

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 21

goat cheese, brioche, chambord
reduction micro salad

SMOKED CHICKEN NACHOS 15

crema, melted cheddar, corn tomato pico,
avocado

BAKED OYSTERS 15

parmesan bacon foam, pickled brunoise,
panko crumbs

CRUDITE/PITA 14

cucumber tzatziki, roasted garlic &
shallot hummus, spinach artichoke
dip

TANDOORI MALAI CHICKEN TIKKA

15

saffron cardamom dip, cheese fritter,
mix greens, tomato relish

TUNA TATAKI 17

yuzu miso, sesame crisps, rice cakes

DUNGENESS CRAB CAKE 17

sweet corn relish, roasted red pepper coulis,
cilantro vinaigrette

Salads

GRILLED CAESAR 10

brioche croutons, parmigiano-reggiano, caesar
dressing

BLT 12

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

BRIE 12

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

ARUGULA 10

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 49

hanging tender 39

flat iron 31

PORK

bone-in chop 34

tenderloin 28

SEAFOOD

scallops 3 35 | 5 45

seabass 47

salmon 28

USDA PRIME

market price see server

LAMB

shank 37

tenderloin 37

CHICKEN

half 29

breast 21

VEGETARIAN

keto quinoa bowl 21

seared tofu 21

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](#)