

~TO SHARE~

- Oeufs Mimosa** 4 Deviled Eggs 9
Escargot de Burgundy ½ Dz 16 / 1 Dz 28
Baked in Parsley-Garlic Butter/Baguette
Charcuterie & Cheese Board 19
Dry-Cured & Aged Meat/Celeriac
Artisanal Cheese/Honeycomb/Baguette
Le Bistro Seafood Platter 39
4 Shrimp, 4 Pacific & 4 Atlantic Oysters
Chilled Mussels & Clams

~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"*

~SOUP & SALAD~

Bread Will Be Served by Request Only

- 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 12
Lyonnaise Salad Frisée/Soft Egg/Croutons/Bacon/Sherry Vinaigrette 12
Boston Butter Lettuce Espelette Croutons/Champagne Vinaigrette 11

~STARTERS~

- Steak Tartare** Ground to Order (Raw)/Toast Points **Add an Egg Yolk** 1 15
Grilled Marinated Octopus & Spanish Chorizo 16
Arugula/Shaved Fennel/Capers/Olives/Piquillo Pepper Coulis
White Wine Risotto Asparagus & Crispy Pancetta 16
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

\$6 SPLIT PLATE CHARGE ON ENTREES ONLY

~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
Sautéed Spinach/ Mashed Potatoes/ Whole-Grain Mustard Velouté/ Crispy Lardons
- Pan Seared Fresh Diver Sea Scallops** 40
White Wine Risotto/ Prosciutto Wrapped Asparagus/ 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 Sweet Peas "A La Française" / Dijon Mustard Au Jus
- Mary's Organic Free-Range Chicken Breast** 32
Sautéed Potatoes Gnocchi/ Mushroom/ Pancetta/ Baby Spinach/ 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
Brasserie Fries/ Sautéed Asparagus/ Cognac Peppercorn Sauce
- Duo of Grilled Beef Tenderloin & Sautéed Wild Gulf Shrimp** 45
Mashed Potatoes/ Sautéed Spinach/ Béarnaise Sauce
- Grilled Black Angus New York Steak "Bistro Style"** 42
Brasserie Fries/ Arugula Salad/ Maître D' Butter
- Black Angus Steak Tartare** Ground to Order, Served Raw 34
Brasserie Fries/ Petite Butter Lettuce/ Toast Points **Add an Egg Yolk** 1

~SIDES~ 8 Mashed Potatoes • Green Beans • Spinach • Au Gratin • Brasserie Fries
Sautéed Asparagus • Bulgur Provençale • Risotto • Sweet Peas "Française"