

Bistro Summer

Happy Hour

Nightly

4.30- 7.00 pm

At Bar & Bar Tables



\$8

Brie

*Panko Crusted with a Berry Compote
and Sesame Crackers*

Fish Dip

Smoked Fish Dip with Saltine Crackers

\$10

Escargot Bourguignon

Baked with Garlic Parsley Butter

Chicken Kebab

With Bell Peppers, Onion & BBQ Sauce

Poached Mussels

In a Garlic Cream White Wine Sauce.

\$12

Wine & Champagne Specials

Moet & Chandon Champagne \$10 a Glass

Duck Springroll

With a Hoi Sin Dipping Sauce

Lobster Ravioli

*With Asparagus & a Lobster
Champagne Cream Sauce.*

Blackened Shrimp:

*4 Shrimp with Polenta & Wasabi
Dressing*

\$14

Mini Charcuterie Board:

*Dried Meats, Cheese & Pickled
Vegetables*

Soft Shell Crab

Tempura Style with Mixed Greens

Angus Beef Sliders:

*2 Bacon & Cheese Sliders
On Brioche Bun*

\$16

Lollypop Lamb Chops

With Tomato Salsa & Pesto

Oysters on the Half Shell

Blue Pointe on Ice with Cocktail Sauce

\$2.50 each "Min (3)"

**House Wine (Chardonnay, Pinot Grigio, Cabernet
Sauvignon, Merlot, Pinot Noir)
\$6 a Glass**

Specialty Cocktails:

Spicy Watermelon Mule \$8

Kettle One, Ginger Beer, Watermelon Juice

Jalapeno & Lime

Paloma \$7

818 Tequila Blanco, Grapefruit Soda

Bourbon Peach Tea \$8

Bulleit Bourbon, Peach Puree & Black Tea

P.F.G \$8

Tangeray Gin, St Germain, Egg Whites, Prosecco

Key Lime Martini \$7

Sky Vodka Liquor43, Pineapple Juice, Blood Orange Juice

Vodka Guyana \$8

Kettle One, Coconut Water, Mango Puree