

**B I S T R O 8 2 1**

**BISTRO 821**

821 5<sup>TH</sup> AVE SOUTH  
NAPLES, FLORIDA 34102

# Large Party Confirmation Policy

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**Name on the Reservation:** \_\_\_\_\_

**Contact for Reservation:** \_\_\_\_\_

**Date of event:** \_\_\_\_\_

**Time of Event:** \_\_\_\_\_

**Menu for the Event:** \_\_\_\_\_

***Large Party Confirmation Policy  
For Bistro 821***

Any parties of 15 or more guests will be required to provide Bistro 821 with a Credit Card to hold the reservation. Our cancellation policy is as follows: if the reservation is cancelled 24 hours prior to the reservation there will be no charge. If the reservation is cancelled the day of the Credit Card on file will be charge \$50.00 per person. If the party does not show up for their reservation and no call has been made to Bistro 821 to cancel the reservation then the Credit Card on file will be charged \$100.00 per person.

\*Guaranteed Number of People \_\_\_\_\_

\*If the Guaranteed Number of guests does not all show up you will be charged \$40.00 for each no show when ordering off the Regular menu and Per Person price when of the Set menu.

**Credit Card Holder's Name:** \_\_\_\_\_

**Credit Card Number:** \_\_\_\_\_

**Expiration:** \_\_\_\_\_

**Security code:** \_\_\_\_\_

**Signature:** \_\_\_\_\_

Thank you for choosing Bistro 821 we looking forward to taking care of you and your guests.

Sincerely,  
William Holcomb  
Owner  
Bistro 821

\*No Promotional Coupons or any other discounts may be applied to Large Parties

## Small Plates

<b>Escargot</b> Broiled in Garlic, Herb and Sun dried Tomato Butter and topped w/Mini Croutons	<b>9.95</b>
<b>Crispy Calamari</b> With Two Dipping Sauces	<b>8.95</b>
<b>Baked Brie</b> Wrapped in Puff Pastry with Figs and Truffle Oil garnished with Wild Mushroom Sauce	<b>9.95</b>
<b>Grilled Artichoke and Goat's Cheese Spring Roll</b> Served with a Raspberry Maple Dipping Sauce	<b>10.95</b>
<b>Hot and Bubbly Crab Dip</b> Layers of Home Made Boursin Cheese, Blue Crab Meat baked with a Parmesan Crust served with Crispy Tortilla Chips	<b>11.95</b>
<b>Crispy Ahi Roll</b> With Asian Dipping Sauce, Pickled Ginger, Wasabi	<b>12.95</b>
<b>Grilled Jumbo Prawns</b> Grilled Marinated Jumbo Prawns with Crispy Sushi Rice Cake With a Sweet & Spicy Thai Chili Peanut Sauce Garnished with Crushed Peanuts	<b>12.95</b>
<b>Earth and Sea Chile Relleno</b> Stuffed with Garlic Shrimp, Spiced Beef and Mozzarella Cheese and wrapped In Puff Pastry finished with Roasted Tomato-Chipotle Sauce	<b>12.95</b>

## Salads

<b>House Salad</b> Baby Greens, Tomato Wedge and Assorted Garnish finished with Balsamic Vinaigrette	<b>5.25</b>
<b>Market Tomato Salad</b> Stacked Vine Ripened Tomato and Hand Made Mozzarella with Fresh Basil Leaves Garnished with Baby Greens, Sun Dried Tomato Pesto and Balsamic Drizzle	<b>12.95</b>
<b>Caesar Salad</b> With Hearts of Romaine, Grana Padana Cheese and Anchovy	<b>7.50/11.95</b>
<b>Spinach and Gorgonzola Cheese Salad</b> With Roasted Apple Wedges, Bermuda Onion, Crushed Macadamia Nuts And Warm Smoked Bacon Balsamic Dressing	<b>7.25/12.95</b>
<b>Bistro Salad   Voted Best in Town</b> Organic Baby Greens Tossed with Pine Nuts, Walnuts, Sun Dried Tomato, Gorgonzola Cheese, Bermuda Onion and Marinated Exotic Mushrooms finished with Balsamic Vinaigrette	<b>7.25/12.95</b>
<b>Nut &amp; Berry Salad</b> Baby Greens with Assorted Dried Fruits, Nuts and Berries, and Raspberry Maple Vinaigrette	<b>7.50/12.95</b>
<b>Goats Cheese Salad</b> Baby Organic Mixed Greens tossed with Roasted Shallot Vinaigrette Garnished with Goat's Cheese, Pickled Red Onion and Pine Nuts	<b>7.95/13.95</b>
<b>Smoked Salmon Salad</b> Baby Organic Mixed Greens tossed with Caper Vinaigrette Garnished with Bermuda Onion and Smoked Salmon served upon Balsamic and Olive Oil Cured Tomato	<b>14.95</b>

