

SMALL PLATES

JUMBO PRAWNS 🍤	22	GOAT CHEESE SPRING ROLLS	14
Marinated in Sweet & Spicy Glaze, Crispy Sushi Rice Cake, Sweet & Spicy Thai Chili Butter Sauce, Garnished with Crushed Peanuts		House-Made served with Raspberry Maple Sauce	
CRISPY FRIED CALAMARI	20	ESCARGOT	19
Served with Thai Spicy Ginger-Lime & Marinara Sauces		Broiled in Garlic, Herbs, Sun-Dried Tomato Butter, topped with Mini Croutons	
CRISPY AHI ROLL*	19	PRINCE EDWARD ISLAND BLACK MUSSELS 🍤	19
Rolled in Panko, served with Triple Soy, Pickled Ginger, & Wasabi		Sautéed with Root Vegetables, Spinach, Lemon Sake Sauce	
BUBBLY CRAB DIP	20	BAKED BRIE	18
Boursin Cheese with Blue Crab, Fresh Herbs, Lemon Zest & White Wine, Crispy Tortilla Chips		Puff Pastry, Brie, Dried Figs & Truffle Oil, finished with Wild Mushroom Sauce	
FOIE GRAS	28	MISO-SAKE SEA BASS "TACOS"	16
Pan Seared & Flamed with Brandy, on Crispy Manchego Polenta topped with Diced Mango, Chopped Truffle & Ginger Juice Salsa & finished with Tangy Tamarind Drizzle		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	NUT & BERRY	18
Ugly Tomatoes, Yellow Cherry Tomatoes, Creamy Burrata, Baby Arugula, Pine Nuts, Olive Oil, Balsamic Glaze		Mixed Greens, Assorted Dried Fruits, Nuts & Berries, Raspberry Maple Vinaigrette	
CAESAR	17	SPINACH	18
Romaine, Grana Padano Cheese, Croutons, Anchovy, House-Made Caesar Dressing		Spinach, Shaved Red Bermuda Onion, Crushed Macadamia Nuts, Gorgonzola, Roasted Apples Wedges, Hot Bacon Balsamic Vinaigrette	
BISTRO	17	WEDGE	18
Mixed Greens, Pine Nuts, Walnuts, Sun-Dried Tomatoes, Gorgonzola Cheese, Bermuda Onion, Marinated Exotic Mushrooms, Balsamic Vinaigrette		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
Jumbo Gulf Shrimp, Bay Scallops, Mussels, Tomato Concasse, Basil, Garlic, Shallots Sautéed in Butter & Extra Virgin Olive Oil, Angel Hair, Pecorino Romano Cheese		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
Penne Rigate, House-Made Marinara, Goat Cheese, Fresh Cream, Splash of Vodka 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 34

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

56

@QRPMBQ MPGEGL?J @MSGJJ?@?GQQC 48

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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* 41

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

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