



# Carryout Menu

## FAMILY STYLE ENTRÉES

served with fresh baked biscuits & butter and includes choice of two family-style sides, serves 4  
MESQUITE GRILLED CHICKEN 70  
BOURBON MAPLE SALMON FILLETS 75

## FAMILY STYLE PASTAS

served with fresh baked biscuits & butter, includes choice of House or Caesar salad, serves 4  
LOBSTER MAC & CHEESE 80  
LEMON CHICKEN CAMPANELLE 65

## THREE COURSE PRIX FIXE MENU

Available daily after 4 pm, served with yukon mashed potatoes and grilled asparagus, unless otherwise noted.

SOUP OR SALAD COURSE: *choose one of our starter soups or side salads*

\$48 ENTRÉE COURSE *choose from:*

HONG KONG W/ SCALLOPS steamed scallops with wok fried brown rice, bok choy, shredded egg, shiitake mushrooms, cilantro, scallions, hong kong sticky sauce  
MAPLE PLANK SALMON herb roasted potato & asparagus hash  
6 OZ. CENTER-CUT FILET MIGNON\* with red wine demi-glace

\$58 ENTRÉE COURSE *choose from:*

6 OZ. FILET COMBO\* choice of scallops or maple shrimp  
14 OZ. PRIME KANSAS CITY STRIP\*  
8 OZ. LOBSTER TAIL

DESSERT COURSE: *Call for daily chef's dessert selections*

## STARTERS

SHRIMP COCKTAIL creole remoulade, cocktail sauce 19  
FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 15  
MINI NEW ENGLAND LOBSTER ROLLS butter-toasted sweet roll, chilled lobster salad, chives, fries 16  
CRISPY CHILE CAULIFLOWER lightly breaded & fried cauliflower tossed in a fiery chile sauce, micro greens, sesame seeds 12

## STARTER SOUPS & SALADS

CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 9.5  
HOUSE SALAD greens, carrots, cucumbers, fresh grilled corn, tomato concasse, rustic croutons, creamy red wine vinaigrette 9  
MAINE LOBSTER BISQUE 12

\*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

† We use nuts and nut based oils in our menu items. If you are allergic to nuts or any other food, please let us know.

‡ Items may only be available before 4 pm daily.



BRISTOL SEAFOOD + STEAK + SOCIAL:

VERY SUPER SPECIAL MENU





## **MAINS**

- MAPLE PLANK ROASTED SALMON bourbon glaze, herb roasted potato & asparagus hash 29
- SIMPLY PREPARED GRILLED ATLANTIC SALMON served with choice of two seasonal sides 27
- SEARED SCALLOPS lobster risotto, shaved fennel salad, champagne beurre blanc 35
- LOBSTER COBB SALAD baby greens, tomato, applewood smoked bacon, white cheddar, avocado, corn, red onion, sweet potato shoestrings, buttermilk tarragon ranch dressing 26
- JUMBO LUMP CRAB CAKES yes, they're good enough to make a meal out of, with creole remoulade, mango tartar, yukon mashed potatoes, grilled asparagus 35
- SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, mashed yukon potatoes, grilled asparagus 39.5
- GRILLED CHICKEN CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 15 with salmon 19.5
- LEMON SHRIMP CAMPANELLE seared lemon oregano shrimp, crispy pancetta, roasted tomatoes, spinach, parmesan white wine sauce, campanelle pasta 27 *Also available with grilled lemon oregano chicken in place of shrimp*
- LOBSTER MAC & CHEESE white truffle breadcrumbs, chives 20

## **STEAKS** All steaks served with choice of two seasonal sides unless otherwise noted

- 6 OZ. CENTER-CUT FILET MIGNON\* 38
- 8 OZ. CENTER-CUT FILET MIGNON\* 44
- 14 OZ. USDA PRIME KANSAS CITY STRIP\* 49
- 18 OZ. USDA PRIME BONE-IN COWBOY RIBEYE\* 53
- FILET COMBO\* 6 oz. filet mignon served with one of the following:  
Atlantic Salmon, Maple Grilled Shrimp, Seared Sea Scallops 49
- 6 OZ. CENTER-CUT FILET\* & 1/2 LB. COLD WATER LOBSTER TAIL 70

