

Small Plates

Escargot	10.95
Broiled in Garlic, Herb and Sun dried Tomato Butter and topped with Mini Croutons	
Crispy Calamari	9.95
With Two Dipping Sauces	
Baked Brie	9.95
Wrapped in Puff Pastry with Figs and Truffle Oil garnished with Wild Mushroom Sauce	
Grilled Artichoke and Goat's Cheese Spring Roll	10.95
Served with a Raspberry Maple Dipping Sauce	
Hot and Bubbly Crab Dip	12.95
Layers of Home Made Boursin Cheese, Blue Crab Meat baked with a Parmesan Crust served with Crispy Tortilla Chips	
Crispy Ahi Roll	12.95
With an Asian Dipping Sauce, Pickled Ginger and Wasabi	
Grilled Jumbo Prawns	14.95
Grilled Marinated Jumbo Prawns with Crispy Sushi Rice Cake with a Sweet & Spicy Thai Chili Peanut Sauce Garnished with Crushed Peanuts	
Earth and Sea Chile Relleño	13.95
Stuffed with Garlic Shrimp, Spiced Beef and Mozzarella Cheese and wrapped In Puff Pastry finished with Roasted Tomato-Chipotle Sauce	

Salads

House Salad	5.95
Baby Greens, Tomato Wedge and Assorted Garnish finished with Balsamic Vinaigrette	
Market Tomato Salad	12.95
Stacked Vine Ripened Tomato and Hand Made Mozzarella with Fresh Basil Leaves Garnished with Baby Greens, Sun Dried Tomato Pesto and Balsamic Drizzle	
Caesar Salad	7.50/11.95
With Hearts of Romaine, Grana Padana Cheese and Anchovy	
Spinach and Gorgonzola Cheese Salad	7.95/12.95
With Roasted Apple Wedges, Bermuda Onion, Crushed Macadamia Nuts And Warm Smoked Bacon Balsamic Dressing	
Bistro Salad Voted Best in Town	7.95/12.95
Organic Baby Greens Tossed with Pine Nuts, Walnuts, Sun Dried Tomato, Gorgonzola Cheese, Bermuda Onion and Marinated Exotic Mushrooms finished with Balsamic Vinaigrette	
Nut & Berry Salad	7.95/12.95
Baby Greens with Assorted Dried Fruits, Nuts and Berries, and Raspberry Maple Vinaigrette	
Goats Cheese Salad	7.95/13.95
Baby Organic Mixed Greens tossed with Roasted Shallot Vinaigrette Garnished with Goat's Cheese, Pickled Red Onion and Pine Nuts	

Pasta-Risotto

	Appetizer/Full
Vodka Penne	11.95/17.95
Penne Rigate tossed in a Creamy Vodka Tomato sauce Add Tarragon Chicken 6.95 Add Shrimp 7.50	
The Original Neapolitan Pasta	15.95/24.95
Gulf Shrimp, Sea Scallops and Mussels Sautéed with Tomato Concasse, Basil Leaves, Garlic, Shallot and Extra Virgin Olive Oil, Tossed with Angel Hair Pasta	
Uptown Macaroni and Cheese	15.95/24.95
Gulf Shrimp, Grilled Vegetables and Penne Rigate Baked in a 3 Cheese Sauce	
Duck Gnocchi	15.95/25.95
Braised Duck is tossed with Potato Gnocchi, Garlic Shallots, Sundried Tomatoes, Bistro mixed fresh Herbs, Portabella and White Mushrooms in a rich Duck Glace	
Tenderloin Tips and Gorgonzola	15.95/25.95
Tenderloin Tips, Portabella Mushroom and Asparagus in a Rich Brown Sauce over Penne Rigate topped with Gorgonzola Cheese	
Seafood Risotto	15.95/25.95
Gulf Shrimp, Sea Scallops, Littleneck Clams, and Mussels Garnished with Tomato Concasse, Basil Chiffonade and Pecorino Romano Cheese	
Chicken and Artichoke Risotto	12.95/23.95
Chicken Breast, Grilled Artichokes, Asparagus, Tomato and Pecorino Romano Cheese	

Consuming raw or under cooked 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 regarding Food Allergy's. 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.

