

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	Pavé de Jadis
duck galantine with pistachio	Ossau-Iraty

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

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,
sautéed mushrooms, or sunny side up egg (each 2)

ENTRÉES

SAUMON ÉCOSSAIS 19

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

TRUITE AMANDINE 22

rainbow trout, baby spinach,
brown butter, roasted almonds

STEAK FRITES 26

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

ENTRECÔTE AU POIVRE 34

10 oz Certified Angus Beef rib eye,
au poivre sauce, grilled asparagus

Plats de Saison

CROQUETTES AU CRABE 14

Dungeness crab croquettes, coraline chicory, harissa aioli

SALADE DE POULPE 16

olive oil poached Spanish octopus,
pickled beets, favas, sherry vinaigrette

HARRENGS FUMÉS 12

JC David smoked herring, pickled vegetables,
rainbow carrots, red mustard vinaigrette

SOUPES ET SALADES

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

baby spinach, endive, berries,
Laura Chenel goat cheese, 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

RAINBOW CARROTS

ENGLISH AND SNAP PEAS

LAKESIDE GARDEN GRILLED ASPARAGUS

BABY SPINACH roasted garlic

SPRING GARLIC MASHED POTATOES

LES DESSERTS

CRÈME BRÛLÉE

LES PROFITEROLES

LA TARTE A LA RHUBARBE

ESPRESSO POT DE CRÈME

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 04.03.17