

~TO SHARE~

- Oeufs Mimosa** 4 Deviled Eggs 9
Escargot de Bourgogne 15/27
½ or 1 Dz Baked in Parsley-Garlic Butter
Charcuterie & Cheese Board 19
Dry-Cured & Aged Meat/Celeriac
Artisanal Cheese/Citrus Honeycomb
Le Bistro Seafood Platter 39
4 Shrimp, 4 Pacific & 4 Atlantic Oysters
Chilled Mussels & Clams

~SOUP & SALAD~

- French Onion Soup Gratinée** Cave Aged Gruyère Cheese 12
Soup of the Day Chef's Daily Selection 11
Heirloom Tomato & Burrata Cheese Red Onion/Balsamic Vinaigrette 12
Roasted Baby Beet & Humboldt Fog Lemon-Truffle Vinaigrette 11
Lyonnais Salad Frisée/Soft Egg/Croutons/Bacon/Sherry Vinaigrette 12
Crispy Goat Cheese & Mushroom Salad Tarragon Vinaigrette 12
Boston Butter Lettuce Espelette Croutons/Champagne Vinaigrette 11

~STARTERS~

- Steak Tartare** Ground to Order, Served Raw **Add an Egg Yolk** 1 15
Grilled Marinated Octopus & Chorizo Succotash & Mushrooms 16
Wild Forest Mushroom Risotto Drizzled with Truffle Oil 17
Crater Lake Vodka & Citrus Gravlax 15
Cured Salmon/Cucumber Carpaccio/Whole Grain Mustard Vinaigrette
Hearts of Romaine "Caesar" with 2 Grilled Wild Shrimp 16
Classic Caesar Dressing/Anchovy/Parmesan Chip/Espelette Croutons

~FRUITS DE MER~

- Served with Red Wine Mignonette,
Horseradish Cream & Cocktail Sauce
Pacific Oyster 3⁵⁰ ea.
Atlantic Oyster 3⁵⁰ ea.
Wild Gulf Shrimp 3⁵⁰ ea.
Sautéed Shrimp Basquaise 17
Chorizo/Garlic/Tomato
*"Consuming raw or undercooked meat, poultry,
seafood, shellfish or eggs may increase your
risk of foodborne illness"*

~TO FOLLOW~

- Moules Marinière & Brasserie Fries** 32
P.E.I. Mussels Steamed in White Wine/Shallots/Garlic/Thyme
- Cajun Crusted New Zealand King Salmon** 36
Succotash/Herb-Mashed Potatoes/Whole-Grain Mustard Velouté/Lardons
- Pan Seared Fresh Diver Sea Scallops** 40
Butternut Squash Risotto/Sautéed Brussel Sprout Leaves/Pinot Noir Matelote Sauce
- Veal Loin Wiener Schnitzel** 35
Brasserie Fries/Sautéed Green Beans/Port Demi-Glace **Add a Fried Egg** 1
- Sautéed Calf Liver & Onions** Bacon/Apple Cider Demi-Glace 32
- Honey Brined All-Natural Pork Chop** 34
Potatoes "Au Gratin"/Sautéed Brussel Sprout Leaves/Dijon Mustard Au Jus
- Mary's Organic Free-Range Chicken Breast** 32
Mushroom & Corn Risotto/Herb Au Jus
- Herb Marinated Grilled New Zealand Lamb Chops** 44
Potatoes "Au Gratin"/Provençal Vegetable Tian/Honey-Balsamic Gastrique

~BEEF SELECTION~

- Grilled Black Angus Bavette Steak Frites Au Poivre** 36
Sautéed Forest Mushroom/Brasserie Fries/Cognac Peppercorn Sauce
- Duo of Grilled Beef Tenderloin & Sautéed Wild Gulf Shrimp** 45
Mashed Potatoes/Sautéed Spinach/Béarnaise Sauce
- Prime Creek Stone Farm Braised Beef Short Rib Bourguignon** 34
Egg Pappardelle/Carrot Purée/Bacon/Mushroom/Pearl Onions/Croutons
- Black Angus Steak Tartare** Ground to Order, Served Raw 34
Brasserie Fries/Petite Butter Lettuce **Add an Egg Yolk** 1

~SIDES~ 8 Mashed Potatoes • Green Beans • Spinach • Au Gratin • Brussel Sprouts
Sautéed Mushrooms • Risotto • Bulgur Provençale • Brasserie Fries • Pappardelle