

OPEN AT 4 PM TUESDAY THRU SUNDAY

SPINACH ENDIVE SALAD \$10
served with blue cheese, walnuts, Dried cranberries
and fresh apples

CAESAR SALAD \$8
creamy parmesan dressing, capers, anchovy and bacon

BAKED FRENCH ONION SOUP \$8
with a generous mound of melted Gruyère

PRAWN COCKTAIL \$12
6 prawns served with a spicy smoked pepper cocktail sauce

CHEF'S PÂTÉ \$10
a selection of pâté served with a prune, red wine and black peppercorn relish

CHEESE PLATE \$8
Three pieces of aged imported cheese paired with fresh apples and nuts

MUSSELS & CHORIZO \$11
Delicately prepared in a spicy tomato basil broth

DUNGENESS CRAB CAKES \$12
Served with a spicy red pepper aioli

ESCARGOT NICOISE \$9
Served in bubbling garlic butter with diced tomato

SCALLOPS NORMANDE \$11
'COQUILLES SAINT JACQUES'
gratinéed with cheese in a leek and mushroom white wine sauce

BAKED BRIE TARTINES \$7
served on a crispy baguette with oven dried tomato and pistou

SMOKED SALMON CREPE \$9
baked with cream cheese, tomato, chive and served with
a small salad

OYSTER ROCKEFELLER \$3 EACH
baked with spinach, béchamel cream sauce and cheese

ASSORTED
APPETIZER PLATE \$9 PP (MINIMUM ORDER FOR 2)
A selection of appetizers and charcuteries for sharing

BLACK BEAN DIP & CRISP TORTILLAS \$5

POMMES FRITES \$5

Le bistro French fries served in a basket with three dipping sauces

BISTRO STEAK FRITES

Served with French fries

IF YOU LIKE IT LEAN:

5 OZ FILET \$21

10 OZ FILET \$30

IF YOU LIKE IT NICELY MARBLED:

10 oz RIB EYE \$28

add your choice of béarnaise, or peppercorn cognac sauce \$3

prawns in Garlic Butter \$7

sautéed mushrooms \$3

blue cheese \$3

BISTRO MOULES FRITES

served with French fries

A GENEROUS PORTION OF MUSSELS \$18

ADD YOUR CHOICE OF SAUCE:

Cream and white wine, spicy chorizo tomato, Thai curry coconut, or garlic lovers sauce

PAELLA \$25

chicken, chorizo, prawns and shellfish abundant in spicy saffron rice

BOUILLABAISSE \$26

assorted fish, shellfish, in a rich saffron lobster broth

SCALLOPS & PRAWNS PROVENCAL \$24

sautéed with oven dried tomatoes, olives, garlic, herbs and white wine

CHICKEN TARRAGON \$18

tender, juicy chicken breast braised in a light cream tarragon sauce

Served with pommes frites

BLANQUETTE DE VEAU \$20

Veal stew marinated and braised in a white wine sauce with mushrooms, pearl onions and carrots and served with steamed rice

BEEF SHORT RIBS 'BOURGUIGNON' \$22

braised beef short ribs, marinated and slowly cooked in red wine with onions, mushrooms and salted pork belly

CALF LIVER \$20

served with bacon and caramelized onions, mashed potatoes and vegetables

DUCK CONFIT \$22

two preserved legs of duck glazed with honey served with braised cabbage, bacon and a generous basket of pommes frites

VEGETARIAN CREPE \$19

artichokes, spinach, mushroom baked in a béchamel sauce with Swiss cheese

QUICHE AND SALAD \$ 16

an assortment of delicious fillings prepared daily, served with a mixed greens salad, balsamic dressing

CHICKEN PENNE \$18

Assorted wild and fresh mushrooms, chicken and herbs in a parmesan cream sauce with penne pasta

PORK MEDALLIONS \$20

sautéed pork medallions with caramelized apples and Madera jus
Served with fries

NOTE: a charge of \$2 will be added on split orders. A 16% gratuity will be added to all tables of 10 or more and tables with separate check

TABLE D'HOTE MENU

Soup du jour

or

Caesar salad

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Steak et frites

6 oz top sirloin steak served
with our homemade French fries

or

Fresh Sole filet

with fresh herb butter sauce

or

Veal cordon bleu

filled with ham and cheese
and served with mushrooms sauce

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Crème caramel

or

Assorted sorbet

\$28.00 PER PERSON