

Appetizers or Hor's D'oeuvres

Lump and Claw Mini Crab Cake

Pan Seared and Served with Wholegrain Mustard Dressing.

Shrimp Tempura,

Jumbo Shrimp, Deep Fried in a Tempura Batter, with Oriental Sauce

Shrimp Coconut

Jumbo Shrimp Deep Fried with a Sweet Chili Jam

Smoked Salmon

Smoked wild Irish Salmon, Thinly Sliced, with Creme Franchise, on Toast Points.

Chicken Spring Roll,

*A Crispy Pastry Parcel with Chicken and Stir-Fry Vegetables,
With Chipolata Mayonnaise,*

Sesame Seared Tuna

Pan Fried, and Accompanied by a Soy Glaze

Duck Wontons

Served with Hoi Sin Sauce

Thai Chicken on a Skewer,

With a Sate Dipping Sauce

Grouper Bites

Freshly caught Grouper, Deep Fried in a Beer Batter, and Served with Tartar Sauce.

Lollipop Lamb Chops ADD \$2 EXTRA

With Wholegrain Mustard Sauce.

Teriyaki Beef Tips Add \$2 Extra

Lobster Ravioli or Vegetarian Ravioli.

Pork Kebab on a Skewer with Ponzu Sauce & Chipotle Aioli.

***A selection of Three, Four, and Five available as passed
Hors D'oeuvres at \$13, \$15 and \$17 per person***

SOUPS AND SALADS

Bistro Salad,

*Baby mixed Greens tossed in Honey Mustard Dressing in a Wonton Basket,
With Marinated Red Onions, Cherry Tomatoes, Cucumbers and Black Olives.*

Classic Caesar Salad,

*Romaine Hearts, Tossed in Homemade Caesar Dressing with
Anchovies and Parmesan Shavings.*

Soup Du Jour

Your Server will be "Happy" to advise you of Today's Chef Choice

ENTREES

Yellowtail Snapper	65.00
<i>Yellowtail Snapper Fillet, with Stir Fry Vegetables, on a Bed of Rice Pilaf, with a Soy and Sweet Chili Glaze, cooked and served in a Parchment Bag.</i>	
Dover Sole	79.00
<i>Flown in from Europe Fresh, Pan Seared on the Bone, Filleted and Served with Meunierre Sauce, Almond Potato Cake and Asparagus..</i>	
Blackened Wild Atlantic Salmon	59.00
<i>Pan seared Wild Atlantic Salmon, Blackened, served with Rice Pilaf, Tropical Fruit Salsa and a Malibu Coconut Rum Dressing.</i>	
Lobster Ravioli	
69.00	
<i>Lobster Ravioli, Served with Lobster & Champagne Sauce, Garnished with caviar and diced Tomatoes.</i>	
Baked Stuffed Chicken Breast	52.00
<i>Belle n Evans Breast of Chicken with an Italian Sausage, Mozzarella and Apricot, Stuffing, with Potato Puree, Braised Red Cabbage, and a Mustard Sauce.</i>	
Veal Escalope	59.00
<i>Dipped in egg pan fried, topped with tomato concasse and Mozzarella, Served over linguine with veal jus.</i>	
Veal Chop 12-14 oz	
79.00	
<i>1st Cut Frenched Veal Chop, Cooked to Temperature. with a Twice Baked Potato Broccoli Florets And a Rosemary Jus.</i>	
Beef Wellington	
79.00	
<i>Beef Tenderloin with Mushroom Duxelle, Baked in Puff Pastry, Served with Potato puree, asparagus tips and a red wine sauce</i>	
New York Strip 12 Oz	
75.00	
<i>Prime NY Strip cooked to temperature, With a Twice Baked Potato Broccoli and Peppercorn Sauce.</i>	
Filet Mignon 8oz	75.00
<i>Prime Filet Mignon cooked to temperature, With a Twice Baked Potato, Broccoli and Bearnaise Sauce.</i>	
Calves Liver	55.00
<i>Cooked Medium Rare, with Potato Puree, Sauteed Onions Peppered bacon and Veal Jus.</i>	
Lamb Shank	55.00

Braised Lamb Shank, with Roasted Carrots, Potato Puree, and a Veal & Rosemary sauce

Entrees Continued

Vegetarian or Vegan options are available on request 48.00

Roast Rack Of Australian Lamb 72.00

Cooked to temperature With potato puree and haricot vert & Rosemary Jus.

Jumbo Lump Crab Cakes 69.00

With Sautéed spinach, Bistro Potato Puree, and a Lobster sauce.

Chilean Sea Bass 72.00

Pan seared Sea Bass, with Ribbons of Vegetable, Bistro Potato Puree, and a Lobster Sauce.

Twin Lobster Tails 79.00

Two 4-5 oz Maine Lobster Tails, with Bistro Potato Puree Broccoli Florets, and Drawn Butter

Other Special Selections may be made on request, such as

***Kerry Lamb Pie, Striped Bass, Swordfish, Halibut
Venison Chops, Grouper, Duck, Mahi-Mahi or Pompano.
Please feel free to request any of the above, or
anything else you might like.***

***Our Chefs are very talented, and we are only too happy
to exceed your expectations.***

DESSERTS INCLUDE

***WARM CHOCOLATE BUNDT, MIXED FRESH BERRIES
KEY LIME PIE, CHEESECAKES, TARTS, TIRAMISU, APPLE,
PECAN, OR RHUBARB PIES, BREAD PUDDING,
"Crème Brulee OR Souffles for smaller parties"
OR A SELECTION OF HOMEMADE
ICE CREAMS AND SORBETS
FRESH FRUIT PLATE***

**CHEESE BOARDS ARE ALSO AVAILABLE WITH AN UPCHARGE
OTHER SELECTIONS ON REQUEST**

**THE PRICES INDICATED ARE FOR A THREE-COURSE DINNER
WITH A CHOICE OF ANY THREE OR FOUR OF THE ENTRÉE
SELECTION, ONE SOUP/SALAD SELECTION AND ONE
DESSERT SELECTION.**

**ADDITIONAL SELECTIONS FOR APPETIZERS, ARE READILY
AVAILABLE. IF YOU HAVE ANY SPECIFIC REQUESTS, WE
WILL BE HAPPY TO DISCUSS THEM WITH YOU AND DO OUR
UTMOST TO FACILITATE YOUR EVERY NEED. ALL BANQUETS
ARE SUBJECT TO OUR BANQUET POLICY INCLUDING BUT NOT
LIMITED TO TAX PLUS 20% GRATUITY.**

**THESE SUGGESTIONS ARE FOR OUR
PRIVATE FUNCTION ROOM.**

**FOR LARGER PARTIES WITHIN OUR MAIN DINING ROOM THE
SAME MENU IS AVAILABLE. BUT YOU MAY PREFER OUR
REGULAR DINNER MENU. THIS IS AVAILABLE IN OUR MAIN
DINING ROOM WHEN PRIVACY IS NOT REQUIRED..**

**IF YOU HAVE ANY QUESTIONS OR REQUESTS PLEASE FEEL
FREE TO CONTACT MYSELF OR LUIS AT**

TEL: 561-744-5054

OR

CELL: 561-373-7723

OR

thebistrojupiter@msn.com

REGARDS: DECLAN HOCTOR "OWNER / OPERATOR"