



## GLUTEN FREE MENU ITEMS

### SMALL PLATES

#### **BUBBLY CRAB DIP 14**

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

#### **MUSSELS 15**

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

#### **ESCARGOT 12**

Broiled in Garlic, Herb and Sun dried Tomato Butter

#### **PRAWNS 17**

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

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### SALADS

#### **MARKET TOMATO 13**

Stacked Tomato, Hand-Made Mozzarella,  
Fresh Basil Leaves, garnished with Baby Greens,  
Sun Dried Tomato Pesto and a Balsamic Drizzle

#### **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,  
and 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

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### RISOTTO

#### **SEAFOOD RISOTTO 27**

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



## PICK TWO OR THREE 41 | 49



Sea Bass • Jumbo Prawns • Wagyu Sirloin • Lobster Tail

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

## BISTRO SEAFOOD

### 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

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

### 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**

### FRESH ATLANTIC SALMON 28

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

### LOBSTER TAIL 38

7 oz. Tail served with whipped Carrot and Potato Mashed, Asparagus and topped with drawn Butter

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

## BISTRO FAVORITES

### RIBEYE\* 35

16 oz. Bone-in Ribeye Steak dusted in Bistro Steak Spices and brushed with Melted Butter

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

### FILET OSCAR\* 40

8 oz. Filet roasted served with whipped Carrot and Potato Mashed, Asparagus and finished with a Béarnaise and a Pinot Noir Infused Demi-Glace and topped with Jumbo Lump Crab Meat

### LAMB CHOPS\* 43

Grilled and served over Spinach and Sundried Tomato Risotto and finished with a Cognac Au Poivre

### DUCK\* 31

Roasted Breast served over whipped Carrot and Potato Mashed, Asparagus, and finished with a Honey Mustard Glaze

### 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 and Green Beans

### FREE RANGE CHICKEN 27

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

## JIMMY P'S SELECTS

### TOURNEDOS OF WAGYU BEEF\* 28

Exotic Mushroom Marsala Sauce and served with whipped Carrot and Potato Mashed, and Asparagus

## Chef Jess's Sides and Toppings

Lobster Tail - Full 30 • Half 15 • Grilled Marinated Jumbo Prawns 15

Sautéed Onions 6 • Sautéed Mushrooms 8

Cheese Risotto 8 • Mushroom Risotto 12 • Veggie Risotto 12

Sautéed Spinach & Sundried Tomatoes 8 • Side of Asparagus 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.

