JOLIE AMERICAN BISTRO

PALM BAY, FLORIDA

SMALL PLATES

GRILLED JERK WINGS 12.00
10 Jumbo Chicken Wings Marinated in Jamaican Spices, Caribbean BBQ Sauce.

BUTCHER'S MEATBALLS 12.00
Homemade Meatballs, Marinara Sauce, Whipped Ricotta, Fesh Basil, House Made Foccacia.

GAMBAS AL AJILLO 16.00
Sauteed Shrimp, Garlic, EVOO, Aleppo chili, Focaccia.

ENTREES

CEDAR PLANK SALMON 26.00
Atlantic Salmon Filet, Confit Red Potatoes & Spinach Hash, Rustic Chard Tomato Sauce.

BISTRO STEAK FRITES 34.00
12oz NY Strip Steak, French Fries, Montpelier Butter, House Steak Sauce.

PORK MILANESE 25.00
Breaded Pork Chop, Fresh Mozzarella, Tomato, Arugula, Balsamic Glaze, EVOO.

ARGENTINIAN GRILL 32.00
Grilled Skirt Steak & Argentinian Chorizo, Grilled Onion, House-made Chimichurri, French Fries.

PASTA

TRUFFLE RAVIOLI 24.00
Truffle Ravioli, Wild Mushrooms, Arugula, Fresh Herbs, in a Parmigiano sauce.

PASTA & MEATBALLS 21.00
Housemade Meatballs, Bucatini Pasta, Marinara Sauce, Cherry Tomatoes, Parmigiano Reggiano Cheese. Fresh Basil, EVOO.

SHRIMP FRA DIAVOLO 22.00
Argentinian Red Shrimp, Spicy San Marzano Tomato Sauce, Linguine, Basil, EVOO.

BURGERS & SANDWICHES

TUSCAN PESTO SANDWICH 16.00
Grilled Chicken Breast, Stracciatella, Basil Pesto, Marinated Roasted Peppers, Arugula, Ciabatta Bread.

WAGYU BURGER 20.00
8 oz American Wagyu, Thick Cut Bacon, Fontina Cheese, Lettuce, Tomato, Onion, Gourmet Pickles, Secret Sauce, Brioche Bun.

IMPOSSIBLE BURGER 12.00
1/3 lb Vegan Patty, Lettuce, Tomato, Onion, Vegan Mayo, Brioche Bun.

CHIMICHURRI STEAK SANDWICH 22.00
Skirt Steak, Caramelized Onions, Fontina Cheese, Arugula, Chimichurri Sauce, Ciabatta Bread.

BLACKENED MAHI MAHI SANDWICH 19.00
Blackened Mahi Mahi Fillet, Sliced Avocado, Tomato, Lettuce, House-made Remoulade Sauce, Brioche Bun.

SALADS

Jolie Caesar 12.00
Romaine Hearts, Parmesan, Croutons, Homemade Caesar Dressing.

Cobb 14.00
Iceberg, Smoked Bacon, Hass Avocado, Hard Egg, Cherry Tomatoes, Blue Cheese. Served with Ranch Dressing.

Bistro 12.00
Fennel, Arugula, Tomato, Mixed Greens, Champagne Vinaigrette

Prosciutto 19.00
Imported Prosciutto, Mozzarella, Roasted Red Peppers, Arugula, Tomato, Basil, Balsamic Glaze, EVOO.

PIZZA

MARGHERITA 14.00
Fior Di Latte Mozzarella, Parmesan Reggiano, Fresh Basil, Fresh Tomato Sauce, EVOO.

WISEGUY 17.00
Fennel Sausage, Italian Ham, Artichoke, Fresh Tomato Sauce, Fior Di Latte Mozzarella.

FUNGI & TRUFFLE 20.00
Black Truffles, White Truffle Cream Sauce, Wild Mushrooms, Fior Di Latte Mozzarella, Imported Parmesan Cheese.

MOUNT VESUVIO 17.00
Italian Nduja Sausage, Hot Cherry Peppers, Tomato Sauce, Fior Di Latte Mozzarella, Basil, Parmigiano Reggiano Cheese.

WHITE GOLD 19.00
Prosciutto, Stracciatella, White Cream Sauce, Arugula, Shaved Parmesan.

SIDES

Crispy Fries	5.00
Sweet Potato Fries	7.00
Truffle Fries	9.00
Honey Glazed Roasted Rainbow Carrots	9.00
Basket of Focaccia Bread	5.00
Side Bistro Salad	8.00

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

DRINKS MENU

BUBBLY & SPARKLING

Avissi, Prosecco, Italy	12
Gambino, Brut Champagne, Italy	20
Seven Daughters, Moscato, Italy	28
Hampton Water, Sparkling Rose, France	58
Gh Mumm, Brut Cordon Rouge Champagne, France	80

WHITES

Joel Gott, Sauvignon Blanc, California	7 / 20
Barone Fini, Pinot Griogio, Italy	8 / 25
Rodney Strong, Chardonnay, California	8 / 28
Terras Gauda, Albarino Blend, Spain	30
Echo Bay, Sauvignon Blanc, New Zealand	32
Terlato, Pinot Grigio, Italy	35
Stags Leap, Chardonnay, California	57

ORANGES

Bertand Orange Gold, Orange Blend, France	11

REDS

Bonanza, Cabernet Sauvignon, California	8 / 25
Erath, Pinot Noir, California	11 / 38
Clos de los Siete, Red Blend, Argentina	12 / 39
San Polo Rubio, Red Blend, Italy	33
Iron & Sand, Cabernet Sauvignon, California	36
Bravium, Pinot Noir, California	50
Ridolfi Brunello de Montalcino, Sangiovese, Italy	89

BEER

Peroni	6.99
Sams Adams	6.99
Miller Light	6.99
Corona	6.99
Modelo	6.99
Yuengling	6.99
Summer Ale	6.99

SOFT DRINKS

Coke	3.99
Diet Coke	3.99
Sprite	3.99
Minute Maid Lemonaide	3.99
Fuze Tea	3.99

COFFEE

Espresso	2.99
Double Espresso	3.99
Cappuccino	4.99
Cafe Latte	4.99

GENERAL WINE PAIRINGS

Cabernet Sauvignon & Steak

Pinot Noir & Salmon

Chardonnay & Lobster

White Wines & Chicken