

hemispheres bistro

welcome and thank you for choosing hemispheres bistro
our unique main menu provides you the ability to mix global cuisines by
selecting your choice of protein, finishing method and sides.
our menu also accommodates gluten free, vegetarian, and vegan diets.

Starters

CALAMARI FRITTE 14
marinara, horseradish ranch

SMOKED CHICKEN
OR PORK NACHOS 12
crema, melted cheddar, corn tomato pico,
avocado

PORK GYOZA 12
soy dashi dip, bacon cream

ROASTED PEPPER HUMMUS
& BABA GANOUSH 12
eggplant, garlic, tahini, crisp pita

SAGANAKI 15
kasseri cheese, kalamata olives,
cognac crisp pita

TANDOORI MALAI CHICKEN TIKKA 12
saffron cardamom dip, cheese fritter,
mix greens, tomato relish

TUNA TATAKI 15
yuzu miso, sesame crisps, rice cakes

SAIGON LETTUCE CUPS 13
marinated ribeye, citrus mayo, ginger, toasted coconut

TANDOORI FLANK STEAK 15
tamarind chutney, chili pineapple, grape tomato relish

Salads

CAESAR 7
brioche croutons, parmigiano-reggiano, caesar dressing

BLT 8
applewood smoked bacon, sun-dried tomatoes, bibb, red onion, bleu cheese dressing

BRIE 8
toasted coconut, candied pecans, mixed greens, champagne vanilla vinaigrette

Shawarma

Includes: couscous, pita, cabbage salad with tomato, cucumber tatziki, harissa, mango vinaigrette, sumac onions.

grilled beef 30
for two 47

grilled fish of the day
market price

grilled chicken 20
for two 32

braised lamb 30
for two 47

MAIN

please choose one protein, one finishing method, and two side dishes.

BEEF

tenderloin 42
hanging tender 32
short ribs 30
flat iron 26
bone in ribeye 59

PORK

volcano shank 27
tenderloin 28
belly 22

SEAFOOD

scallops 3 30 | 5 39
jumbo prawns 35
salmon 28
fish feature market price
lobster tail market price

LAMB

shank 35
tenderloin 36

CHICKEN

half bone-in 26
breast 18

VEGETARIAN

featured daily feature price

Additional options \$3 each

grilled onions, mushrooms, bleu cheese parmesan crust for your steak,
bread service with compound butter

FINISHINGS

please choose one finishing method

BORDELAISE
CHATEAUBRIAND
MARCHAND DE VIN
DILL WATERCRESS VELOUTE
ROMESCO
FENUGREEK TOMATO CREAM
SZECHUAN PEPPERCORN

HUCKLEBERRY JUS
BACON JAM
PEAR APPLE CHUTNEY
BERNAISE
CHIMICHURRI
TERIYAKI
SAN MARZANO MARINARA

SIDES

please choose two side dishes.

*one side dish may be selected twice to count as two choices

NOODLES

cavatappi
garlic fettuccini
singapore
yakisoba

RICE

arborio risotto
parmesan cheese polenta cakes
basmati pilaf
steamed jasmine

POTATO

roasted fingerlings with garlic & rosemary potato
hashed in cream
yukon gold potato purée with aged cheddar
sweet potato with maple
red potato with grain mustard dressing
potato and charred sweet corn fritters

VEGETABLES

butternut squash
asparagus
carrots
broccolini
french beans
brussel sprouts
green cabbage

[*all menu pricing subject to change, *consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness](#)