Bistro Seafood

Warm Water Lobster Tail	31.95
Split and Grilled served upon a bed of Potato Gnocchi with Grilled Tomatoes, Leeks and Spinach in a Scampi Style Sauce with Roasted Garlic	
Coconut, Ginger and Lemon Grass Encrusted Snapper House Favorite!	31.95
Served with Coconut-Ginger Jasmine Rice, Stir-Fry Vegetables and a Sweet and Spicy Thai Chili Peanut Sauce	
Miso-Sake Roasted Sea Bass #1 Seller!	33.95
Sea Bass Filet glazed in a Miso-Sake Marinade and roasted. Served with Mashed Potatoes, Fresh Vegetables and finished with a Lemon Beurre Blanc	
60 Second Seared Tuna Loin	28.95
Finest Sashimi Grade Saku Tuna Loin dipped in our signature Honey-Soy glaze and seared for 60 seconds With Crispy Sushi Rice Cake, Stir Fry Vegetables and Wasabi Drizzle	
Grilled Jumbo Prawns	31.95
With Crispy Sushi Rice Cake, Stir Fry Vegetables and a Sweet & Spicy Thai Chili Peanut Sauce Garnished with Crushed Peanuts	
Bistro Paella	26.95
Clams, Mussels, Shrimp, Scallops and Medallions of Fish baked in Saffron flavored Rice garnished with Grilled Vegetables	
Bouillabaisse	34.95
Grilled ½ Lobster Tail, Jumbo Prawn, Day Boat Sea Scallop, Seabass, Little Neck Clams and Mussels Simmered in a light Saffron Lobster Broth with Potatoes and Mirepoix Vegetables	

Bistro Favorites

Filet Mignon with Roasted Shallot Béarnaise *	33.95
Roasted and served With Béarnaise and a Pinot Noir Infused Demi-Glace, Mashed Potatoes and fresh Vegetables Or...Sliced into Tournedos of Beef and Grilled served with an Exotic Mushroom and Marsala Sauce with Mashed Potatoes and fresh Vegetables	
Grilled Ribeye Steak *	30.95
16 oz. bone-in Ribeye Steak dusted in Bistro Steak Spices and Grilled, served with Mashed Potatoes and Asparagus and brushed with Melted Butter	
Flat Iron "Au Poivre" *	26.95
Flat Iron Steak rubbed with Freshly Cracked Peppercorns then grilled served with Goats Cheese Potato Cake, Fresh Vegetables and finished with a Brandy Cream Sauce	
Blackberry and Blistered Mint Lamb Rack *	33.95
New Zealand Rack of Lamb wrapped in Fresh Mint leaves and Extra Virgin Olive Oil with Goat's Cheese Potatoes au Gratin, Asparagus and a Port Wine-Blackberry Demi-Glace	
Roasted Duck	28.95
Roasted Breast and Braised Leg of Duckling served with a Honey Mustard Glaze, Mashed Potatoes and Asparagus	
Free Range Chicken	26.95
Chicken Breast Marinated with Garlic, Basil and Extra Virgin Olive Oil and Stuffed with Spinach and Goats' Cheese. Served with Mashed Potatoes, Fresh Vegetables and finished with an Herbed Chicken Glace	
Chef Jess's "Pot Roast"	21.95
With Mashed Potatoes, Braised Carrots, and both Parsnip & Red Wine Gravies	
Jimmy P's Grilled Kurobuta Pork Chop *	26.95
Heritage Kurobuta Pork Chop grilled and served with a drizzle of Maple Caramel and a Butternut Squash and Spinach Risotto	

Pick Two or Three 33.95 | 43.95

Lobster Tail • Sea Bass • Snapper • Jumbo Prawns • Filet Mignon

All portions are half-size portions served with Mashed Potatoes, Fresh Vegetables and Various Sauces

Chef Jess's Special Sides and Toppings

Grilled Marinated Jumbo Prawns	14.95
Grilled Shrimp Skewer- 6 Jumbo Shrimp brushed with Lemon Beurre Blanc	7.50
Side of Asparagus	5.95
Sautéed Mushrooms- Sliced Domestic Mushrooms Sautéed with Fresh Herbs	7.95
Vegetable of the Day	4.95

Chef/Proprietor Jesse Housman • Chef de Cuisine Saul Cruz

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Private Dining Room Available | Private Chef Services Available

Hours of Operation: Sunday - Thursday 5 p.m. – 10:00 p.m. | Friday and Saturday 5 p.m. to Close

For reservations call 239-261-5821 (Fax 239-261-1972)

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