

APPETIZERS & SOUP

DUCK LIVER PATE served with house made jam, pickles & crostini	\$11.95
SHRIMP COCKTAIL classic shrimp cocktail served with house made cocktail sauce	\$11.95
STEAK TARTAR american kobe with dijon vinaigrette, egg yolks, shallots, capers & served with grilled bread	\$12.95
MUSSELS served in a smoky tomato broth with grilled bread	\$9.95
CHEESE PLATE three fabulous cheeses picked by chef clinton from antonelli's cheese shop, served with seasonal sides & crostini	\$12.95
DUCK & SAUSAGE GUMBO house made with roasted duck, elgin sausage & creole seasonings	\$3.95 \$6.95
ONION SOUPE GRATINÉE caramelized onions with beef broth, sherry and served with crostini & gruyere	\$7.95

SALADS

ROASTED BEETS 🌿 served with goat cheese, almonds & watercress	\$8.95
BUTTER LETTUCE SALAD 🌿 served with house dressing & fine herbs	\$8.95
BISTROT CAESAR SALAD served with brioche croutons & grana padano	\$7.95
SALADE NICOISE poached tuna with potatoes, olives, parsley, anchovies, green beans, butter lettuce, olive oil, lemon & hardboiled egg	\$15.95
BISTROT "HACKE" rotisserie chicken with mixed field greens, red cabbage relish, candied walnuts, cream cheese dumplings & sesame ginger dressing	\$13.95
STEAK SALAD 🌿 grilled flank steak served with mixed greens, candied walnuts, bleu cheese & charred tomato vinaigrette	\$16.95

🌿 Denotes gluten free menu item

Other items may be prepared gluten free, please ask your server

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness

PRIX FIXE

first course
cauliflower truffle cream soup
or
mixed greens & chicory with lemon vinaigrette, pecans, roasted pears & baked ricotta

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second course:
grilled pork tenderloin with crispy polenta & grilled treviso
finished with red chile garlic soffritto
or
lasagna with porcini mushroom pasta, béchamel, grilled eggplant & grana padano cheese

third course:
choose from our dessert menu

\$29.95

ENTRÉES

COQ AU VIN	\$14.95
chicken braised in red wine with wild mushrooms, bacon and shallots & served with pommes frites	
GRILLED SALMON 🌿	\$21.95
served with sauce gribiche, crispy potatoes tossed with mixed greens & house dressing	
ROASTED CHICKEN 🌿	\$17.95
roasted chicken served with whipped potatoes, mustard greens & mushroom demi	
PAN ROASTED TROUT MEUNIÈRE	\$22.95
served with lemon caper butter, whipped potatoes & green beans	
BOUILLABAISSE	\$24.95
redfish, salmon, mussels, shrimp and potatoes in a buttery shellfish broth served with rouille & grilled bread	
STEAK FRITES 🌿	\$27.95
grilled new york strip steak served with a choice of béarnaise, cognac cream or maitre d' butter & pommes frites	
MERGUEZ SANDWICH	\$12.95
house ground spanish lamb sausage on grilled baguette with watercress & pommes frites on top, eat it all together!	
BISTROT BURGER	\$12.95
8 oz black angus burger served on a freshly baked brioche bun with gruyère, pommes frites & house made pickles. add bacon, bleu cheese or mushrooms for \$1 each	
PASTA OF THE DAY	priced daily
your server will describe	
FISH OF THE DAY	priced daily
your server will describe	

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