

Appetizers

“TEASE” plates: marinated artichoke hearts, assorted olives, fire-roasted peppers, truffle-honey-infused ricotta, soppressata, parmesan, pickled cauliflower, herb-crusted goat cheese, marinated mushrooms, buratta
4 for 1 - 11 for 3 - 22 for 6



Chilled seafood platter- 2 shrimp, 2 oysters, 2 clams & calamari salad 24
Calamari salad, lemon-vinaigrette marinade, watermelon 15
Burrata, tomatoes & balsamic reduction 15
General Sal's cauliflower, sweet-tangy sauce 12
Charred brussel sprouts, truffle honey ricotta 9
Beef & veal meatballs, whipped ricotta 12
Flame-grilled Garlic bread "ciabatta tower" gorgonzola cream 9
Chicken meatballs, sage-butter 11
New Zealand lamb chops, honey-cabernet glaze 15
Bread-less jumbo-lump Maryland crab cake, peach remoulade 15
Crispy or grilled calamari, mixed greens, tomato tapenade 15
Grilled lemon shrimp, warm cannellini & fava bean salad, baby spinach 15
Macaroni & cheese, lobster, shrimp, truffle oil 15

808 apple strudel vanilla ice cream 12
(each strudel is baked to order, it takes 30 minutes, please order when ordering entree)

Salads

Watermelon salad, baby arugula, sunflower seeds & goat cheese, balsamic vinaigrette 15
Baby arugula & shaved fennel, apples, pistachios, dried cranberries, herb-crusted goat cheese, citrus vinaigrette 14
Traditional Caesar salad, crispy romaine hearts, parmesan, garlic croutons 12
Chopped iceberg, gorgonzola, tomatoes, onions, zinfandel vinaigrette 12

Pasta

Nana's gnocchi, pomodoro, basil 19
Pappardelle bolognese, shaved parmesan 22
Vegan spaghetti, almond milk, asparagus, sun-dried tomatoes & spinach 21
"Summer risotto" Seasonal vegetables, parmesan & lemon 19
Orecchiette, sweet Italian sausage & broccoli rabe, garlic & oil 19
Linguine, lobster tail & shrimp, mussels, clams & calamari, white wine- light tomato sauce 34
Angel hair, chicken meatballs & shrimp tomato cream 21

also available gluten free

Entrees

Tuscan-grilled salmon, corn-quinoa succotash, mustard-wine sauce 28
Sole francese, almonds, sautéed vegetables 24
Pistachio crusted halibut, sautéed spinach, citrus vinaigrette 32
"Free-range" oven roast chicken, sausage, hot cherry peppers, potatoes, white wine, lemon 26
Ginger-orange marinated duck breast, wild mushroom risotto, grilled asparagus 28
Pan-roasted pork rib-eye, roast potatoes, peppers & onions, maple-rum sauce 24
Braised boneless short rib, creamy polenta, truffle carpaccio 32
Grilled 8oz filet mignon, grilled asparagus, mashed potatoes, Bordelaise sauce 34
24 hour marinated skirt steak, creamy polenta, charred grape tomatoes 32
Veal chop parmigiana, penne marinara 34

Shrimp fra diavolo, marinara, scampi, parmigiana, francese or grilled 27

Chicken parmigiana, francese, marsala, picatta or grilled, capricciosa 23

Veal parmigiana, francese, marsala, picatta 27

SUNDAYS: Family value meals feed 2 ppl for 45 or 4-6 ppl for 80
Choice salad, pasta, sole or chicken dish

BRUNCH served **DAILY** 12:00-3:00 when restaurant is not booked for private parties

Please speak to the server or management if you have any food allergy

The 808 Bistro Brunch menu

Soups, salads & appetizers

Soup of the day 7

Bread-less jumbo-lump Maryland crab cake, peach remoulade 15

Macaroni & cheese, lobster, shrimp, truffle oil 15

Beef & veal meatballs, whipped ricotta 9

Chicken meatballs, sage-butter 8

Burrata, tomato, balsamic reduction 14

General "Sal's" cauliflower 9

Watermelon salad, baby arugula, sunflower seeds & goat cheese, balsamic vinaigrette 15

Charred brussel sprouts, truffle honey ricotta 9

Crispy or grilled calamari, mixed greens, tomato tapenade 14

Garlic bread "Ciabatta Tower", gorgonzola cream sauce 9

Baby arugula & shaved fennel, apples, pistachios, dried cranberries, herb-cruste goat cheese, citrus vinaigrette 12

Traditional Caesar, crispy romaine hearts, shaved parmesan, garlic-cROUTON 12

Chopped Iceberg, gorgonzola, red onions, zinfandel vinaigrette 12

Chicken (6), Shrimp, steak, salmon, or crab cake (7) to any salad



Voted Best Bistro

Entrées

Omelettes 12

Vegetable medley & fresh mozzarella or Spinach, tomato & goat cheese or Sausage, onion & cheddar

Crab cake benedict, ciabatta, baby spinach, citrus hollandaise 17

Poached eggs over tomato-red onion salad, avocado & toast ciabatta 15

Nutella stuffed French toast, whipped cream 15

Chicken Waldorf, granny smith, dried cranberries, walnuts, mixed greens, grilled ciabatta 15

