

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 12

Pernod garlic butter

STEAK TARTARE* 14

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

CALAMARI FRIT 14

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 18

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 23

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

POULET RÔTI 22

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

SAUMON ÉCOSSAIS 25

Loch Duart salmon, summer beans, cherry tomatoes,
sauce vierge, preserved lemon

CANARD AUX PÊCHES 25

roasted natural duck breast, red Camargue rice,
peaches, ginger and honey gastrique

LE FILET DE PORC 24

slow roasted pork tenderloin,
apricot mustard greens, bacon jus

STEAK FRITES 27

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

LES SAUCISSES D'AGNEAU 23

housemade Superior Farms lamb sausages, panisse,
spicy carrot purée, Lucques olive tapenade

BURGER AMÉRICAIN 14

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

LA TARTINE DE TOMATES 15

heirloom tomato tartine,
whipped goat cheese, balsamic reduction

LE MELON AU PORTO 16

market melon, Serrano ham,
arugula, port wine vinaigrette

GRATIN DE LÉGUMES D'ÉTÉ 18

Comanche Creek summer vegetable gratin,
tomato confit, panisse fries

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 10

spinach salad, goat cheese, pistachios, honey vinaigrette

SALADE DE ROQUETTE 9

arugula, stone fruit, lemon vinaigrette

SALADE NIÇOISE* 17

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

ORGANIC SUMMER SQUASH garlic

WHIPPED YUKON GOLD POTATOES

BABY SPINACH roasted garlic

LES DESSERTS

CRÈME BRÛLÉE

LES PROFITEROLES

LE RIZ AU LAIT

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 06.06.17