

LEFT BANK

Executive Chef
Brendy Monsada

General Manager
Jennifer Hancox

BRASSERIE

PRIVATE DINING
AVAILABLE

Lunch

HORS D'ŒUVRES

LES HUÎTRES* ea/3

market oysters, tarragon mignonette, horseradish

STEAK TARTARE* 14

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

CALAMARI FRIT 15

fried calamari, fennel, crispy onions, spicy harissa aioli

ESCARGOT 14

Pernod garlic butter

FONDUE AUX FROMAGES 11

melted brie, blue, and goat cheese, Madeira wine

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	Bleu d'Auvergne
chicken liver mousse	P'tit Basque
duck galantine with pistachio	Comté

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

LAMB BURGER 14

harissa aioli, roasted bell pepper, pearl couscous salad

LE SANDWICH AU POULET 13

natural chicken breast, tomato and olive tapenade, brie, basil, aioli, pommes frites

BURGER AMÉRICAIN 13

1/2 lb natural beef, pommes frites
~ ADD Emmenthal, cheddar, blue, avocado, bacon, or sunny side up egg (each 1.00)
~ ADD sautéed mushrooms (2.25)

ENTRÉES

SAUMON ÉCOSSAIS 19

Loch Duart salmon, artichoke, asparagus, and fennel salad, lemon vinaigrette

SKREI CABILLAUD 25

Norwegian cod, Jacobs Farm English pea and snap pea fricassee, garlic chips

STEAK FRITES 26

8 oz Creekstone Farms natural skirt steak, pommes frites, includes choice of Bordelaise, Béarnaise, or peppercorn sauce - additional sauce (each 1.50)

ENTRECÔTE AU POIVRE 34

10 oz grilled Allen Brothers Angus rib eye, green peppercorn sauce, roasted marble potatoes

Plats de Saison

GÂTEAU AU CRABE 14

Dungeness crab cake, coroline chicory, citrus, harissa aioli

POULPE ESPAGNOL SAUVAGE 16

olive oil poached octopus, Meyer lemon vinaigrette, gigande beans, capsicum

SALADE DE BETTERAVES 12

pickled Happy Boy Farms beets, Laura Chenel herb goat cheese

SOUPES ET SALADS

SOUPE DU JOUR 9

SOUPE A L'OIGNON 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

Wiley Farms baby spinach, mandarins, bleu d'Auvergne, candied walnuts, honey 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

OYA ORGANIC KALE currants

JACOBS FARM ENGLISH PEAS AND SNAP PEAS

LAKESIDE GARDEN GRILLED ASPARAGUS

BABY SPINACH roasted garlic

ROASTED MARBLE POTATOES

LES DESSERTS

CRÈME BRÛLÉE

LES PROFITEROLES

LA TARTE A LA RHUBARBE

MOUSSE AU CHOCOLAT

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)

MP 02.16.17