Grilled lemon-shrimp, warm cannellini, fava bean & baby spinach 16

Oven roast "free range" chicken, sweet sausage, hot cherry peppers, potatoes, white wine, lemon 17

Sole francese, roast almonds, sautéed vegetables 17

Pan-seared salmon, quinoa-corn succotash, mustard sauce 17

-Shrimp fra diavolo, parmigiana, marinara, scampi, francese or grilled 19

-Chicken francese, parmigiana, picatta or grilled chicken 17

-Veal, francese, parmigiana, picatta, marsala 19

Pasta

Nana's gnocchi pomodoro, basil 15

Linguine, lobster, shrimp, mussels & clams, white wine-light tomato sauce 24

Vegan spaghetti, cashew cream, asparagus, sun-dried tomatoes & spinach 16

"Summer risotto", seasonal vegetables & grated parm 16

Orecchiette, sweet Italian sausage, broccoli rabe, garlic & oil 17

Angel hair, chicken meatballs & shrimp, tomato-cream 16

Pappardelle bolognese, shaved parmesan 17

all also available with whole wheat linguine or gluten free penne

Wraps

Grilled chicken, asparagus & goat cheese, sweet balsamic 12

Grilled chicken Caesar 12

Cajun-salmon, tangerine aioli, mixed greens 14

Roast turkey, cranberry aioli, mixed greens 12

Sandwiches

Old school potato, pepper & egg on hero 12

Bistro burger, thick-cut bacon, cranberry-onion jam & cheddar on brioche 16

(ASK ABOUT OUR BEYOND BURGER) 18

Maryland crab cake, brioche bun, peach remoulade 17

Roast turkey, pecan wood smoked bacon, cranberry-mayo, lettuce, brioche bun 14

Chicken meatball parmigiana on french baguette 12

808 Tuna melt, grilled cranberry-walnut loaf, cheddar 14

Cajun salmon, tomatoes, goat cheese, greens & sweet balsamic, brioche bun 14

Open faced short rib, caramelized onion, shaved parm on ciabatta 16

Please see server or management if you have any food allergy concerns

The 808 Bistro

Dinner -32.95

First Course



- Soup of the day
- Beef & veal meatballs, whipped ricotta
- Charred bussel sprouts, ricotta, honey-truffle drizzle
- General Sal's cauliflower, sweet-tangy sauce
- Spicy Thai shrimp tacos, red cabbage slaw
- Iceberg, tomatoes & onions, gorgonzola, zinfandel vinaigrette
- Watermelon, baby arugula & goat cheese, balsamic dressing
- Jumbo lump Maryland crab cake **add 7**
- New Zealand lamb chops, honey-cabernet glaze **add 6**

Second course

- Sole francese, roast almonds, sautéed vegetables
 - Braised boneless short rib, creamy polenta
 - Crispy or grilled chicken capricciosa, arugula salad, fresh mozzarella
 - Vegan spaghetti, almond milk, roast garlic & spinach, sun-dried tomatoes and truffle drizzle
 - Pappardelle bolognese, shaved parm
 - Orecchiette pasta, broccoli rabe, sausage, garlic & oil
 - Pistachio crusted halibut, sautéed spinach, citrus vinaigrette **add 11**
 - Grilled filet mignon, mashed potatoes, asparagus, mushroom au jus **add 11**
- ## Dessert
- Caramel flan
 - Biscotti cookies
 - Chocolate brownie, whipped cream
 - Tortoni, amarena cherry
 - Fresh fruit, whipped cream, orange agave drizzle
 - Apple strudel, vanilla ice cream **add 5**
 - White chocolate bread pudding, caramelized banana sauce, raspberry coulis

"see server if you have any food allergy concerns"

Lunch Pre-fixe 22.95

First Course

- Soup of the day
- Beef & veal meatballs, whipped ricotta
- Watermelon, baby arugula & goat cheese, balsamic dressing
- Charred brussel sprouts, ricotta, honey-truffle drizzle
- General "Sal's" cauliflower, sweet-tangy sauce
- Spicy Thai shrimp taco, red cabbage slaw
- Jumbo-lump Maryland crab cake **add 7**

Second course

- The OG potato, pepper & egg on a toasted hero
- Filet of sole francese, roast almonds, sautéed vegetables
- Traditional chicken parm, penne marinara
- Vegan penne, fresh tomato, basil sauce
- Orecchiette pasta, broccoli rabe, sausage, garlic & oil
- Pappardelle bolognese, shaved parm
- Grilled filet mignon, mashed potatoes, asparagus, mushroom au jus **add 11**

Dessert

- Tortoni, Amarena cherry
- Chocolate fudge brownie, whipped cream **(ice cream add 2)**
- White chocolate bread pudding, caramelized banana sauce, raspberry coulis
- Biscotti cookies
- Fresh fruit, whipped cream, orange agave drizzle
- House-made apple strudel, vanilla ice cream **add 5**

Inquire about our gluten-free items

see server if you have any food allergy concerns

(Cannot combine with any other offer or promotion)

