

Bistro 821

-Since 1994-

Wine and Dine

Two Entrees & Select Bottle of Wine for \$34.95

Available Sun-Wed, until 9 p.m.* (Seated by 8:30 p.m.*, orders must be in by 9 p.m.*)

And Thur.-Sat until 7 p.m.* (Seated by 6:30 p.m.*, orders must be in by 7 p.m.*)

*Hours and Prices subject to change. Sorry, not available on Major Holidays or Holiday Events.

Add Cup of Soup of the Day for \$5, -House Salad \$5 -Caesar Salad \$7

Crispy Lemon and Parmesan Sole

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

Chef Jess's Meatloaf

Studded with Vegetables and Herbs topped with Red Wine Gravy

Served with Mashed Potatoes and Fresh Vegetable

Pork Loin Cutlet

Medallion of Pork Loin pounded thin and breaded in our Smoked Bacon and Sage Crust topped with a Lemon-Caper Butter Sauce served over Mashed Potatoes and Fresh Vegetables

Vodka Penne with a Medley of Vegetables

Asparagus, Green Beans, Our Grilled vegetables and Fresh Tomato sautéed with

Garlic and Shallot flamed with Vodka, Marinara and a splash of Cream

Risotto Caprese

Fresh Local Tomatoes Peeled, Seeded and Diced with Fresh Basil, Garlic, Shallot and Fresh Home-Made

Mozzarella tossed in our White Wine Risotto

Asian Shrimp and Vegetable Stir Fry

Gulf shrimp and Fresh Vegetables Stir-Fried with Ginger, Garlic and our Sweet and Spicy Thai

Chili Sauce served over Coconut Jasmine Rice

Neapolitan Mussel Pasta

Fresh Mussels sautéed with Garlic, Shallot, Fresh Basil, and Olive Oil tossed with

Tomato Concasse and Angel Hair Pasta

Chicken with Lemon and Leeks

Grilled Skinless Boneless Chicken Breast marinated in fresh herbs, Garlic and Olive Oil served on a bed of Vegetable studded Saffron Rice and topped with a Lemon and Leek Sauce

*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.

(Promotional items cannot be split)

Bistro 821

-Since 1994-

Early Dining Even Better!

(2 Courses and Glass of House Wine)

**Choice of Glass of House Wine, House Salad, Caesar Salad,
or Cup of Soup & Select Entrée for \$35 per Person**

(Up to a \$55 Value)

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And Thur.-Sat until 7 p.m.* (Seated by 6:30 p.m.*, orders must be in by 7 p.m.)*

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-Wines by the Glass-

Montevina, White Zinfandel

Mezzacorona, Pinot Grigio, Italy

Discoveries, Chardonnay, California

Ponga, Sauvignon Blanc, New Zealand

Cartlidge & Browne, Cabernet, North Coast

Block Nine, Pinot Noir, California

-First Course-

Cup of Soup

Ask your Server about the Soup of the Day

House Salad

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

Caesar Salad

Romaine, Grana Padana Cheese, Croutons and Anchovy

-Second Course-

Seabass

Glazed in a Miso-Sake Marinade served with Carrot Whipped Mashed and Asparagus and finished with a Lemon Beurre Blanc

Snapper

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

Salmon

Grilled Salmon with Goat Cheese Potato Cake, Broccolini served with a Tomato Lemon Beurre Blanc

Tournedos of Wagyu Beef*

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

Baby Back Ribs

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

Seafood Risotto

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

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