## Pasta-Risotto

	Appetizer/Full
<b>Vodka Penne</b> Penne Rigate tossed in a Creamy Vodka Tomato sauce	<b>9.95/17.95</b>
<b>The Original Neapolitan Pasta</b> Gulf Shrimp, Sea Scallops and Mussels Sautéed with Tomato Concasse, Basil Leaves, Garlic, Shallot and Extra Virgin Olive Oil, Tossed with Angel Hair Pasta	<b>15.95/24.95</b>
<b>Uptown Macaroni and Cheese</b> Gulf Shrimp, Grilled Vegetables and Penne Rigate Baked in a 3 Cheese Sauce	<b>15.95/24.95</b>
<b>Tenderloin Tips and Gorgonzola</b> Tenderloin Tips, Portabella Mushroom and Asparagus in a Rich Brown Sauce over Penne Rigate topped with Gorgonzola Cheese	<b>15.95/24.95</b>
<b>Seafood Risotto</b> Gulf Shrimp, Sea Scallops, Littleneck Clams, and Mussels Garnished with Tomato Concasse, Basil Chiffonade and Pecorino Romano Cheese	<b>15.95/25.95</b>
<b>Chicken and Artichoke Risotto</b> Chicken Breast, Grilled Artichokes, Asparagus, Tomato and Pecorino Romano Cheese	<b>12.95/23.95</b>

Add Taragon Chicken 6.95  
Add Grilled Shrimp (6) 7.50

# Bistro Seafood

<b>Bistro Seafood Trio</b>	<b>43.00</b>
Three of our best Seafood Entrée's Miso-Saki Sea Bass, Coconut, Ginger and Lemon Grass Encrusted Snapper, and Grilled Jumbo Prawns served with Mashed Potatoes, Asparagus and a Trio of Sauces (Petite Filet may be substituted)	
<b>Florida Lobster Tail</b>	<b>31.95</b>
As shown on the cover of Entrée Magazine-Florida Lobster Tail with served with Coconut, Ginger and Lemon Grass Crust, served with Mashed Potatoes and Asparagus finished with a Spiced Rum Brown Butter Sauce	
<b>Coconut, Ginger and Lemon Grass Encrusted Snapper   House Favorite</b>	<b>30.95</b>
Served with Coconut-Ginger Jasmine Rice, Stir-Fry Vegetables and a Sweet and Spicy Thai Chili Peanut Sauce	
<b>Miso-Sake Roasted Sea Bass   #1 Seller!</b>	<b>33.95</b>
Sea Bass Filet glazed in a Miso-Sake Marinade and roasted. Served with Mashed Potatoes, Fresh Vegetables and finished with a Lemon Beurre Blanc	
<b>Grilled Jumbo Prawns</b>	<b>29.95</b>
With Crispy Sushi Rice Cake, Stir Fry Vegetables and a Sweet & Spicy Thai Chili Peanut Sauce Garnished with Crushed Peanuts	
<b>Seafood Paella</b>	<b>26.95</b>
Clams, Mussels, Shrimp, Scallops and Medallions of Fish baked in Saffron flavored Rice garnished with Grilled Vegetables	

