

# 2 ENTRÉES & A BOTTLE OF WINE FOR \$57 PER PERSON

AVAILABLE 5:00 - 6:30 PM SUNDAY & TUESDAY

# $ENTR\acute{E}ES$ (add a cup of soup \$5, add house salad \$6, add ceasar salad \$8)

## LINGUINE WITH CLAMS

asparagus tips, sun-dried tomatoes, fresh basil, white wine butter sauce, grilled crostini

### PORK LOIN PICATTA

thinly pounded pork, bistro 821 mashed potatoes, haricot verts, lemon-caper butter sauce

#### SOLE

lemon & parmesan crusted, bistro 821 mashed potatoes, broccolini, lemon beurre blanc

### LEMON DILL CHICKEN BREAST

pan seared w/ a creamy lemon dill sauce, bistro 821 mashed potatoes, and haricot verts

# BLACKENED SALMON\* gfm

pan roasted, fingerling potatoes, broccolini, tomato basil beurre blanc

#### 8 OZ SIRLOIN\* gfm

bistro 821 mashed potatoes, asparagus, demi-glace

# UPGRADES (add \$12 comes with choice of cup of soup, house salad or caesar salad)

### CHILEAN SEA BASS gfm

4 oz sea bass, miso-sake marinade, bistro 821 mashed potatoes, asparagus, lemon beurre blanc

#### JUMBO PRAWNS gfm

two jumbo prawns, jasmine rice cake, stir fry vegetables, thai chili, crushed peanuts

#### SNAPPER

4 oz snapper, coconut, lemongrass & ginger crust, jasmine rice, stir fry vegetables, sweet and spicy thai chili peanut sauce

#### **BBQ RIBS**

full rack baby back ribs, haricot verts, house-cut fries, smoked bacon

# 1 BOTTLE OF WINE (house white or red)

gfm gluten free option available

\* Hours and prices subject to change. Menu items subject to change. Contains (or may contain) raw or undercooked ingredients. We use nuts and other potential allergens and cannot guarantee there will be no cross contamination. \$5 charge for splitting an entree. \$2.50 charge for splitting a salad.

