

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

14

House-Made served with Raspberry Maple Sauce

ESCARGOT

19

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

PRINCE EDWARD ISLAND BLACK MUSSELS

19

Sautéed with Root Vegetables, Spinach, Lemon Sake Sauce

BAKED BRIE

18

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

18

NUT & BERRY

18

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

CAESAR

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

17

SPINACH

18

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

BISTRO

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

17

WEDGE

18

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

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

PASTAS/RISOTTOS

ORIGINAL NEAPOLITAN

31

SEAFOOD RISOTTO

39

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

GOAT CHEESE VODKA PENNE

26

CAPRESE RISOTTO

27

Tomatoes, Fresh Basil, Garlic, Shallots White Wine Risotto, House-Made Mozzarella

Add Chicken 12 :: Add Shrimp 14 :: Add Salmon* 22

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

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

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

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