

# 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 13

jambon de Paris, Emmenthal, Béchamel, pain de mie bread  
~ "Croque Madame" with sunny side up egg (add 2)

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

#### ENTRÉES

##### LOMELETTE AUX ASPERGES 12

Glaum Ranch eggs, asparagus, fines herbes

##### TRUITE GRENOBLOISE 22

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

##### 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)

#### 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

##### SALADE DE SAUMON 16

Loch Duart salmon, butter lettuce, snow peas,  
radishes, morel 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 herbes, shallots, Dijon vinaigrette

##### SALADE D'ÉPINARD 9

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

##### SALADE RIVE GAUCHE AU POULET 14

spring 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

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