

SMALL PLATES

ESCARGOT 12

Broiled in Garlic, Herb and Sun dried Tomato Butter and topped with Mini Croûtons

CALAMARI 12

Ginger-Lime and Marinara Sauces

CRISPY AHI ROLL 14

With Triple Soy, Pickled Ginger and Wasabi

BRIE 15

Puff Pastry, Figs and Truffle Oil garnished with Wild Mushroom Sauce

BUBBLY CRAB DIP 14

Boursin Cheese and Blue Crab Meat baked and served with Crispy Tortilla Chips

MUSSELS 15

Sautéed with Root Vegetables and Spinach finished with a Lemon Sake Sauce

PULLED KUROBUTA PORK 14

Braised with Shiitake Mushrooms and Korean Black Garlic with Crispy Wonton Chips

SPRING ROLLS 12

Goat Cheese Spring Rolls served with a Raspberry Maple Dipping Sauce

PRAWNS 17

Two Jumbo Prawns served with a Crispy Sushi Rice Cake with a Thai Chili Sauce garnished with Crushed Peanuts

CHILE RELLEÑO 15

Garlic Shrimp, Spiced Beef and Mozzarella Cheese and wrapped in Pastry finished with Roasted Tomato-Chipotle Sauce

FOIE GRAS 17

2 oz. Medallion of Hudson Valley Foie Gras rolled in Powdered Cacao Butter served with Grilled Crostini and Baby Mixed Greens

ALLIGATOR QUESADILLA 15

Flour Tortilla filled with grilled Gator Tenderloin, Caramelized Onions, Tomato and Manchego Cheese, served with an Avocado Salsa Verde and finished with Pico de' Gallo

SALADS

HOUSE 7

Mixed Greens, Tomato and Bermuda Onion finished with a Balsamic Vinaigrette

MARKET TOMATO 13

Stacked Tomato, Hand-Made Mozzarella, Fresh Basil Leaves, garnished with Baby Greens, Sun Dried Tomato Pesto and a Balsamic Drizzle

CAESAR 8 | 12

Romaine, Grana Padana Cheese, Croûtons and Anchovy

BISTRO 9 | 13

Mixed Greens, Pine Nuts, Walnuts, Sun Dried Tomato, Gorgonzola Cheese, Bermuda Onion and Marinated Exotic Mushrooms finished with a Balsamic Vinaigrette

NUT & BERRY 9 | 13

Mixed Greens, Assorted Dried Fruits, Nuts and Berries, and a Raspberry Maple Vinaigrette

GOAT CHEESE 9 | 14

Mixed Greens, Roasted Shallot Vinaigrette, garnished with Goat Cheese, Pickled Red Onion, Peppers and Pine Nuts

SPINACH & GORGONZOLA 9 | 13

Spinach, Roasted Apple Wedges, Bermuda Onion, Macadamia Nuts and Warm Smoked Bacon Balsamic Dressing

Add Grilled/Blackened Chicken Breast 8 | Add Shrimp 8 | Add Grilled/Blackened Salmon 15

PASTA/RISOTTO

ORIGINAL NEAPOLITAN 25

Angel Hair, Gulf Shrimp, Sea Scallops and Mussels Sautéed with Tomato Concasse, Basil Leaves, Garlic, Shallot and Extra Virgin Olive Oil

VODKA PENNE 18

Penne Rigate tossed in a Creamy Vodka Tomato Sauce

SEAFOOD RISOTTO 27

Gulf Shrimp, Sea Scallops, Littleneck Clams, and Mussels Garnished with Tomato Concasse, Basil Chiffonade and Pecorino Romano Cheese

TENDERLOIN TIPS & GORGONZOLA 19

Tenderloin Tips, Portabella Mushrooms and Asparagus in a Rich Brown Sauce over Penne Rigate topped with Gorgonzola Cheese

RISOTTO CAPRESE 17

Tomatoes, Fresh Basil, Garlic, Shallots, Hand-Made Mozzarella tossed in White Wine

