

Wine and Dine

Two Entrees

& Select Bottle of Wine for \$29.95

Available until 6:30 p.m.* Daily (*Must be seated by 6:15)

Up Grade Menu Available All Night Long (sun-thurs)

20% Gratuity will be added | Not Available on Major Holidays - *Hours subject to change

Bistro 821 Wine and Dine Menu

Add Cup of Soup of the Day for \$3.95 House Salad \$4.25 Caesar Salad \$6.25

Chicken and Spinach Pasta

Sautéed Chicken, Pine Nuts, Garlic, Shallots, Tomato Concasse, Basil and Spinach in a rich Chicken Broth served over Linguine

Shrimp Risotto

Jumbo Shrimp Sautéed with Grilled Vegetables, Tomato Concasse, Garlic and Basil tossed with a Pecorino Romano Risotto

Pork Picatta

Sautéed Medallion of Pork Loin topped with a Lemon-Caper Butter Sauce served over Mashed Potatoes and Fresh Vegetables

Penne Pasta with Tenderloin Tips

Sautéed Tenderloin Tips and Grilled Vegetables with Herbed Glace and Penne Pasta

Crispy Lemon and Parmesan Sole

Served over Mashed Potatoes with Stir fried Vegetables and finished With Lemon Beurre Blanc

Chef Jess's Meatloaf

Studded with Vegetables and Herbs with Red Wine Gravy served with Mashed Potatoes

Seafood "Sofrito"

Shrimp, Mussels, and Spicy Sausage simmered in a Tomato Seafood Broth with Diced Potatoes and Vegetables finished with Red Bell Pepper Sofrito

Upgrade menu... Wine and Dine even Better!!!

Upgrade Your Entrées and include a Salad for an Additional \$10.00*

Choice of House or Caesar Salad

*(Per Person)

Miso-Sake Roasted Sea Bass

3.5 oz. Sea Bass Filet glazed in a Miso-Sake Marinade and Roasted. Served with Mashed Potatoes, Fresh Vegetables and finished with a Lemon Beurre Blanc and a pair of Gulf Shrimp

Tournedos of Beef Tenderloin

4 oz. Filet served with Mashed Potatoes, Fresh Vegetables and a Wild Mushroom Marsala Sauce

Coconut, Ginger and Lemon Grass Encrusted Snapper

3.5 oz. Snapper served with Coconut-Ginger Jasmine Rice, Stir-Fry Vegetables and a Sweet and Spicy Thai Chili Peanut Sauce Blanc and a pair of Gulf Shrimp

Grilled Veal Chop

7oz. Veal Chop grilled with Olive Oil and Herbs, Served with Mashed Potatoes and Fresh Vegetables, finished with a Wild Mushroom Marsala Sauce

