



## SMALL PLATES

### ESCARGOT <sup>GF</sup>

Garlic, Herbs, Sun-dried Tomato Butter, Mini Croûtons

14

### CALAMARI

Ginger-Lime & Marinara Sauces

14

### CRISPY AHI ROLL

With Triple Soy, Pickled Ginger & Wasabi

17

### BRIE

Puff Pastry, Figs, Truffle Oil, Wild Mushroom Sauce

17

### BUBBLY CRAB DIP <sup>GF</sup>

Boursin Cheese & Blue Crab Meat, Crispy Tortilla Chips

18

### SPRING ROLLS

Goat Cheese Spring Rolls, Raspberry Maple Sauce

14

### PRAWNS <sup>GF</sup>

Crispy Sushi Rice Cake, Thai Chili, Crushed Peanuts

22

### MUSSELS <sup>GF</sup>

Root Vegetables, Spinach, Lemon Sake Sauce

17

## SALADS

### BURRATA <sup>GF</sup>

Ugly Tomatoes, Yellow Cherry Tomatoes, Creamy Burrata, Baby Arugula, Pine Nuts, Olive Oil, Balsamic Glaze

17

### CAESAR <sup>GF</sup>

Romaine, Grana Padana Cheese, Croûtons, Anchovy

9 :: 14

### BISTRO <sup>GF</sup>

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

10 :: 15

### NUT & BERRY <sup>GF</sup>

Mixed Greens, Assorted Dried Fruits, Nuts & Berries, Raspberry Maple Vinaigrette

11 :: 16

### SPINACH & GORGONZOLA <sup>GF</sup>

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

10 :: 15

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

## PASTA/RISOTTO

### ORIGINAL NEAPOLITAN

Angel Hair, Gulf Shrimp, Bay Scallops, Mussels, Tomato Concasse, Basil Leaves, Garlic, Shallot & Extra Virgin Olive Oil

28

### TENDERLOIN TIPS & GORGONZOLA

Penne Rigate, Tenderloin Tips, Portabella Mushrooms, Asparagus, Rich Demi-Glacé, Gorgonzola Cheese

29

### SEAFOOD RISOTTO <sup>GF</sup>

Gulf Shrimp, Bay Scallops, Littleneck Clams, Mussels, Tomato Concasse, Basil Chiffonade, Pecorino Romano Cheese

33

### GOAT CHEESE VODKA PENNE

Penne Rigate, Goat Cheese, Creamy Vodka Tomato Sauce

25

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

<sup>GF</sup> Gluten Free Options Available

20% gratuity will be added to parties of 6 or more

Due to supply chain issues some items might not be available.

## PICK TWO OR THREE 53/60 <sup>GF</sup>

Sea Bass :: Snapper :: Jumbo Prawns :: Wagyu Sirloin :: Lobster Tail

All portions are half-size portions served with Roasted Garlic Mash, Asparagus, Various Sauces

(Cannot be split)

### BISTRO SEAFOOD

#### CHILEAN SEA BASS <sup>GF</sup>

Miso-Sake Marinade, Roasted Garlic Mash,  
Asparagus, Lemon Beurre Blanc

53

#### BOUILLABAISSE <sup>GF</sup>

Lump Blue Crab, Lobster Tail, Scallops, Mussels,  
Chopped Clams, Lobster Saffron Broth, Rouille & Crostini

42

#### ATLANTIC SALMON <sup>GF</sup>

Grilled Salmon, Goat Cheese Potato Cake,  
Broccolini, Tomato Basil Beurre Blanc

33

#### LOBSTER TAIL <sup>GF</sup>

Warm Water Tail, Jasmine Rice,  
Asparagus, Drawn Butter

51

#### SNAPPER

Coconut, Lemongrass & Ginger Crust,  
Jasmine Rice, Stir-Fry, Thai Chili, Crushed Peanuts

45

#### CRISPY LEMON AND PARMESAN SOLE

Roasted Garlic Mash, Broccolini,  
Lemon Beurre Blanc

31

### JIMMY P'S SELECTS

#### 7 OZ CENTER CUT PRIME WAGYU TENDERLOIN\*

Pan Seared, Roasted Garlic Mash,  
Asparagus, Bleu Cheese Demi

55

#### 12 OZ PRIME WAGYU NY STRIP\* <sup>GF</sup>

Sliced, Green Beans, Au Gratin Potatoes,  
Bistro 821 Steak Sauce

53

#### 14 OZ PRIME WAGYU RIBEYE\* <sup>GF</sup>

Grilled Broccolini, Truffle Pomme Frites,  
House Steak Butter

58

#### KUROBUTA "SHAKE & BAKE" PORK CHOP\*

Fresh Herbs, Smoked Bacon and Panko Crust,  
Mushroom Risotto, Broccolini, Mustard-Peppercorn Gravy

36

#### POT ROAST

Roasted Garlic Mash, Braised Carrot, Asparagus,  
Red Wine, Parsnip Gravies

32

#### WAGYU BEASTROBURGER

*"Can you tame the Beast?"*

Ground Wagyu Beef Stuffed with Grilled Foie Gras,  
Red Fox Cheddar, Caramelized Port Onions,  
Crispy Pork Belly, Heirloom Tomato, Spinach,  
Herb Truffle Aioli, ½ Lobster Tail, Malted Vinegar Fries,  
Spicy Ketchup, Drawn Basil Butter

49

### BISTRO FAVORITES

#### BABY BACK RIBS <sup>GF</sup>

Double Smoked Bacon-Bourbon BBQ Sauce,  
Roasted Garlic Mash, Green Beans

28

#### CLASSIC DUCK L'ORANGE <sup>GF</sup>

Semi Boneless ½ Duck, Roasted Fingerling Potatoes,  
Green Beans, Classic Orange Sauce

45

#### FREE RANGE CHICKEN <sup>GF</sup>

Stuffed with Spinach, Sun-Dried Tomatoes, Goat Cheese,  
Roasted Garlic Mash, Asparagus, Herbed Chicken Glace

30

### CHEF JESS'S SIDES

Full Lobster Tail	36
Half Lobster Tail	18
Mushroom Risotto	12
Downtown Mac n' Cheese	12
Miso Glazed Brussel Sprouts	10
Sautéed Spinach & Sundried Tomatoes	10
Cheese Risotto	9
Goat Cheese Potato Cake	9
Steamed Asparagus	8
Broccolini	8
Green Beans with Ginger & Garlic	8
Roasted Garlic Mash	7
House-Cut Fries	7

<sup>GF</sup> Gluten Free Options Available

20% gratuity will be added to parties of 6 or more

CHEF/PROPRIETOR JESSE HOUSMAN :: CHEF DE CUISINE JONATHAN DERUE

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.