# Bistro Favorites

<b>Filet Mignon with Blue Crab Béarnaise</b>	<b>33.95</b>
With Blue Crab Béarnaise, Fresh Vegetables, Mashed Potatoes and a Pinot Noir Infused Demi-Glace	
<b>Grilled Ribeye Steak</b>	<b>30.95</b>
16 oz. bone-in Ribeye Steak dusted in Bistro Steak Spices and Grilled, Served with Mashed Potatoes and Asparagus and brushed with Melted Butter	
<b>Tournedos of Beef Tenderloin</b>	<b>28.95</b>
Grilled Tournedos of Beef served with an Exotic Mushroom and Marsala Sauce, Mashed Potatoes and Asparagus Spears	
<b>Grilled "Teriyaki" Skirt Steak</b>	<b>26.95</b>
Prime Skirt Steak Vacuum Marinated with Honey and Soy, served with Mashed Potatoes, Green Beans and topped with Crispy Onions	
<b>Roasted Duck</b>	<b>27.95</b>
Roasted Breast and Braised Leg of Duckling served with a Honey Mustard Glaze, Mashed Potatoes and Asparagus	
<b>Free Range Chicken</b>	<b>25.95</b>
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	
<b>Chef Jess's "Pot Roast"</b>	<b>19.95</b>
With Mashed Potatoes, Braised Carrots, and both Parsnip & Red Wine Gravies	
<b>Chicken Pot Pie</b>	<b>16.95</b>
With Puff Pastry, Chicken, Mushrooms, Assorted Vegetables and Jasmine Rice	

# Chef Jess's Special Sides and Toppings

Grilled Marinated Jumbo Prawns	<b>12.00</b>
Grilled Shrimp Skewer- 6 Jumbo Shrimp brushed with Lemon Beurre Blanc	<b>7.50</b>
Side of Asparagus	<b>7.95</b>
Sautéed Mushrooms- Sliced Domestic Mushrooms Sautéed with Fresh Herbs	<b>7.95</b>
Vegetable of the Day	<b>7.95</b>

## Chef/Proprietor Jesse Housman • Chef de Cuisine Saul Cruz

Service charge of 20% will be added to parties of 5 or more. 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 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.

Private Dining Room Available | Private Chef Services

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)



# B I S T R O 8 2 1



## WHITE WINES

*Bubbly: From Delicate To Full Flavor*

	GLASS	BOTTLE
Pommery "POP" Champagne, France, Extra Dry or Brut Rose	\$15.00	
Mumm, Brut, Napa Valley		\$35.00
Roederer Estate, Brut, Anderson Valley		\$48.00
Moet & Chandon "White Star"		\$78.00
Veuve Clicquot Yellow Label, Brut		\$100.00
Perrier Jouet, Fleur, 1998		\$195.00
Dom Perignon, 1999		\$225.00

## PINOT GRIGIO AND THE LIKE

*Medium to Light Bodied Wines with a Hint of Citrus*

Montevina, White Zinfandel	\$6.00	\$24.00
Mezzacorona, Pinot Grigio, Italy	\$8.50	\$33.00
Schmitt Sohne, Riesling, Germany	\$10.00	\$40.00
Santa Cristina, Antinori, Pinot Grigio	\$10.00	\$40.00
"J", Pinot Gris, Russian River Valley		\$47.00
Santa Margherita, Pinot Grigio	\$12.00	\$48.00

## DESSERT WINES

Chateau De Charmes, Vidal IceWine	\$10.00	\$40.00
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## SAUVIGNON BLANCS

*Crisp, Fruity, and Flavorful*

NO, Sauvignon Blanc, Lake County	\$8.50	\$33.00
Ferrari-Carano, Fume Blanc, Alexander Valley		\$36.00
Lobster Key, Sauvignon Blanc, Marlborough	\$9.50	\$38.00
Kim Crawford, Marlborough, New Zealand	\$11.00	\$44.00
Stags' Leap Wine Cellars, Sauvignon Blanc		\$47.00
Cloudy Bay, Sauvignon Blanc, New Zealand		\$54.00
Conundrum, Napa Valley ( <i>when available</i> )		\$58.00

