pasta and Asparagus with a Sun Dried Tomato Alfredo Sauce	27.95
Roasted Duck Served with a Honey Mustard Glaze, Port Wine Syrup, Roasted Shallot Mashed Potatoes And Asparagus Spears	26.95

Bistro Steaks

Grilled Rib-Eye Steak Dusted with Bistro Steak Spice served with Fresh Vegetables and Mashed Potatoes	29.95
Seared 8 oz. Filet Mignon With Fresh Vegetables, Mashed Potatoes and a Port Wine infused Demi-Glace	30.95
Steak Add-ons:	
Pesto Gorgonzola Cheese	3.50
Sauteed Mushrooms	4.00
Grilled Shrimp Skewer	6.95
Au Poivre	3.50

Chef/Proprietor Jesse Housman
Chef de Cuisine Saul Cruz

Service charge of 20% may be added to parties of 5 or more. A \$5.00 charge will be added for splitting an entrée. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, Especially if you have certain medical conditions

Private Dining Room Available | Private Chef Services

Hours of Operation: Sunday - Thursday 5 p.m. – 10:00 p.m. | Friday and Saturday 5 p.m. to Close
For reservations call 239-261-5821 (Fax 239-261-1972)
www.Bistro821.com