

# Happy Thanksgiving

## SMALL PLATES

<b>CALAMARI</b> Ginger-Lime & Marinara Sauces	<b>18</b>	<b>BUBBLY CRAB DIP</b> Boursin Cheese & Blue Crab Meat, Crispy Tortilla Chips	<b>20</b>
<b>CRISPY AHI ROLL*</b> Triple Soy, Pickled Ginger, Wasabi	<b>18</b>	<b>PRAWNS</b> 🌾 Crispy Sushi Rice Cake, Thai Chili, Crushed Peanuts	<b>22</b>
<b>BRIE</b> Puff Pastry, Figs, Truffle Oil, Wild Mushroom Sauce	<b>17</b>	<b>SPRING ROLLS*</b> 🌾 Goat Cheese, Raspberry Maple Sauce	<b>14</b>

## SALADS 🌾

<b>BURRATA</b> Ugly Tomatoes, Yellow Cherry Tomatoes, Creamy Burrata, Baby Arugula, Pine Nuts, Olive Oil, Balsamic Glaze	<b>18</b>	<b>BISTRO</b> Mixed Greens, Pine Nuts, Walnuts, Sun-Dried Tomatoes, Gorgonzola Cheese, Bermuda Onion, Marinated Exotic Mushrooms, Balsamic Vinaigrette	<b>11   17</b>
<b>HOUSE SALAD</b> Mixed Greens, Bermuda Onion, Tomato, Balsamic Vinaigrette	<b>8</b>	<b>WEDGE</b> Iceberg, Tomato Jam, Smoked Bacon, Bleu Cheese, Crispy Onions, House-Made Bleu Cheese Dressing	<b>11   17</b>
<b>CAESAR</b> Romaine, Grana Padano Cheese, Croutons, Anchovy, Caesar Dressing	<b>10   15</b>		

## TRADITIONAL THANKSGIVING DINNER 45

Roasted Turkey, Roasted Garlic Carrot Mashed Potatoes, Stuffing, Green Beans, Gravy

## PASTA

<b>PASTA PRIMAVERA</b> Angel Hair Pasta, Assorted Roasted Vegetables, Savory Vegetable Stock			<b>25</b>
<b>CAPRESE RISOTTO</b> 🌾 Tomatoes, Fresh Basil, Garlic, Shallots, Hand-Made Mozzarella			<b>25</b>

## IN WATER

<b>CHILEAN SEA BASS</b> 🌾 Miso-Sake Marinade, Bistro 821 Mashed Potatoes, Asparagus, Lemon Beurre Blanc	<b>60</b>	<b>ATLANTIC SALMON</b> 🌾 Grilled Salmon, Bistro 821 Mashed Potatoes, Local Seasonal Vegetables, Tomato Basil Beurre Blanc	<b>36</b>
<b>POTATO CRUSTED GULF GROUPER</b> Blistered Tomato Chorizo Cream Sauce, Local Seasonal Vegetables	<b>48</b>	<b>SEAFOOD RISOTTO</b> 🌾 Shrimp, Bay Scallops, Littleneck Clams, Mussels, Tomato Concasse, Basil Chiffonade, Pecorino Romano Cheese	<b>35</b>

## ON LAND

<b>CENTER CUT FILET*</b> 🌾 Truffled Fingerling Potatoes, Haricot Verts, Demi-Glace and Bearnaise Sauces			<b>58</b>
<b>NY STRIP AU POIVRE*</b> 🌾 Bistro 821 Mashed, Asparagus			<b>67</b>

\$5 Charge for Splitting an Entrée :: \$2.50 Charge for Splitting a Salad

🌾 Gluten Free Option Available :: 20% Gratuity will be Added to Parties of 6 or More :: Prices Subject to Change

\*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 of any food allergies. 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.