## **HANDHELDS**

- Served with fries unless otherwise noted, those noted with an ‡ are available daily until 4 pm
- MINI NEW ENGLAND LOBSTER ROLLS‡ butter-toasted sweet roll, chilled lobster salad, chives 16
- SHRIMP TACOS pico, shredded cabbage, charred corn, fire roasted salsa, avocado salsa, lime zest aioli, cotija cheese 14.5
- AHI TUNA MELT‡ seared sushi grade tuna, blackening spice, dijon, mayo, celery, fresh herbs, swiss, remoulade sauce, griddled sourdough 16
- BLACK ANGUS BURGER\*\* cheddar, lettuce, tomato, applewood smoked bacon, brioche bun 14

## **SEASONAL SIDES** Available a la carte for \$5.5 ea | Family style (serves 4) \$16 ea

- GARLIC HERB ROASTED POTATOES
- GRILLED ASPARAGUS
- GREEN BEANS WITH LEMON SHALLOT BUTTER
- MASHED YUKON POTATOES
- LOBSTER MAC & CHEESE (add \$5)

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## DESSERTS

CARROT CAKE† pecan praline filling, sweet cream cheese, toasted coconut, crème anglaise 11

VANILLA BEAN CRÈME BRÛLÉE raspberries 9.5

PEANUT BUTTER CHOCOLATE TORTE† peanut butter mousse, between a pretzel toffee crust, sea salt chocolate ganache, caramel sauce 9.5

MIXED FRESH BERRIES crème anglaise 10

## KIDS (12 and under)

CHICKEN FINGERS served with fries unless otherwise requested 9

MAC & CHEESE 10

## BRISTOL CARROUT MEAL KITS

You prepare the steaks or fish. We'll have the rest ready for you.

ALL MEAL KITS INCLUDE: Bristol's signature seasoning, yukon mashed potatoes and grilled asparagus for two, fresh biscuits with whipped butter, two slices of carrot cake.

CENTER-CUT FILET MEAL KIT FOR TWO \$72 Includes: two 8 oz. Center-Cut Filet Mignons\*

KANSAS CITY STRIP MEAL KIT FOR TWO \$78 Includes: two 14 oz. Kansas City Strips\*

BONE-IN RIBEYE MEAL KIT FOR TWO \$89 Includes: two 18 oz. Prime Bone-In Ribeyes\*

ATLANTIC SALMON FOR TWO \$50 Includes: two 7 oz. Atlantic Salmon Fillets

GEORGE BANK SEA SCALLOPS FOR TWO \$60 Includes: two portions of Georges Bank Sea Scallops

*Kits available for pre-order. While supplies last, availability may be limited.  
Not valid with any offer or discount.*

## CARRYOUT COCKTAILS (offer valid where legal)

BARREL-AGED WHITE MANHATTAN KC's Union Horse Distilling Co. Long Shot White Whiskey, Bianco Vermouth, orange bitters, aged in-house for six weeks, topped with brandy-soaked cherries 13  
SPARKLING BLACKBERRY PUNCH Stolli Vodka, Chambord, freshly-squeezed lemon juice, pure cane syrup, prosecco 13

I SHOULD BE ON A BEACH SOMEWHERE PUNCH Cruzan Guava & Mango Rums, Malibu Rum, pineapple, fresh-squeezed lemonade, Deep Eddy Sweet Tea Vodka float 12

RESPECT YOUR ELDERFLOWER Hendrick's, St-Germain, fresh lime juice, pineapple juice, Sprite 13

SMOKED OLD FASHIONED Knob Creek Hickory Maple Whiskey, orange bitters, hickory smoke, magic 13

## CARRYOUT WINE (offer valid where legal)

Ask us about our featured bottles of wine available for carryout.

Enjoy our Sunday wine special: Half price bottles of wine under \$100. 25% off all other bottles of wine \$100 and over.

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