Add Grilled/Blackened Chicken Breast 8 | Add Shrimp 8



PICK TWO OR THREE 38 | 48



Sea Bass • Snapper • Jumbo Prawns • Wagyu Sirloin • Tuna • Lobster Tail

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

BISTRO SEAFOOD

SEA BASS 38

Glazed in a Miso-Sake Marinade and finished with a Lemon Beurre Blanc

BOUILLABAISSE 37

Blue Lump Crab Meat, Lobster Tail, Scallops, Mussels and Chopped Clams simmered in a Lobster Saffron Broth finished with Rouille and Crostini

PRAWNS 36

With Crispy Sushi Rice Cake, Stir Fry Vegetables and a Sweet & Spicy Thai Chili Sauce and Crushed Peanuts

PAELLA 29

Clams, Mussels, Shrimp, Scallops and Medallions of Fish baked in Saffron flavored Rice with Grilled Vegetables

JUMBO DAY BOAT SCALLOPS 37

Served with Mashed Potatoes, Asparagus and finished with a Lemon Butter Sauce

SNAPPER 36

Coconut, Lemongrass and Ginger encrusted, with Jasmine Rice and Stir-Fry Vegetables and finished with a Sweet and Spicy Thai Chili Sauce and Crushed Peanuts

MEDITERRANEAN STYLE TUNA* 35

With Kalamata Olive, Prosciutto and Caper Crust, Goat Cheese Potato Cake, Spinach, Pine Nuts, finished with a Tomato Basil Beurre Blanc

FRESH ATLANTIC SALMON 28

Grilled Salmon, served with a Goat Cheese Potato Cake and Fresh Vegetables, finished with a Tomato Basil Beurre Blanc

LOBSTER TAIL 36

8 oz. Broiled Florida Lobster Tail served with Mashed Potatoes and Asparagus with a side of drawn Butter

JIMMY P'S SELECTS

LAMB CHOPS* 43

Grilled and served over Spinach and Sundried Tomato Risotto and finished with a Cognac Au Poivre

NY STRIP* 39

12oz. Strip served with Fingerling Potatoes, Asparagus and finished with an Aged Cherry Balsamic Glaze

TOURNEDOS OF WAGYU BEEF* 28

Glazed with an Exotic Mushroom and Marsala Sauce, Mashed Potatoes and Asparagus

KUROBUTA "SHAKE & BAKE" PORK CHOP* 28

Fresh Herbs, Smoked Bacon and Panko, and Baked finished with a Mustard-Peppercorn Gravy

FREE RANGE CHICKEN 27

Stuffed with Spinach, Sun Dried Tomatoes and Goat Cheese and finished with an Herbed Chicken Glaze

BISTRO FAVORITES

RIBEYE* 35

16 oz. Bone-in Ribeye Steak dusted in Bistro Steak Spices and brushed with Melted Butter

FILET* 35

8 oz. Filet roasted and served with Béarnaise and a Pinot Noir Infused Demi-Glace

DUCK* 31

Roasted Breast and Braised Leg of Duckling served with a Honey Mustard Glaze

BABY BACK RIBS 24

Full Rack Braised in Ginger and Cola then finished with a Double Smoked Bacon-Bourbon BBQ Sauce, served with Caramelized Onion Mashed Potatoes

POT ROAST 25

Pot Roast of Prime Beef served with Mashed Potatoes, Braised Carrots, and Red Wine and Parsnip Gravies

MEATLOAF 23

Studded with Vegetables and Herbs, served with Mashed Potatoes and Vegetables and topped with Red Wine Gravy

Chef Jess's Sides and Toppings

Lobster Tail - Full 30 • Half 15 • Grilled Marinated Jumbo Prawns 15

Sautéed Onions 6 • Sautéed Mushrooms 8

Cheese Risotto 8 • Mushroom Risotto 12 • Veggie Risotto 12

Sautéed Spinach & Sundried Tomatoes 8 • Side of Asparagus 6 • Goat Cheese Potato Cake 5

Chef/Proprietor Jesse Housman • Chef de Cuisine Saul Cruz

A \$5.00 charge will be added for splitting an entrée. A \$2.50 charge will be added for splitting a salad.

*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 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.