

CARRYOUT OR CURBSIDE PICK-UP

AVAILABLE AS WELL



SMALL PLATES

ESCARGOT 12

Broiled in Garlic, Herb and Sun dried Tomato Butter and topped with Mini Croûtons

CALAMARI 12

Ginger-Lime and Marinara Sauces

CRISPY AHI ROLL 14

With Triple Soy, Pickled Ginger and Wasabi

BRIE 15

Puff Pastry, Figs and Truffle Oil garnished with Wild Mushroom Sauce

BUBBLY CRAB DIP 14

Boursin Cheese and Blue Crab Meat baked and served with Crispy Tortilla Chips

SPRING ROLLS 12

Goat Cheese Spring Rolls served with a Raspberry Maple Dipping Sauce

PRAWNS 17

Two Jumbo Prawns served with a Crispy Sushi Rice Cake with a Thai Chili Sauce garnished with Crushed Peanuts

CHILE RELLEÑO 15

Garlic Shrimp, Spiced Beef and Mozzarella Cheese and wrapped in Pastry finished with Roasted Tomato-Chipotle Sauce

MUSSELS 15

Sautéed with Root Vegetables and Spinach finished with a Lemon Sake Sauce

ALLIGATOR QUESADILLA 15

Flour Tortilla filled with grilled Gator Tenderloin, Caramelized Onions, Tomato and Manchego Cheese, served with an Avocado Salsa Verde and finished with Pico de Gallo

SALADS

BURRATA 16

Ugly Tomatoes, Yellow Cherry Tomatoes, Creamy Burrata, Baby Arugala, Pine Nuts, finished with Olive Oil and a Balsamic Glaze

CAESAR 8 | 12

Romaine, Grana Padana Cheese, Croûtons and Anchovy

BISTRO 9 | 13

Mixed Greens, Pine Nuts, Walnuts, Sun Dried Tomato, Gorgonzola Cheese, Bermuda Onion and Marinated Exotic Mushrooms finished with a Balsamic Vinaigrette

NUT & BERRY 9 | 13

Mixed Greens, Assorted Dried Fruits, Nuts and Berries, with a Raspberry Maple Vinaigrette

SPINACH & GORGONZOLA 9 | 13

Spinach, Roasted Apple Wedges, Bermuda Onion, Macadamia Nuts and Warm Smoked Bacon Balsamic Dressing

Add Grilled/Blackened Chicken Breast 8 | Add Shrimp 8 | Add Grilled/Blackened Salmon 15

PASTA/RISOTTO

ORIGINAL NEAPOLITAN 25

Angel Hair, Gulf Shrimp, Sea Scallops and Mussels Sautéed with Tomato Concasse, Basil Leaves, Garlic, Shallot and Extra Virgin Olive Oil

VODKA PENNE 18

Penne Rigate tossed in a Creamy Vodka Tomato Sauce

Add Grilled/Blackened Chicken Breast 8
Add Shrimp 8 | Add Grilled/Blackened Salmon 15

SEAFOOD RISOTTO 27

Gulf Shrimp, Sea Scallops, Littleneck Clams, and Mussels Garnished with Tomato Concasse, Basil Chiffonade and Pecorino Romano Cheese

TENDERLOIN TIPS & GORGONZOLA 19

Tenderloin Tips, Portabella Mushrooms and Asparagus in a Rich Brown Sauce over Penne Rigate topped with Gorgonzola Cheese

RISOTTO CAPRESE 17

Tomatoes, Fresh Basil, Garlic, Shallots, Hand-Made Mozzarella tossed in White Wine

Add Grilled/Blackened Chicken Breast 8 | Add Shrimp 8 | Add Grilled/Blackened Salmon 15



PICK TWO OR THREE 41 | 49

Sea Bass • Snapper • Jumbo Prawns • Wagyu Sirloin • Tuna

All portions are half-size portions served with whipped Carrot and Potato Mashed, Asparagus and Various Sauces

(Cannot be split)



BISTRO SEAFOOD

JUMBO DAY BOAT SCALLOPS 37

Seared and served with whipped Carrot and Potato Mashed and Asparagus finished with a Lemon Butter Sauce

***Add Jumbo Lump Crab Meat \$5**

CHILEAN SEA BASS 41

Glazed in a Miso-Sake Marinade served with whipped Carrot and Potato Mashed, Asparagus and finished with a Lemon Beurre Blanc

BOUILLABAISSE 37

Lump Blue Crab Meat, Lobster Tail, Scallops, Mussels and Chopped Clams simmered in a Lobster Saffron Broth finished with Rouille and Crostini

SNAPPER 36

Coconut, Lemongrass and Ginger crust, with Jasmine Rice and Stir-Fry Vegetables and finished with a Sweet and Spicy Thai Chili Sauce and Crushed Peanuts

ATLANTIC SALMON 28

Grilled Salmon, served with a Goat Cheese Potato Cake and Broccolini, finished with a Tomato Basil Beurre Blanc

MEDITERRANEAN STYLE TUNA* 35

With Kalamata Olive, Prosciutto and Caper Crust, Goat Cheese Potato Cake, Spinach, Pine Nuts, finished with a Tomato Basil Beurre Blanc