## CHARDONNAYS

*Fruit Foremost to Pleasantly Dry*

Penfold's, Chardonnay, Australia	\$7.50	\$30.00
Clos Du Bois, Chardonnay, Sonoma	\$8.50	\$34.00
Cambria, Katherine Vineyard" Chardonnay		\$39.00
Kendall-Jackson, "Vintner's Reserve", California	\$10.00	\$40.00
Merryvale, Chardonnay, Napa Valley		\$45.00
Joseph Drouhin, Pouilly-Fuissé, France		\$46.00
BR Cohn, Chardonnay, Sonoma County	\$12.00	\$48.00
Hess, Chardonnay, Suskol Vineyard, Napa Valley	\$12.00	\$48.00
Ferrari-Carano, Alexander Valley		\$55.00
Sonoma Cutrer, Russian River	\$14.00	\$56.00
Stags' Leap, Chardonnay, Napa Valley		\$60.00
Cakebread Cellars, Napa Valley		\$78.00
Mer Soleil, Chardonnay, Central Coast, California		\$85.00
Grgich Hills, Chardonnay, Napa Valley		\$95.00

## BOTTLED BEERS

Bud, Bud Light, Coors Light, Miller Lite, Michelob Ultra		\$5.00
Corona, Heineken, Buckler N/A, Stella Artois, Sierra Nevada		\$5.50

## DRAFT BEER

Amstel Light, Fuller-ESB		\$6.00
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## BOTTLED WATER

San Pellegrino Sparkling Water / Panna Still Water	Small \$4.75	Large \$8.50
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# B I S T R O 8 2 1



## RED WINES

### PINOT NOIRS

*Soft, Pleasing on the Palate, Silky Textures*

	GLASS	BOTTLE
Mark West, Pinot Noir, Edna Valley	\$9.00	\$36.00
Sipino, Pinot Noir, Oregon	\$9.50	\$38.00
La Crema, Pinot Noir, Carneros	\$12.50	\$48.00
Willamette Valley, Pinot Noir, Oregon		\$50.00
Wild Horse, Pinot Noir, Oregon		\$55.00
Acacia, Pinot Noir, Carneros	\$14.00	\$56.00
"J", Pinot Noir, Russian River Valley		\$60.00
ZD, Pinot Noir, Carneros		\$86.00



### MERLOTS

*More of the Grape Weight & Intensity are on the Rise*

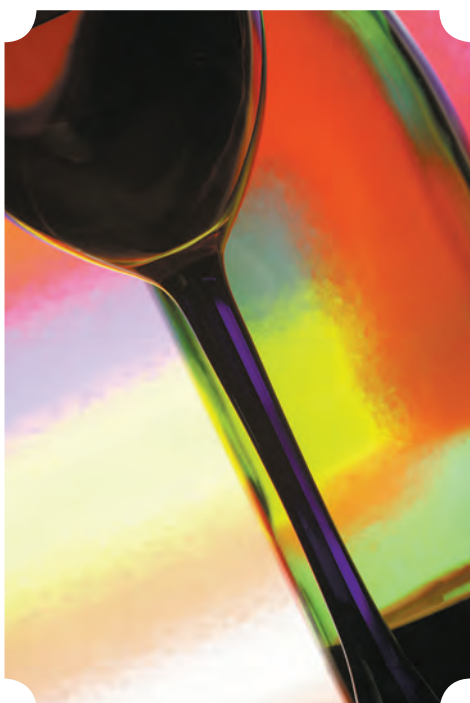
Chalone Vineyards, Merlot, Monterey, California	\$9.00	\$36.00
Kendall-Jackson, Merlot "Vintner's Reserve"	\$10.00	\$40.00
Hogue Genesis, Merlot, Washington	\$12.00	\$48.00
Markham, Merlot, Napa Valley		\$48.00
Swanson, Merlot, Napa Valley		\$62.00
Pine Ridge, Merlot, Crimson Creek, Napa Valley		\$72.00
Stag's Leap Winery, Merlot, Napa Valley		\$77.00
Duckhorn, Merlot, Napa Valley		\$95.00
Cakebread Cellars, Merlot, Napa Valley		\$120.00



### RED WINE VARIETALS

*Something Different*

Rosenblum, Zinfandel, "Vintner's Cuvees XXVII"	\$8.00	\$32.00
Diseño, Malbec, Mendoza	\$8.00	\$32.00
Ruffino "Aziano", Chianti Classico, Italy	\$8.50	\$34.00
9th Stone, Barossa, Shiraz	\$8.50	\$34.00
Paul Jaboulet, Cotes-Du-Rhone, "Parallel 45"		\$34.00
Coppola Diamond, Syrah	\$9.50	\$38.00
Tomassi Rompicollo, Super Tuscan	\$10.50	\$42.00
Sin Zin, Alexander Valley	\$10.50	\$42.00
Liar's Dice, Zinfandel, Sonoma County		\$55.00
Stag's Leap Winery, Petite Syrah, Napa Valley		\$69.00
Bolla, Amarone Della Valpolicella, Italy		\$89.00



