

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

FOIE GRAS

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

22 GOAT CHEESE SPRING ROLLS

14

House-Made served with Raspberry Maple Sauce

ESCARGOT

19

20

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

PRINCE EDWARD ISLAND BLACK MUSSELS

19

19

Sautéed with Root Vegetables, Spinach, Lemon Sake Sauce

BAKED BRIE

18

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

28

MISO-SAKE SEA BASS "TACOS"

16

Crispy Spring Roll Shells with Pan-Seared Miso-Sake Sea Bass and Topped with Asian Slaw, Gingered Pico de Gallo and a Side of Wasabi

SALADS

BURRATA

18

18

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

CAESAR

17

18

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

BISTRO

17

18

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

NUT & BERRY

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

SPINACH

18

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

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

39

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

SEAFOOD RISOTTO

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

27

Penne Rigate, House-Made Marinara, Goat Cheese, Fresh Cream, Splash of Vodka

CAPRESE RISOTTO

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

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

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

TENDERLOIN TIPS WITH PENNE & GORGONZOLA 31

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

\$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

ORGANICALLY FARMED ATLANTIC SALMON

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

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

HSK@M B?W @OAT SCALLOPS

Pan-Seared and Served with Cheese Risotto, Asparagus and Finished with Sherried Lobster Cream Sauce

60

CARIBBEAN ROCK LOBSTER TAIL

Oven Roasted, Jasmine Rice, Asparagus, Drawn Lemon Butter

39

COCONUT, GINGER & LEMONGRASS CRUSTED SNAPPER 54

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

48

LEMON & PARMESAN CRUSTED SOLE

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

56

@GQRPMbQ MPGEGL ?J @MSGJJ?@?GQQC

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52

48

JIMMY P'S SELECTS

8 OZ. WAGYU FILET MIGNON

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

BERKSHIRE SAGE & BACON CRUSTED PORK CHOP*

Mushroom Risotto, Fresh Vegetables, Mustard-Peppercorn Gravy

WAGYU SIRLOIN POT ROAST

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

61 TOURNEDOS OF WAGYU FILET "AU POIVRE"

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

61

41 FREE RANGE CHICKEN

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

38

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