



WELCOME TO LE BISTRO

START YOUR EVENING WITH A TASTING GLASS OF VEUVE CLICQUOT CHAMPAGNE.
A smooth textured champagne with aromas and flavors of apricot, peach, vanilla pastry and spice/ 3 oz Glass 9.00/Bottle 89.00

ENTRÉES, SOUPES ET SALADES • APPETIZERS, SOUPS AND SALADS

LES QUATRE CORNETS

Four Savory Filled Cones—Salad Provençal; Duck Confit; Pear, Blue Cheese and Walnut Medley; Smoked Chicken Salad

ASPERGES GRILLÉES

Grilled Asparagus, Shiitake Mushrooms, Orange Hollandaise

GRATINÉ A L'OIGNON

Onion Soup Gratiné, Gruyere Cheese, Brandy

ESCARGOTS BOURGUIGNONNE

Escargots, Garlic Herb Butter

SALADE GOURMANDE

Salad of Frisée, Endive, Smoked Duck and Walnuts, Champagne Vinaigrette

SOUPE AUX QUATRE CHAMPIGNONS

Cream of Four Mushroom Soup

MOULES POULETTE AU PERNOD*

Steamed Mussels, Pernod, Parsley, Cream

COQUILLES ST. JACQUES PROVENÇAL

Seared Scallops, Eggplant, Tomato, Pine Nuts, Olive Oil

BOISSONS SPÉCIALITÉS • SIGNATURE DRINKS

FRENCH MANHATTAN

Macallan 12 Scotch / Chambord / Angostura Bitters/12.95

KIR ROYALE

Crème de Cassis, Sparkling Wine/6.95

FRENCH RASPBERRY

Russian Standard Vodka / Chambord / Pineapple/9.95

CLASSIC SIDE CAR

Courvoisier V.S., Cointreau, Sugar Syrup, Lemon Juice, Sugar Rim/8.75

SÉLECTIONS PREMIUM • PREMIUM SELECTIONS

FRUITS DE MER

Lobster, Shrimp, Scallops and Fennel in Puff Pastry, Vermouth-Chive Cream
\$9.99

HOMARD ROTIS AUX BEURRE

Butter Roasted Cold Water Lobster Tail, Artichokes, Chateau Potatoes
\$9.99

COTE DE BOEUF POUR DEUX*

32 oz Rib Eye Steak for Two, Sautéed Wild Mushrooms,
Fresh Seasonal Vegetables, Bordelaise Sauce, Carved Tableside
\$19.99

LES VIANDES, POISSONS ET VOLAILLES • MEATS, SEAFOOD AND POULTRY

FILET D'ESPADON*

Grilled Swordfish Loin, Braised Lentils, Ginger Garlic Butter

FILET DE SAUMON D'ATLANTIC*

Fillet of Atlantic Salmon, Swiss Chard,
Morel Mushroom, Cream Sauce

BOUILLABAISE, SOUPE DE POISSONS MEDITERRANÉE

Mediterranean Fish Soup "Bouillabaisse Style" Scallops, Snapper,
Shrimp, Tomato, Saffron and Pernod Broth, Rouille Dip

FILET DE BOEUF GRILLÉ*

Grilled Beef Tenderloin, Portobello Mushrooms,
Roquefort Cheese Potato Gratin, Green Peppercorn Sauce

FILET DE PORC AU ROMARIN

Rosemary Roasted Pork Tenderloin, Glazed Apples, Calvados Cream

CARRE D'AGNEAU ROTI*

Roast Rack of Lamb, Artichokes, Blistered Tomatoes,
Zucchini, Green Olive Sauce

COQ AU VIN

Burgundy Chicken, Mushrooms, Pearl Onions, Bacon

DUO DE CANARD*

Breast of Duck and Duck Confit, Parisienne Potatoes,
French Beans, Madeira Sauce

NAPOLÉON DE LÉGUMES

Napoleon of Vegetables and Portobello Mushrooms in Puff Pastry,
Goat Cheese, Red Pepper, Sweet Potato Butter Sauce

DESSERT, AFTER DINNER COCKTAILS AND SPECIALTY COFFEES

Ask your server for the dessert menu.