### CABERNETS & BLENDS

*Depth of Complexity and Richness of Flavor*

Ravenswood, Cabernet, California	\$9.00	\$36.00
B.R. Cohn "Silver Label", Sonoma Valley	\$12.50	\$50.00
Murphy Goode, Wild Card, Claret		\$53.00
Merryvale, Cabernet, "Starmont", Napa Valley	\$14.50	\$56.00
Franciscan "Oakville Estates", Napa Valley		\$60.00
Burgess, Cabernet, Napa Valley		\$65.00
NxNW, Cabernet, Walla Walla		\$67.00
Pine Ridge, Napa Valley, Rutherford		\$90.00
Joseph Phelps, Cabernet, Napa Valley		\$92.00
Heitz Cellars, Cabernet, Napa		\$95.00
Jordon, Cabernet, Alexander Valley		\$99.00
Swanson Vineyards, Estate Bottled, "Alexis", Napa Valley		\$110.00
BR Cohn, Olive Hill, Sonoma Valley		\$120.00

*Typical Nightly Special Sheet*

## *Bistro 821*

*Lobster Key, Sauvignon Blanc, Marlborough GLs \$9.50 Bil \$38.00*

*Sipino, Pinot Noir, Oregon GLs \$9.50 Bil \$38.00*

*The Crusher, Cabernet, Wilson Vineyard GLs \$11.00 Bil \$44.00*

*Jordan, Cabernet, Alexander Valley \$92.00*

*- Light Fare -*

*Until 6:30 Daily- including glass of House Red or House White and a House Salad \$17.95*

*Add Dessert for \$21.95*

*Pork Loin Milanese- With Mashed Potatoes and Puttanesca Butter Sauce*

*Bistro Meatloaf With Mashed Potatoes and Red Wine Gravy*

*Honey-Soy Glazed Salmon- Coconut Ginger Jasmine Rice, Thai Chili Butter Sauce*

*Grilled Chicken Breast with Crimini Mushrooms and Lemon Sauce W/ Mashed Potatoes*

*Desserts: Belgian Chocolate Mousse, Ice Cream, Crème Brulee*

*-Small Plates-*

*Shrimp Bisque with Crimini Mushrooms- Cup \$ 5.95 Bowl \$ 7.95*

*Hand Made Pecorino Romano and Braised Greens Ravioli in Fresh Saffron Pasta- served with Shiitake and Oyster Mushroom Marinara Sauce \$12.95*

*Spanish Style Mussels- Prince Edward Island Mussels simmered with Garlic, Chardonnay and Pico D'Gallo \$12.95*

*Organic Parslane Salad (Herban Gardens) tossed with a Raspberry-Champagne Vinaigrette, Toasted Pine Nuts, Fingerling Potatoes and Chilled Hawaiian Blue Prawns \$14.95*

*-Large Plates-*

*Bouillabaisse*

*Gulf Shrimp, Sea Scallops, South African Lobster Tail, New Zealand Green Lipped Mussels, Red Crab Claws, and Medallions of fresh Fish \$32.95*

*Jamaican Jerk Spiced Grilled Colorado Lamb Chops*

*Grilled Lamb Chops sprinkled with Jamaican Jerk Spice drizzled with Mint Pesto and a Rich Cognac Demi Glaze, Brocollini and a Goat's Cheese Potato Cake \$33.95*

*Duet of Filet Mignon and South African Lobster Tail*

*Served with Veal Demi Glace, Roasted Shallot Mashed Potatoes, Snipped Chive Butter Sauce, Sauté of French Haricot Verts with Shallot, Garlic and Sun Dried Tomato \$29.95*

*Grilled Dry Rubbed Hangar Steak*

*Grilled Hangar Steak rubbed with Toasted Spices and Fresh Herbs served with Garlic and Lime Chimichurri Sauce, Mashed Potatoes and Brocollini \$23.95*

