

BISTRO 821

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST

Sesame Crusted Ahi Tuna

With Soba Noodle Salad

1/2 Chicken & Waffle

Mixed Berry Compote, Nashville Hot Honey

Mediterranean Watermelon Salad

Mixed Greens, Watermelon, Cucumber, Feta, Mint, Red Onion, Aged Balsamic

SECOND

Ginger Soy Glazed Salmon

Jasmine Rice, Haricot Verts, Ginger Garlic Aioli

Lemon Sole

*Lemon & Parmesan Crusted, Bistro 821 Mashed Potatoes,
Local Seasonal Vegetables, Lemon Beurre Blanc*

Jamaican Jerk Pork Chop

Jalapeño Potato Salad, Asparagus, Pineapple Plank

Stuffed Chicken

*Prosciutto Wrapped Chicken Stuffed With Goat Cheese, Sundried Tomatoes
And Asparagus, Bistro 821 Mashed Potatoes, Broccolini, Creamy Peppercorn Sauce*

Chilean Seabass +\$10

Miso-Sake Marinade, Bistro 821 Mashed Potatoes, Asparagus, Lemon Beurre Blanc

Snapper +\$10

Coconut, Lemongrass & Ginger Crust, Jasmine Rice, Stir Fry, Thai Chili, Crushed Peanuts

Center Cut Filet +\$10

*Prosciutto Wrapped, Arugula Gorgonzola Pesto Crust,
Truffled Fingerling Potatoes, Haricot Verts, Tomato Medley*

THIRD

NY Cheesecake

Whipped Cream, Fresh Berries

Tiramisu

Coffee Dipped Ladyfingers, Mascarpone, Whipped Cream, Cocoa Powder

Vanilla Crème Brûlée

Rich Custard, Caramelized Sugar Crust, Whipped Cream, Fresh Berries

SIZZLE DINING COCKTAIL

Embezzlemint \$16

Titos Vodka, Cucumber, Mint, St. Germain, Ginger Ale



THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.