



\$70.00 per person Menu

(Plus Tax and 20% Gratuity)

- Appetizer -

Baked Brie

Wrapped in Puff Pastry with Figs and Truffle Oil garnished with Wild Mushroom Sauce

Grilled Jumbo Prawns

Marinated Sugar Cane Skewered Jumbo Prawns served With Sushi Rice Cake and Thai Sweet and Spicy Chili Peanut Sauce

Crispy Ahi Roll

With an Asian Dipping Sauce, Pickled Ginger and Wasabi

Seared Kobe Wagyu Beef

served with Korean Spicy Miso dressed Noodle salad

- Salad -

Bistro Salad

Organic Baby Greens Tossed with Pine Nuts, Walnuts, Sun Dried Tomato, Gorgonzola Cheese, Bermuda Onion and Marinated Exotic Mushrooms

Caesar Salad

With Hearts of Romaine, Grana Padana Cheese and Anchovy

House Salad

Baby Greens, Tomato Wedge and Assorted Garnish finished with Balsamic Vinaigrette

Nut & Berry Salad

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

- Entrée -

Pick Two

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

All portions are half-size portions served with Whipped Carrot Mashed, Fresh Vegetables with their Various Sauces

Bistro Duck

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

Free Range Chicken

Free Range Chicken Breast Marinated with Garlic, Basil and Extra Virgin Olive Oil, Stuffed with Spinach and Goat's Cheese and served with Whipped Carrot Mashed, Fresh Vegetables and finished with an Herbed Chicken Glace

Filet Mignon

8 oz. Filet roasted served with whipped Carrot Mashed, Asparagus and finished with a Bénaise and a Pinot Noir Infused Demi-Glace

Jumbo Day Boat Scallops

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

- Dessert -

Crème Brulee

Rich Vanilla Custard topped with a Crisp Caramelized Sugar Crust

Flourless Chocolate Cake

With Raspberry Coulis and Whipped Cream and Fresh Berries

Cheese Cake of the Day

With Fresh Berries and Whipped Cream

*Prices and Availability of Items may change due to Market Prices and Conditions

Consuming raw or under cooked 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.