



## DINNER MENU

Wednesday-Saturday - 5:00-9:00 PM

### APPETIZERS

**Jumbo Lump Blue Crab Cake 19**  
Served with citrus remoulade

**Baked Four Cheese Lobster Mac 26**  
Cavatappi, four cheese sauce, toasted focaccia crumbs, Maine lobster tail

**Tuna Tartare 18**  
Ahi tuna, avocado, mango salsa, Thai chili sauce, crisp wontons

**Crispy Coconut Shrimp 19**  
Jumbo shrimp with toasted coconut and cashew crust, served with mango chili dipping sauce

**Pepper Crusted Steak Carpaccio 19**  
Pepper crusted filet, truffle pesto greens, shaved parmesan, herb oil, asiago crostini

**Portobella Parmigiana 14** ✓ GF  
Grilled portobella mushroom, San Marzano tomatoes, fresh mozzarella, Pecorino Romano

**Spaghetti and Meatball Egg Nest 16**  
Fresh marinara, mozzarella, shaved parmesan, micro basil

### SOUPS AND SALADS

**Soup of the Day 9**

**Bistro Blue Tomato Soup 9** ✓  
Tomatoes, sweet cream and Point Reyes blue cheese

**Charred Wedge Salad 15**  
Charred artisan romaine, pickled red onions, Neuske bacon, walnuts, heirloom tomatoes, gorgonzola dressing

**Roasted Corn and Quinoa Salad 15** ✓ ✓ GF  
Roasted corn black bean salsa, quinoa, avocado, mango avocado dressing

**Caesar Salad 14** ✓  
Baby artisan romaine, asiago crostini, fresh shaved parmesan

**Bistro House Salad 14** ✓ GF  
Mixed greens, heirloom tomatoes, cucumber, shredded parmigiana, seasonal berries with roma vinaigrette

**Heirloom Tomato Caprese 16** ✓ ✓ GF  
Heirloom tomatoes, burrata, herb infused olive oil, balsamic gastrique, micro basil

Protein enhancement for any salads:  
Grilled Chicken 5 • Grouper 14 • Shrimp 10 • Steak 18

### ENTRÉES

#### FROM THE SEA

**Fresh Gulf Grouper\* 45**  
**Simply Grilled:** With lemon caper sauce  
**Floribbean:** With toasted coconut and cashew crust, and mango chili sauce +3  
Served with seasonal vegetables and starch

**Tomato Citrus Steamed Snapper\* 48** GF  
Thyme, garlic, white wine, Meyer lemon, blood orange, heirloom tomatoes, asparagus and herb rice

**Two Jumbo Lump Blue Crab Cakes\* 42**  
Polenta cake, sautéed garlic spinach, with citrus remoulade

**Miso Ginger Scallops\* 48** GF  
Forbidden rice, soy glazed vegetables

**Lobster and Mac\* 62**  
Two 6oz Maine lobster tails, your choice of tempura fried or grilled, with four cheese mac and seasonal vegetables, served with mango chili and drawn butter

**South African Grilled Lobster Tail** GF  
**Single or Twin MARKET PRICE**  
South African grilled lobster tail served with compound garlic butter

#### FROM THE LAND

**The Bistro Burger\* 21**  
Chuck, brisket and short rib burger blend, choice of blue cheese, cheddar, American, Swiss, pepper jack. Topped with lettuce, tomato, onion on a toasted brioche bun and French fries. Add Neuske bacon +3

**Low Country Fried Chicken 29**  
Pepper cream gravy, double mashed potatoes and seasonal vegetables

✓ Vegetarian   ✓ ✓ Vegan   GF Gluten-Free

\*The consumption of raw or undercooked food such as meat, poultry, fish, shellfish or eggs which contain harmful bacteria, may cause serious illness.

2022-06-10



## ENTRÉES

### FROM THE LAND

#### STEAKS

8 oz Filet Mignon\* 62  
12 oz Filet Mignon\* 77  
14 oz New York Strip\* 72  
20 oz Bone-In Ribeye\* 88

All steaks served with seasonal vegetables and starch

Steak enhancements:

Demi-Glace 4 • Béarnaise 4 • Au Poivre with Cognac Cream Sauce 4  
Crab Béarnaise 14 • Add a 6 oz Maine Lobster Tail 28

## ADDITIONAL SIDES

Asparagus, Lemon Parmesan 8 ✓  
Fingerling Potatoes, Truffle Parmesan 8 ✓  
Four Cheese Mac 8  
Garlic Spinach 8 ✓✓

Polenta Cake 8 ✓  
Roasted Cipolini Onions and Wild Mushrooms 8 ✓  
Roasted Garlic Smashed Potatoes 8 ✓  
Truffle Parmesan Fries 8 ✓

## PASTAS

#### Lemon Chicken Pesto 30

Parmesan crusted chicken, heirloom tomatoes, fettuccine, lemon butter sauce, house pesto, shaved parmesan

#### Shrimp and Scallop Scampi 49

Lightly breaded shrimp and scallops, Roma tomatoes, garlic, basil, crushed red pepper, lemon juice, olive oil, served with parmesan focaccia topping

#### Lasagna Roll-Up 34

Ricotta cheese, house-made meat sauce with fresh mozzarella and parmesan cheese

#### Braised Short Rib Ragout 38

San Marzano tomatoes, pappardelle pasta, Parmigiano Reggiano

#### Build Your Own Pasta 28

##### Noodles:

Spaghetti • Fettuccine • Angel Hair  
Pappardelle • Cavatappi • Penne

##### Sauce:

Marinara • Alfredo • Pesto • Lemon Butter  
White Wine Bure Blanc • Alla Vodka

##### Add a Protein:

Shrimp 10 • Chicken 5 • Meatballs 6

## BEVERAGES

#### Water

Aqua Pana 1L 7, San Pellegrino 1L 7

#### Barista (Joffrey's)

Regular 5, Decaffeinated 5, Latte 7, Espresso 7,  
Americano 7, Cappuccino 7

#### Soft Drinks 4

Pepsi, Diet Pepsi, Coke, Diet Coke, Sierra Mist,  
Mug Root Beer, Lemonade, Ginger Ale, Unsweetened Iced Tea

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