*Stuffed Jumbo Pork Chop*

*Pan Roasted with Pecorino Romano, Swiss cheese and Spinach Stuffing served over Black Beans and Rice With fresh Vegetables \$25.95*

*Jumbo Sea Scallops*

*Guava-Chipotle glazed Jumbo Sea Scallops served with Caramelized Plantains and Haricot Vert's. Then Finished with Rum Mango Butter Sauce \$26.95*

*-Special Dessert-*

*White Chocolate Cheese Cake served with Raspberry Sauce, Fresh Berries and Whipped Cream \$6.95*

*Key Lime Tart served with Whipped Cream and Berries \$6.95*

# *Welcome to Bistro 821*

*\$55.00 per person Menu Plus Tax and Grat*

## *-Appetizers-*

### *Baked Brie*

*Wrapped in Puff Pastry with Figs and Truffle Oil garnished with Wild Mushroom Sauce and Roast Apples*

### *Spinach and Goat's Cheese wrapped in Phyllo*

*With Balsamic Syrup*

### *Escargot*

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

## *-Salad-*

### *Bistro Salad*

*Organic Baby Greens Tossed with Pine Nuts, Walnuts, Sun Dried Tomato, Gorgonzola Cheese, Bermuda onion and Marinated Exotic Mushrooms*

### *Caesar Salad*

*With Hearts of Romaine, Granna Padanna Cheese and Anchovy Filet*

## *-Entrée-*

### *Ginger-Honey and Soy Glazed Salmon*

*With Lemon-Sesame Beurre Blanc, Stir Fried Asian Vegetables and Crispy Sushi Rice Cake*

### *Grilled Ribeye Steak*

*Dusted with Herbs and Spices served with Mashed potatoes, Fresh Vegetables*

### *Free Range Chicken*

*Free Range Chicken Breast Marinated with Garlic, Basil and Extra Virgin Olive Oil, Stuffed with Spinach and Goat's Cheese and served with Mashed Potatoes, Fresh Vegetables and finished with an Herbed Chicken Glace*

## *-Dessert-*

### *Crème Brulee*

*Rich Vanilla Custard with a crisp Caramelized Sugar Glaze*

### *Individual Flourless Chocolate Cake*

*With Vanilla Ice Cream, Raspberry Coulis and Whipped Cream*

### *Cheesecake of the Day*

*With Caramel Sauce and Fresh Strawberries*

# **Welcome to Bistro 821**

\$65.00 per person Plus Tax and Grat

## **-Appetizer-**

### **Baked Brie**

With Figs and Herbs served with a Wild Mushroom Sauce

### **Grilled Jumbo Prawns**

Marinated Sugar Cane Skewered Jumbo Prawns served  
With Sushi Rice Cake and Thai Sweet and Spicy Chili Peanut Sauce

### **Crispy Ahi Roll**

Served with Traditional Sushi Garnish and Asian Slaw

## **-Salad-**

### **Caesar Salad**

Romaine Hearts tossed with our Home Made Caesar Dressing, Pecorino Romano Cheese  
and Croutons topped with an Anchovy Filet

### **House Salad**

Organic Baby Greens, Beefsteak Tomato and Bermuda Onion tossed with Balsamic  
Vinaigrette

## **-Entrée-**

### **Bistro Duckling**

Pan Roasted Duck Breast paired with a Fork Tender Braised Duck Leg served with Garlic  
Mashed Potatoes, Asparagus Spears and a Honey Whole Grained Mustard Sauce

### **Free Range Chicken**

Braised Free Range Chicken Breast stuffed with Spinach and Goat's Cheese then marinated  
in Extra Virgin Olive Oil and Basil served with Mashed Potatoes, Fresh Vegetables and  
finished with a Rich Herbed Chicken Glace

### **Filet Mignon**

Grilled Filet Mignon served with Mashed Potatoes, Asparagus Spears and Finished with a  
Port Wine Demi Glace Sauce

### **Coconut-Ginger and Lemongrass encrusted Snapper**

Served with Jasmine Rice, Stir-Fry Vegetables and finished with a Thai Sweet and Spicy Chili  
Butter Sauce garnished with ground Peanuts

## **-Dessert-**

### **Crème Brulee**

Rich Vanilla Custard topped with a crisp Caramelized Sugar Crust

### **Flourless Chocolate Cake**

With Vanilla Ice Cream, Raspberry Sauce and Whipped Cream

### **Cheese Cake of the Day**

With Fresh Strawberries and Whipped Cream

# Welcome to Bistro 821

\$75.00\* per Person Plus Tax and Grat.

