

LEFT BANK

Executive Chef
Fabrice Marcon, Master Chef of France

General Manager
Frank Caiazza

BRASSERIE

Dinner

PRIVATE DINING
AVAILABLE

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

ENTRÉES

TRUITE GRENOBLOISE 22

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

POULET RÔTI 23

roasted Rocky Jr. natural chicken, whipped
Yukon Gold potatoes, market greens, jus de poulet

SAUMON ÉCOSSAIS 25

Loch Duart salmon, pea purée,
spring leeks, morel vinaigrette

CANARD A L'ORANGE 25

roasted natural duck breast, red Camargue rice,
pea tendrils, orange gastrique

LA POULET AUX MORILLES 24

Chablis braised chicken, morels,
crème fraîche, tagliatelle

STEAK FRITES 26

8 oz natural skirt steak, pommes frites, includes choice of
Bordelaise, Roquefort butter, or au poivre sauce
- additional sauce (each 2)

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, sautéed mushrooms,
Emmenthal, cheddar, or Fourme d'Ambert (each 2)

Plats de Saison

SALADE D'ASPERGE GRIBICHE 15

asparagus salad, capers, egg, chervil, mustard vinaigrette

LA TERRINE DE JEUNES POIREAUX 16

County Line spring leeks, goat cheese, black truffle vinaigrette

GNOCCHI A LA PARISIENNE 18

gluten free gnocchi, sweet pea purée,
lemon zest, caramelized shallots

SOUPES ET SALADES

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 9

spring chopped salad, seasonal fruit, 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

LE POT DE CRÈME AU CITRON ET CASSIS

LA TARTE AUX FRAISES

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 04.04.17