

LEFT BANK

Executive Chef
David Bastide
General Manager
Corey Halcomb

BRASSERIE

PRIVATE DINING
AVAILABLE

Lunch

HORS D'ŒUVRES

LES HUÎTRES* ea/3

market oysters, tarragon mignonette, horseradish

COEUR DE CANARD 14

pan roasted duck hearts, fingerling potatoes, button mushrooms, garlic, parsley

STEAK TARTARE* 14

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

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

CALAMARI FRIT 15

whole grain mustard vinaigrette

ESCARGOTS 14

Pernod garlic butter

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	Bethmale
chicken liver mousse	Laura Chenel Goat Brie Bleu d'Auvergne

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 JACQUES PÉPIN 14

grilled eggplant, sun dried tomatoes, roasted peppers, red onion, mozzarella cheese, mixed greens

FRENCH DIP 15

horseradish cream, au jus, pommes frites

LE SANDWICH AU POULET 13

natural chicken breast, celery root and apple remoulade, brie cheese, allspice mayonnaise

BURGER AMÉRICAIN 13

1/2 lb natural beef, pommes frites
~ ADD Emmenthal, cheddar, blue, avocado, bacon, or sunny side up egg (each 1.00); sautéed mushrooms (2.25); maple braised pork belly (5.00)

ENTRÉES

OMELET JAMBON FROMAGE 12

ham and Swiss omelet, mixed greens

GRILLED GARLIC PORK SAUSAGE 17

Brussels sprouts, pommes frites, mustard crème fraîche

PACIFIC RED SNAPPER 17

mussels, bay scallops, fingerling potatoes, spinach, spicy tomato broth

SAUMON ÉCOSSAIS 18

Loch Duart salmon, gigante beans, bacon, fines herbs

STEAK FRITES 26

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

Plats de Saison

SALADE DE CRABE 16

Dungeness crab, arugula, cucumber, tomato, passion fruit and white balsamic vinaigrette

CONFIT DE CANARD 14

duck confit, baby frisée, orange, pickled red onions, cranberry sherry vinaigrette

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 DE MIZUNA 9

Suprema Star Farm organic mizuna greens, kumquat confit, pickled red onions, apple cider and honey vinaigrette

SALADE DE BETTERAVES 11

roasted beets, County Line organic baby kale, goat cheese, caramelized walnuts, pomegranate orange vinaigrette

GRILLED STEAK SALAD 16

Prime sirloin, blue cheese, fried onion strings, mixed greens, blue cheese dressing

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

BRUSSELS SPROUTS shallots, bacon

GRILLED ASPARAGUS herb vinaigrette

LES DESSERTS

CRÈME BRÛLÉE

LES PROFITEROLES

LEMON CHEESECAKE

CANNELÉS DE BORDEAUX

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)

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