

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

PAN SEARED DUCK BREAST 18
goat cheese, brioche, chambord reduction
micro salad

SMOKED CHICKEN NACHOS 13
crema, melted cheddar, corn tomato pico,
avocado

BAKED OYSTERS 15
parmesan bacon foam, pickled brunoise,
panko crumbs

TANDOORI MALAI CHICKEN TIKKA 13
saffron cardamom dip, cheese fritter,
mix greens, tomato relish

TUNA TATAKI 15
yuzu miso, sesame crisps, rice cakes

DUNGENESS CRAB CAKES 15
sweet corn relish, roasted red pepper coulis,
cilantro vinaigrette

CUCUMBER DILL TZATZIKI, ROASTED GARLIC & SHALLOT HUMMUS, 12
SPINACH & ARTICHOKE DIP
crudite/pita

Salads

GRILLED 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

ARUGULA 8
brulee peaches, crumbled feta, toasted walnuts, lemon-poppyseed vinaigrette

*add bread service with compound butter 3

MAIN

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

BEEF

tenderloin 42

hanging tender 34

flat iron 29

usda prime market price see server

PORK

bone in pork chop 30

tenderloin 28

SEAFOOD

scallops 3 30 | 5 39

seabass 42

salmon 28

LAMB

shank 35

leg loin 36

CHICKEN

half bone-in 26

breast 18

VEGETARIAN

keto quinoa bowl 18

seared tofu 18

Additional options available

grilled onions, mushrooms, bleu cheese parmesan crust for your steak

FINISHINGS

please choose one finishing method

BORDELAISE

BACON JAM

DILL WATERCRESS VELOUTE

HARISSA VINAIGRETTE

HUCKLEBERRY & RED TART CHERRY JUS

BLISTERED TOMATO & APPLE GASTRIQUE

CHIMICHURRI

TERIYAKI

CHERMOULA

SZECHUAN PEPPERCORN

SIDES

please choose two side dishes.

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

NOODLES

yakisoba

garlic fettuccini

RICE

arborio risotto - english pea, portabella mush

arborio risotto - truffle oil, truffle shaving

basmati pilaf

steamed jasmine

POTATO

roasted fingerlings with garlic & rosemary potato

red skin smashed potatoes

papas bravas

baked sweet potato with maple

VEGETABLES

brown butter basted cauliflower steaks

grilled asparagus

roasted carrots

grilled broccolini

sauteed french beans

brussel sprouts

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