



## SMALL PLATES

### 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 <sup>GF</sup>

Goat Cheese Spring Rolls, Raspberry Maple Sauce

14

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

Crispy Sushi Rice Cake, Thai Chili, Crushed Peanuts

22

## 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

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

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

33

### WILD BOAR BOLOGNESE

Tender Wild Boar, Rich Tomato Sauce, Italian seasonings, Pappardelle Pasta, Fresh Ricotta Cheese

39

### GOAT CHEESE VODKA PENNE

Penne Rigate, Goat Cheese, Creamy Vodka Tomato Sauce

25

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

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

## \*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 Carrot Mash, Asparagus, Various Sauces

(Cannot be split) | \*Due to supply chain issues some items might not be available and certain prices may be subject to change.

### BISTRO SEAFOOD

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

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

MP

#### 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

MP

#### CRISPY LEMON AND PARMESAN SOLE

Roasted Garlic Carrot Mash, Broccolini, Lemon Beurre Blanc

31

### JIMMY P'S SELECTS

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

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

MP

#### 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 RIB-EYE CUT\*

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

36

#### 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

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

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

45

#### CHICKEN ROMA

Breaded Bone-in Chicken Breast, Fresh Angel Hair Pasta, Mari-  
nara Sauce, Milanese Style Salad

32

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.