

SMALL PLATES

PRAWNS 🌱	22	SPRING ROLLS	14
Crispy Sushi Rice Cake, Thai Chili, Crushed Peanuts		Goat Cheese, Raspberry Maple Sauce	
CALAMARI	20	ESCARGOT	19
Ginger-Lime & Marinara Sauces		Garlic, Herbs, Sun-Dried Tomato Butter, Mini Croutons	
CRISPY AHI ROLL*	19	MUSSELS 🌱	19
Triple Soy, Pickled Ginger, Wasabi		Root Vegetables, Spinach, Lemon Sake Sauce	
BUBBLY CRAB DIP	20	BAKED BRIE	18
Boursin Cheese & Blue Crab Meat, Crispy Tortilla Chips		Puff Pastry, Figs, Truffle Oil, Wild Mushroom Sauce	

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	WEDGE	18
Ugly Tomatoes, Yellow Cherry Tomatoes, Creamy Burrata, Baby Arugula, Pine Nuts, Olive Oil, Balsamic Glaze		Iceberg, Smoked Bacon, Heirloom Baby Tomatoes, Scallions, Bleu Cheese, House-Made Bleu Cheese Dressing	
CAESAR	11 17	SPINACH	12 18
Romaine, Grana Padano Cheese, Croutons, Anchovy, Caesar Dressing, (GF without Croutons)		Spinach, Shaved Red Bermuda Onion, Crushed Macadamia Nuts, Gorgonzola, Roasted Apples Wedges, Hot Bacon Balsamic Vinaigrette	
BISTRO	11 17	NUT & BERRY	12 18
Mixed Greens, Pine Nuts, Walnuts, Sun-Dried Tomatoes, Gorgonzola Cheese, Bermuda Onion, Marinated Exotic Mushrooms, Balsamic Vinaigrette		Mixed Greens, Assorted Dried Fruits, Nuts & Berries, Raspberry Maple Vinaigrette	

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

PASTAS/RISOTTOS

ORIGINAL NEAPOLITAN	22 31	SEAFOOD RISOTTO 🌱	28 39
Jumbo Gulf Shrimp, Bay Scallops, Mussels, Tomato Concasse, Garlic, Shallots and Basil Sauteed in Butter and Extra Virgin Olive Oil with Angel Hair and Served with a Side of Pecorino Romano Cheese		Jumbo Gulf Shrimp, Bay Scallops, Octopus, Littleneck Clams, Mussels, Tomato Concasse, Basil Chiffonade, Shallots and Garlic Sauteed in Butter, White Wine Risotto and Pecorino Romano Cheese	
GOAT CHEESE VODKA PENNE	18 26	CAPRESE RISOTTO 🌱	19 27
Penne Rigate, Goat Cheese, House-Made Marinara, Fresh Cream, Splash of Vodka		Tomatoes, Fresh Basil, Garlic, Shallots, Hand-Made Mozzarella	
Add Chicken 12 :: Add Shrimp 14 :: Add Salmon* 22		Add Chicken 12 :: Add Shrimp 14 :: Add Salmon* 22	

TENDERLOIN TIPS & GORGONZOLA 2

Penne Rigate, Tenderloin Tips, Portabello Mushrooms, Asparagus, Rich Demi-Glace, Gorgonzola Cheese

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

🌱 **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

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

IN WATER

CHILEAN SEA BASS 🍷	60	BOUILLABAISSE	30 46
Miso-Sake Marinade, Bistro 821 Mashed Potatoes, Asparagus, Lemon Beurre Blanc		Shrimp, Scallops, Mussels, Octopus and Clams Sauteed with Garlic, Shallots, Leeks and Fresh Herbs, Rich Lobster Broth, Tomato Concasse, Potatoes, Crostini and Rouille Sauce	
SNAPPER	54	CARIBBEAN ROCK LOBSTER TAIL 🍷	52
Coconut, Lemongrass & Ginger Crust, Jasmine Rice, Stir-Fry Vegetables, Thai Chili, Crushed Peanuts		Oven Roasted, Jasmine Rice, Asparagus, Drawn Lemon Butter	
ATLANTIC SALMON 🍷	39	SOLE	34
Grilled Salmon, Goat Cheese Potato Cake, Local Seasonal Vegetables, Tomato Basil Beurre Blanc		Pan Roasted in Butter, Bistro 821 Mashed Potatoes, Seasonal Vegetables, Lemon Beurre Blanc	
JUMBO PRAWNS	48		
Crispy Sushi Rice Cake, Asian Stir-Fry Vegetables, Thai Chili, Crushed Peanuts			

JIMMY P'S SELECTS

FILET MIGNON 🍷	61	TOURNEDOS	61
8 Oz Filet Grilled, Truffled Fingerling Potatoes, Haricot Verts, Demi-Glace & Bearnaise Sauces		Two 4 Oz Tenderloin Medallions Pan Seared, Bistro 821 Mashed Potatoes, Asparagus, Mushroom Marsala Sauce	
BERKSHIRE SAGE & BACON CRUSTED PORK CHOP 41		FREE RANGE CHICKEN 🍷	38
Fresh Herbs, Smoked Bacon & Panko Crust, Mushroom Risotto, Local Seasonal Vegetables, Mustard-Peppercorn Gravy		Stuffed with Spinach, Sun-Dried Tomatoes, Goat Cheese, Bistro 821 Mashed Potatoes, Asparagus, Herbed Chicken Glace	

POT ROAST 38

Bistro 821 Mashed Potatoes, Haricot Vert, Braised Carrots, Red Wine Gravy, Parsnip Gravy

SIDES

FULL LOBSTER TAIL	46	MISO GLAZED BRUSSELS SPROUTS	12
½ LOBSTER TAIL	23	GINGER & GARLIC GREEN BEANS	12
TRUFFLED FINGERLING POTATOES	11	CHEESE RISOTTO	10
BISTRO 821 MASHED POTATOES	10	MUSHROOM RISOTTO	12
HOUSE CUT FRIES	10	GOAT CHEESE POTATO CAKE	10
ASPARAGUS	10	SAUTÉED SPINACH	10
BROCCOLINI	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.