## *Appetizer*

### **Earth and Sea Chile Relleno**

*Roasted Poblano Chile Stuffed with Garlic Shrimp, Spiced Beef and Mozzarella Cheese and wrapped In Puff Pastry finished with Roasted Tomato-Chipotle Sauce*

### **Crispy Ahi Roll**

*With Triple Soy, Fresh Wasabi and Pickled Ginger*

### **Jumbo Prawns**

*Served with Jasmine Rice and Sweet n Spicy Thai Peanut Chili Sauce*

### **Baked Brie**

*With Figs and Fresh Herbs served with A Wild Mushroom Sauce and Baked Apple Wedge*

## *Salad*

### **Bistro Salad**

*Organic Baby Greens Tossed with Pine Nuts, Walnuts, Sun Dried Tomato, Gorgonzola Cheese, Bermuda onion and Marinated Exotic Mushrooms*

### **Caesar Salad**

*Romaine Hearts tossed with our Caesar Dressing, Granna Padanna Cheese, Croutons and finished with an Anchovy Fillet*

### **Nut & Berry Salad**

*Baby Greens with Assorted Dried Fruits, Nuts and Berries, and Raspberry Maple Vinaigrette*

### **Spinach and Gorgonzola Cheese Salad**

*With Roasted Apple Wedges, Bermuda Onion, Crushed Macadamia Nuts And Warm Smoked Bacon Balsamic Dressing*

## *Entrée*

### **Grilled 16 oz Ribeye Steak**

*Dusted with Herbs and Spices and served with Mashed Potatoes and Vegetable of the Day*

### **Miso-Sake Glazed Sea Bass**

*Seabass Fillets glazed in a Miso-Sake Marinade and roasted served with Roast Shallot Mashed Potatoes and Vegetable of the Day finished with a Lemon Beurre Blanc*

### **Surf-n-Turf**

#### **Grilled Jumbo Prawns paired with Beef Tenderloin**

*Served with Mashed Potatoes, Haricot Verts and Both Cabernet Demi-Glace and Lemon-Chive Butter sauce*

### **Bistro Duckling**

*Pan Roasted Duck Breast paired with a Fork Tender Braised Duck Leg served with Garlic Mashed Potatoes, Asparagus Spears and a Honey Whole Grained Mustard Sauce*

## *Dessert*

### **Crème Brulee**

*Rich Vanilla Custard with a crisp Caramelized Sugar Glaze*

### **Flourless Chocolate Cake**

*Served with Vanilla Ice Cream, Raspberry Sauce, and Whipped Cream*

### **Profiteroles**

*Profiteroles stuffed with Vanilla Ice Cream and doused in Chocolate and Raspberry Sauces Garnished with Whipped Cream*

*\*Prices and Availability of Items may change due to Market Prices and Conditions*

# Bistro 821

\$45.00 menu Plus Tax and Tip

**-Appetizer-  
Baked Brie**

With Wild Mushroom Marsala Sauce

**Mussels Marinara**

Farm Raised Mussels simmered in white wine, Garlic and Marinara Sauce

**-Salad-**

**House Salad**

Baby Greens tossed with Balsamic Vinaigrette garnished with Tomato wedge and Shaved Carrot

**-Entrée-**

**Crispy Lemon and Parmesan Sole**

Served over Mashed Potatoes with Stir fried Vegetables and finished with a Lemon Beurre Blanc

**Bistro Stuffed Chicken**

Marinated with Garlic, Basil and Extra Virgin Olive Oil and Stuffed with Spinach and Goat's Cheese served with Fresh Vegetables, Mashed Potatoes and Glazed with an Herbed Chicken Glace

**Grilled Steak "Au Poivre"**

9 oz Flat Iron Steak dusted with freshly cracked Peppercorns flamed with Brandy and topped with a Classic "Au Poivre" Sauce served with Fresh Vegetables