JIMMY P'S SELECTS

TOURNEDOS OF WAGYU SIRLOIN* 28

Served with whipped Carrot and Potato Mashed, Asparagus and finished with an Exotic Mushroom Marsala Sauce

KUROBUTA "SHAKE & BAKE" PORK CHOP* 32

Fresh Herbs, Smoked Bacon and Panko crust served over a bed of Mushroom Risotto and Broccolini finished with a Mustard-Peppercorn Gravy

BISTRO FAVORITES

RIBEYE* 45

Grilled 16 oz. Bone-in Ribeye Steak dusted in Bistro Steak Spices and brushed with Melted Butter served with whipped Carrot and Potato Mashed and Asparagus

***Add Jumbo Lump Crab Meat \$5**

BABY BACK RIBS 24

Full Rack Braised in Ginger and Cola then finished with a Double Smoked Bacon-Bourbon BBQ Sauce, served with whipped Carrot and Potato Mashed Green Beans

POT ROAST 25

Pot Roast of Prime Beef served with whipped Carrot and Potato Mashed, Braised Carrot, Asparagus and Red Wine and Parsnip Gravies

FREE RANGE CHICKEN 27

Stuffed with Spinach, Sun Dried Tomatoes and Goat Cheese served with whipped Carrot and Potato Mashed and Asparagus finished with an Herbed Chicken Glace

A \$5.00 charge will be added for splitting an entrée.

CHEF JESS'S SIDES AND ADD ONS

Jumbo Scallop 10

Grilled Marinated Jumbo Prawns 15

Downtown Mac n' Cheese 12

Sautéed Mushrooms 8

Sautéed Spinach & Sundried Tomatoes 8

Broccolini 6

Side of Asparagus 6

Sautéed Onions 6

Goat Cheese Potato Cake 5

Chef/Proprietor Jesse Housman • Chef de Cuisine Saul Cruz

A \$5.00 charge will be added for splitting an entrée. A \$2.50 charge will be added for splitting a salad.

*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. Please inform us immediately regarding Food Allergy's. We will do our best to accommodate your needs. We use nuts and other potential allergens and cannot guarantee there will be no cross contamination. We cannot be held responsible.

WINE AND DINE

Two Entrées & Select Bottle of Wine for \$45

Sun-Wed All Night

*Thurs-Sat Until 6:30 p.m. * (Seated by 6 p.m., orders must be in by 6:30 p.m.)*

**Hours and Prices subject to change.*

NOT available on Major Holidays or Events

UPGRADE YOUR WINE FOR \$20 A BOTTLE

Zenato, Pinot Grigio, Italy

Ponga Sauvignon Blanc, New Zealand | Block Nine Pinot Noir, CA

(Or take 20% off any other Bottle under \$100 from Wine List)

(Discounts apply to one bottle per couple)

Add Cup of Soup of the Day for \$5, -House Salad \$5 -Caesar Salad \$7

Cuban Style Seafood Creole

With Shrimp, Scallops, Mussels and Chorizo simmered in a Tomato Broth with Cuban Spices, Diced Vegetables and Saffron Rice

Crispy Lemon and Parmesan Sole

Served over Carrot Whipped Mashed with Broccoli and finished with a Lemon Beurre Blanc

Pork Loin Cutlet

Medallion of Pork Loin pounded thin and breaded in our Smoked Bacon and Sage Crust topped with a Lemon-Caper Butter Sauce served over Carrot Whipped Mashed and Green Beans

Grilled Salmon

Over Fettuccine Alfredo with Peas and Sundried Tomatoes

Chicken Scalopini

Thinly Pounded Chicken Breast dusted lightly with flour served with Carrot Whipped Mashed and Green Beans and finished with a Lemon-Caper Butter Sauce

Bistro Meatloaf

Baked and served on Carrot Whipped Mashed with Green Beans and finished with a Red Wine Gravy

Upgrade Menu...821 Favorites

Upgrade Your Entrées and include Soup or Salad for an Additional \$12.00*

(1/2 Portioned Entrées)

Choice of House, Caesar Salad or Cup of Soup *(Per Person)

Miso-Sake Roasted Sea Bass

Sea Bass Fillet glazed in a Miso-Sake Marinade and Roasted. Served with Whipped Carrot and Potato Mashed, Green Beans and finished with a Lemon Beurre Blanc

Tournedos of Wagyu Sirloin*

Sirloin served with Whipped Carrot and Potato Mashed, Green Beans and a Wild Mushroom Marsala Sauce

Coconut, Ginger and Lemon Grass Encrusted Snapper

Snapper served with Coconut-Ginger Jasmine Rice, Stir-Fry Vegetables and a Sweet and Spicy Thai Chili Peanut Sauce

Jumbo Prawns

Two Jumbo Prawns served over a bed of Stir-Fry Vegetables and Jasmine Rice finished with a Sweet and Spicy Thai Chili Peanut Sauce

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(Promotional items cannot be split OR Combined with any other Promotion)