

Roth Ironside / Executive Chef
We are committed to sourcing the highest
quality ingredients at the peak of their season



Dinner Menu
French Country Bistro
A Taste Of France

PETITS PLATS

OEUFS MIMOSA AU HOMARD	8 ⁹⁵
Deviled eggs, lobster tail slices, tobiko caviar, pickled shallots, dill, toasted French baguette, arugula, olive oil	
ARTICHAULT GRILLÉ	10 ⁵⁰
Oak grilled artichoke, roasted garlic aioli	
MOULES A LA CRÈME	14 ⁹⁵
Mussels in white wine, braised leeks, shallots, cream sauce	
ESCARGOTS PERSILLADE	9 ²⁵
Snails in the shell, garlic & parsley butter	
3 FROMAGES & COMPAGNIE	MP
FOIE GRAS	19 ⁵⁰
Seared fresh foie gras, mushroom custard, arugula pecan foam, mini Brioche toast, mushrooms, wild arugula	
PATÉ DE CAMPAGNE	8 ⁹⁵
Pickled shallots, cornichons, whole grain mustard, crostini	

SOUPES

SOUPE A L'OIGNON	9 ⁹⁵
French onion soup	
SOUPE DU JOUR	MP

PETITS PLATS

MINI CROQUE MADAME	9 ⁵⁰
Black forest ham, Gruyère cheese, Mornay sauce, crispy prosciutto, sunny side up quail egg	
CUISSES DE GRENOUILLE	11 ⁵⁰
Frog legs, chili flake, lemon, garlic, butter, cream, parsley	
NOIX DE COQUILLE SAINT JACQUES	14 ⁷⁵
Seared scallops, mushroom consommé, melted leeks, butternut squash, haricots verts, shitake mushrooms, truffle oil	

SALADES

ENDIVE & POMME	12 ⁵⁰
Endive, apple, bacon, blue cheese, toasted pecans, honey mustard vinaigrette	
EPINARD & FRISÉE	11 ⁹⁵
Warm spinach and frisée salad, soft poached egg, pancetta vinaigrette, cherry tomatoes, toasted pecans, crispy prosciutto, shaved ricotta cheese, truffle oil	
LAITUE	9 ⁹⁵
Bibb lettuce, fresh garden herbs, red onion dressing	
GRILLED CHOPPED	12 ⁵⁰
Grilled zucchini, corn, radicchio, tomato, avocado, green onion, mixed greens, lemon-mustard vinaigrette	

PLATS PRINCIPAUX - SPECIALITÉES

TRUITE ROUGE ALMANDINE / Crispy skin Ruby red trout, almonds, sweet potato purée, sautéed haricots verts, charred cauliflower, crispy sage, brown butter.....	27 ⁷⁵
COQ AU VIN / French braise of chicken with red wine, lardons, pearl onions, bacon, mushrooms, green peas, garlic, carrots, mashed potatoes.....	24 ⁹⁵
JARRETS D'AGNEAU BRAISÉS / Braised lamb shank, flageolets, wilted spinach, roasted baby carrots, golden pea shoots, white wine jus....	27 ⁵⁰
SOLE MEUNIÈRE / Pétrale Sole meunière, butternut squash mousseline, diced Yukon potatoes, asparagus spears, organic mushrooms, capers, lemon segments, parsley, lemon beurre noisette	28 ⁹⁵
CASSOULET / Slow-cooked white bean casserole with garlic sausage, lamb, pork and Toulouse sausage, duck sausage, duck confit.....	27 ⁹⁵
COTE DE PORC / Maple brined pork chop, bacon braised lentils, baby turnips, garlic wilted chard, pomegranate seed and pistachio relish.....	27 ⁵⁰
MOULES FRITES / Mussels in white wine, braised leeks, shallots, cream sauce, French fries, mayonnaise.....	25 ⁹⁵
FILET MIGNON AU POIVRE / pan seared, cracked black pepper crusted, blue cheese potato purée, grilled asparagus, Cognac peppercorn sauce.....	36 ⁹⁵

GRILL

Seasoned with Provence herbs and grilled on our wood burning grill, with ratatouille, and a choice of French fries, roasted potatoes or country mashed

BASEBALL CUT BEEF TOP SIRLOIN with choice of ...Maître d'Hôtel butter, Béarnaise sauce, Cognac peppercorn or Bordelaise sauce.....	25 ⁵⁰
FILET MIGNON with choice of ...Maître d'Hôtel butter, Béarnaise sauce, Cognac peppercorn, or Bordelaise sauce.....	34 ⁹⁵
RIBEYE STEAK with choice of ...Maître d'Hôtel butter, Béarnaise sauce, Cognac peppercorn or Bordelaise sauce.....	28 ⁹⁵
RACK OF LAMB with choice of ...black cherry gastrique or Bordelaise sauce.....	31 ⁹⁵
CHICKEN with choice of ...Béarnaise sauce, lemon caper Beurre Blanc or Bordelaise sauce.....	23 ⁵⁰
SALMON with choice of ...Béarnaise sauce, lemon caper Beurre Blanc or Bordelaise sauce.....	25 ⁷⁵

BURGERS

with gremolata fries

STELLA BURGER	14 ⁵⁰
beef, Fourme d'Ambert, bacon, caramelized onion, garlic rémoulade, Brioche bun	
LOS PATOS BURGER	15 ⁷⁵
ground duck, arugula, goat cheese, black cherry gastrique, whole grain mustard aioli, Brioche bun	

SIDES

PETITE SALADE / mixed greens.....	5 ⁷⁵
CAULIFLOWER GRATIN	7 ⁹⁵
GRILLED ASPARAGUS BÉARNAISE	8 ²⁵
SEARED FOIE GRAS	12 ⁵⁰
SAUTÉED MUSHROOMS	4 ⁵⁰
SAUTÉED GREEN BEANS	4 ⁹⁵
GRILLED ASPARAGUS	6 ⁷⁵
CREAMED SPINACH	5 ²⁵
SAUTÉED GARLIC SPINACH	4 ⁵⁰
MASHED POTATOES	4 ⁷⁵