

LEFT BANK

Executive Chef
Fabrice Marcon, Master Chef of France

General Manager
Frank Coiazzo

BRASSERIE

PRIVATE DINING
AVAILABLE

Lunch

HORS D'ŒUVRES

LES HUÎTRES* ea/3

market oysters, mignonette, horseradish, cocktail sauce

ESCARGOTS 14

Pernod garlic butter

STEAK TARTARE* 14

raw chopped natural beef, capers, shallots, Dijon, quail egg

CALAMARI FRIT 15

whole grain mustard vinaigrette

FONDUE AUX FROMAGES 11

melted brie, blue, and goat cheese, Madeira wine
- add crudité (3.50)

TARTE FLAMBÉE AU SAUMON FUMÉE 16

smoked salmon, leek compote, whipped fromage blanc

MOULES FLORENTINE half pound 12 | one pound 16

steamed mussels, spinach, white wine,
Pernod garlic butter, shallots

Charcuterie et Fromage

select one/8 two/14 three/18 four/20

country pâté
chicken liver mousse
pork rilette

Cantal
Saint Agur Blue
Truffle Tremor

CASSE-CROÛTE

CROQUE MONSIEUR 12

jambon de Paris, Emmenthal, Béchamel, pain de mie bread
~ "Croque Madame" with sunny side up egg (add 1.00)

SANDWICH AU THON* 14

seared Ahi, bacon, lettuce, tomato, wasabi aioli,
avocado, toasted multigrain bread

SANDWICH D'AGNEAU 14

herb marinated leg of lamb, basil, roasted red peppers, aioli
~ ADD black olive tapenade (1.00)

LE SANDWICH AU POULET 13

natural chicken breast, brie, apple chutney, Dijon balsamic reduction

BURGER AMÉRICAIN 13

1/2 pound grass fed beef, pommes frites
~ ADD bacon, avocado, grilled red onions, Emmenthal,
cheddar, or Fourme d'Ambert (each 1.00)
~ADD sautéed mushrooms (2.25)

ENTRÉES

LOMELETTE AUX CHAMPIGNONS 12

Glaum Ranch eggs, chanterelle mushrooms, lacinato kale

TRUITE GRENOBLOISE 22

pan seared rainbow trout, baby spinach,
brown butter, capers, parsley, lemon

COQ AU VIN 24

24 hour red wine marinated chicken, lardons,
mushrooms, pearl onions, egg noodles

STEAK FRITES 26

8 oz natural skirt steak, pommes frites, includes choice of
Bordelaise, Roquefort butter, or au poivre sauce
- additional sauce (each 1.50)

Plats de Saison

SALADE D'ASPERGE RAVIGOTE 15

asparagus salad, capers, egg, chervil, mustard vinaigrette

BOUDIN DE HOMARD 19

baked lobster sausage, sunchokes,
lobster tarragon sauce

SALADE DE SAUMON 16

Loch Duart salmon, butter lettuce, snow peas,
cucumbers, pink peppercorn and guava vinaigrette

GNOCCHI A LA PARISIENNE 18

gluten free gnocchi, Parmesan cream sauce,
herb purée, yellow chanterelles

SOUPES ET SALADS

SOUPE DU JOUR 9

SOUPE A LOIGNON GRATINÉE 9

baguette, Emmenthal cheese

SALADE LYONNAISE 11

sautéed lardons, croutons, baby frisée, warm poached egg

SALADE VERTE 10

butter lettuce, fines herbs, shallots, Dijon vinaigrette

SALADE D'ÉPINARD 9

spinach salad, roasted red beets, crumbled goat cheese,
raspberry vinaigrette

SALADE RIVE GAUCHE AU POULET 14

winter chicory salad, grilled chicken, Fourme d'Ambert,
candied walnuts, honey mustard vinaigrette

SALADE NIÇOISE* 16

seared rare Ahi tuna, green beans, capers, olives, tomatoes,
fingerling potatoes, hard-boiled egg, avocado, shallots,
tapenade, anchovy, roasted red bell peppers

Les Légumes

each 6

POMMES FRITES

GREEN BEANS shallots

SALINAS ASPARAGUS

WHIPPED YUKON GOLD POTATOES

BABY SPINACH roasted garlic

LES DESSERTS

CRÈME BRÛLÉE

LES PROFITEROLES

LA POIRE POCHÉE

LA TARTE A LA RHUBARBE

FONDANT AU CHOCOLAT

each 8

Turn the page for Wines by the Glass, House Cocktails, and Bottle Selections 

*served raw; consuming raw or undercooked food or eggs may increase your risk of food borne illness (state mandated statement)

LK 02.1717