

BISTRO BITES:

OSETRA CAVIAR (1 oz.) toast and crème fraîche.....	75
FRIED GREEN TOMATOES with Pimiento Cheese & Bacon.....	12
BISTRO CRAB CAKE: A Petite Lump Crab Cake on Mango Sauce	14
FRIED OYSTERS Cocktail Sauce and Chipotle Aioli.....	18
FRESH FLORIDA STONE CRAB CLAWS (3 large) Traditional Mustard Sauce.....	65
“MUSSELS & FRITES” Prince Edward Island Mussels tossed with Garlic, Fresh Tomato, Fresh Fennel and Cream: French Fries.....	21

RAW:

TUNA MARTINI: FRESH AHI TUNA TARTARE with Crème Fraîche, Pickled Ginger and Wasabi Tobiko	20
BEEF CARPACCIO with Arugula and our own House Carpaccio Sauce.....	26
TUNA SASHIMI SALAD: Sesame-Pepper Seared Ahi Tuna: Mixed Greens, Wakame, Avocado, Onions and Pickled Ginger with Orange-Walnut Vinaigrette.....	25

FRESH FISH:

DOVER SOLE MEUNIÈRE served with Scalloped Potatoes and Fresh Asparagus.....	54
JUMBO LUMP CRAB CAKE and FRIED TOMATO, French Fries and Cole Slaw	36
THAI PEANUT SALMON, Mango Salsa, Jasmine Rice and Snow Peas.....	34
PAN ROASTED CHILEAN SEA BASS Ginger-Soy Glaze, Snow Peas and Jasmine Rice.....	46
SNAPPER FRANÇAISE with Mashed Potatoes and Asparagus.....	34
SWEET POTATO & COCONUT ENCRUSTED MAHI MAHI Mixed Greens, Haricots Verts, Sweet Peppers, Onion and Mango in Orange-Walnut Vinaigrette.....	26
GRILLED SALMON Lemon-Dill Caper Sauce, Scalloped Potatoes & Broccoli-Rabé.....	34
SHRIMP “SCAMPI” STYLE: Sautéed Spinach and Jasmine Rice.....	32
GRILLED AHI TUNA Ginger-Soy Glaze, Snow Peas and Jasmine Rice	37
GRILLED BRANZINO Lemon Butter, Broccoli-Rabé and Scalloped Potatoes.....	38
PENNE with GRILLED SHRIMP, Bacon and Mushrooms in Parmesan Cream	32

BISTRO MEATS:

FILET MIGNON (7oz) Béarnaise, Crispy Onions: Asparagus and Mashed Potatoes.....	44
VEAL FRANÇAISE with Mashed Potatoes and Asparagus.....	36
CHARBROILED PORK CHOP (12 oz) Crispy Artichoke Hearts, Dijon Mustard Sauce, Mashed Potatoes and Haricots Verts	33
BBQ BABY BACK "RIBLETS" French Fries and Cole Slaw	26
CHARBROILED VEAL CHOP (12oz) Sautéed Mushrooms, Scalloped Potatoes and Baby Arugula with Pine Nuts, Cherry Tomatoes and White Balsamic Vinaigrette	54
MAHOGANY ROTISSERIE DUCK (semi-boneless) Orange Blossom Honey-Ginger Sauce, Snow Peas and Jasmine Rice.....	35
VEAL MILANAISE Penne in Tomato-Basil Cream and Mixed Field Greens	54
CHARBROILED NEW YORK STRIP (12oz) French Fries and Mixed Field Greens tossed with White Balsamic Vinaigrette.....	42