

SMALL PLATES

JUMBO PRAWNS🍤

Marinated in Sweet & Spicy Glaze, Crispy Sushi Rice Cake, Sweet & Spicy Thai Chili Butter Sauce, Garnished with Crushed Peanuts

CRISPY FRIED CALAMARI

Served with Thai Spicy Ginger-Lime & Marinara Sauces

CRISPY AHI ROLL*

Rolled in Panko, served with Triple Soy, Pickled Ginger, & Wasabi

BUBBLY CRAB DIP

Boursin Cheese with Blue Crab, Fresh Herbs, Lemon Zest & White Wine, Crispy Tortilla Chips

22 GOAT CHEESE SPRING ROLLS

House-Made served with Raspberry Maple Sauce

ESCARGOT

Broiled in Garlic, Herbs, Sun-Dried Tomato Butter, topped with Mini Croutons

PRINCE EDWARD ISLAND BLACK MUSSELS🍤

Sautéed with Root Vegetables, Spinach, Lemon Sake Sauce

BAKED BRIE

Puff Pastry, Brie, Dried Figs & Truffle Oil, finished with Wild Mushroom Sauce

FOIE GRAS 28

Pan Seared & Flamed with Brandy, on Crispy Manchego Polenta topped with Diced Mango, Chopped Truffle & Ginger Juice Salsa & finished with Tangy Tamarind Drizzle

SALADS🥗

BURRATA

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

CAESAR

Romaine, Grana Padano Cheese, Croutons, Anchovy, House-Made Caesar Dressing

BISTRO

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

18

NUT & BERRY

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

17

SPINACH

Spinach, Shaved Red Bermuda Onion, Crushed Macadamia Nuts, Gorgonzola, Roasted Apples Wedges, Hot Bacon Balsamic Vinaigrette

17

WEDGE

Iceberg, Smoked Bacon, Heirloom Baby Tomatoes, Bleu Cheese, Scallions, House-Made Bleu Cheese Dressing

14

19

19

18

18

18

18

Add Grilled/Blackened Chicken Breast 12 :: Add Shrimp 14 :: Add Grilled/Blackened Salmon* 22 :: Add Filet* 26 | 52

PASTAS/RISOTTOS

ORIGINAL NEAPOLITAN

Jumbo Gulf Shrimp, Bay Scallops, Mussels, Tomato Concasse, Basil, Garlic, Shallots Sautéed in Butter & Extra Virgin Olive Oil, Angel Hair, Pecorino Romano Cheese

GOAT CHEESE VODKA PENNE

Penne Rigate, House-Made Marinara, Goat Cheese, Fresh Cream, Splash of Vodka
Add Chicken 12 :: Add Shrimp 14 :: Add Salmon* 22

31

SEAFOOD RISOTTO🍤

Shrimp, Bay Scallops, Octopus, Littleneck Clams, Mussels, Tomato Concasse, Basil Chiffonade, Shallots & Garlic Sautéed in Butter, White Wine Risotto, Pecorino Romano Cheese

39

26

CAPRESE RISOTTO🍤

Tomatoes, Fresh Basil, Garlic, Shallots White Wine Risotto, House-Made Mozzarella
Add Chicken 12 :: Add Shrimp 14 :: Add Salmon* 22

27

TENDERLOIN TIPS & GORGONZOLA 31

Portabello Mushrooms, Asparagus, Garlic & Shallots, finished with a Rich Demi-Glace & Gorgonzola Cheese

\$5 Charge for Splitting an Entrée :: \$2.50 Charge for Splitting a Salad

PICK TWO OR THREE 60 | 68

Sea Bass :: Snapper :: Jumbo Prawns :: Wagyu Sirloin* :: Lobster Tail :: 4 oz Boneless Pork Chop*

Served with Bistro 821 Mashed Potatoes, Asparagus, Various Sauces | All Portions are Half Size Portions | Cannot be Split

SEAFOOD

CHILEAN SEA BASS 🍴

Miso-Sake Marinade, Bistro 821 Mashed Potatoes, Asparagus, Lemon Beurre Blanc

60

CARIBBEAN ROCK LOBSTER TAIL 🍴

Oven Roasted, Jasmine Rice, Asparagus, Drawn Lemon Butter

52

ORGANICALLY FARMED ATLANTIC SALMON 🍴

Goat Cheese Potato Cake, Local Seasonal Vegetables, Tomato Basil Beurre Blanc

39

COCONUT, GINGER & LEMONGRASS SNAPPER

Pan Roasted, Jasmine Rice, Stir Fry Vegetables, Sweet & Spicy Thai Chili Butter Sauce, Garnished with Crushed Peanuts

54

JUMBO PRAWNS 🍴

Marinated & Grilled in Sweet & Spicy Glaze, Crispy Sushi Rice Cake, Asian Stir Fry Vegetables, Sweet & Spicy Thai Chili Butter Sauce, Garnished with Crushed Peanuts

48

LEMON & PARMESAN SOLE

Pan Roasted in Butter, Bistro 821 Mashed Potatoes, Seasonal Vegetables, Lemon Beurre Blanc

34

BISTRO'S ORIGINAL BOUILLABAISSE 46

Lobster, Shrimp, Scallops, Mussels, Octopus & Clams Sautéed with Garlic and Shallots, Leeks & Fresh Herbs, Rich Lobster Broth, Tomato Concasse, Potatoes, Crostini & Rouille

JIMMY P'S SELECTS

8 OZ. WAGYU FILET MIGNON 🍴

Truffled Fingerling Potatoes, Haricot Verts, Demi-Glace & Béarnaise Sauces

61

TOURNEDOS OF WAGYU FILET "AU POIVRE" 🍴

Two 4 oz. Tournedos, Crushed Peppercorns, Bistro 821 Mashed Potatoes, Asparagus, Brandy Peppercorn Sauce

61

BERKSHIRE SAGE & BACON CRUSTED PORK CHOP*

Mushroom Risotto, Fresh Vegetables, Mustard-Peppercorn Gravy

41

FREE RANGE CHICKEN 🍴

Stuffed with Spinach, Sun-Dried Tomatoes, Goat Cheese, Bistro 821 Mashed Potatoes, Asparagus Herbed Chicken Glace

38

WAGYU SIRLOIN POT ROAST 🍴

Braised in Red Wine & Mirepoix Vegetables, Bistro 821 Mashed Potatoes, Haricot Vert, Braised Carrot, Red Wine & Parsnip Gravies

38

STEAK FRITES 🍴

Classic French Bistro Style Grilled Wagyu New York Sirloin, Roasted Garlic & Rosemary Butter & House-Made Frites

49

SIDES

FULL LOBSTER TAIL

46

MISO GLAZED BRUSSELS SPROUTS

11

½ LOBSTER TAIL

23

GINGER & GARLIC GREEN BEANS

12

TRUFFLED FINGERLING POTATOES

10

CHEESE RISOTTO

10

BISTRO 821 MASHED POTATOES

9

MUSHROOM RISOTTO

12

HOUSE CUT FRIES

10

GOAT CHEESE POTATO CAKE

7

ASPARAGUS

10

SAUTÉED SPINACH

10

BROCCOLI

10

LINGUINE WITH OIL & GARLIC

10

PROPRIETOR JESSE HOUSMAN :: EXECUTIVE CHEF JAMES RYAN

*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 of any food allergies. 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.

🍴 Gluten Free :: 20% Gratuity will be Added to Parties of 6 or More :: Prices Subject to Change

GF :: Ask your server if we can prepare other selections that are Gluten Free