



GLUTEN FREE MENU ITEMS

SMALL PLATES

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

ESCARGOT 12

Broiled in Garlic, Herb and Sun dried Tomato Butter

PRAWNS 17

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

SALADS

HOUSE 7

Mixed Greens, Tomato Wedge 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, 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

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

SEAFOOD RISOTTO 27

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

SHRIMP RISOTTO 19

Shrimp sautéed with Garlic and Lemon served with
Spinach, Sun dried Tomato and Grana Padana Risotto

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 • Jumbo Prawns • Wagyu Sirloin • 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

PRAWNS 36

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

JUMBO DAY BOAT SCALLOPS 37

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

LOBSTER TAIL 36

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

FRESH ATLANTIC SALMON 28

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

PAELLA 29

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

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 Bénaise 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

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

Wagyu Sirloin Steak Rubbed with Bistro Steak Spice and Grilled, served with Mashed Potatoes, Green Beans and Finished with a Demi-Glace Sauce

FREE RANGE CHICKEN 27

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

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.

