

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

GAMBAS ET CHIPIRONS "AJILIMÓJILI" 16

prawns and calamari a la plancha, piperade, garlic cider vinaigrette

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 18

steamed mussels, spinach, white wine, Pernod garlic butter, shallots

Charcuterie et Fromage

select one/8 two/14 three/18 four/20

country pâté	Fourme d'Ambert
chicken liver mousse	Bermuda Triangle
	P'tit Basque

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 JACQUES PÉPIN 14

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

FRENCH DIP 15

horseradish cream, au jus, pommes frites

LE SANDWICH AU POULET 13

natural chicken breast, brie, almond pistou aioli, lettuce, tomato, caramelized onions

BURGER AMÉRICAIN 14

1/2 lb natural beef, pommes frites
~ ADD Emmenthal, cheddar, blue, avocado, bacon, sautéed mushrooms, or sunny side up egg (each 2); maple braised pork belly (5)

ENTRÉES

OMELETTE JAMBON FROMAGE 12

ham and Swiss omelette, mixed greens

GRILLED GARLIC PORK SAUSAGE 17

piperade, pommes frites

PACIFIC RED SNAPPER 17

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

SAUMON ÉCOSSAIS 18

pan roasted Loch Duart salmon, yellow and green zucchini, dill yogurt sauce

STEAK FRITES 27

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 DE TOMATES 14

heirloom tomatoes, Valbreso sheep's milk French feta, basil, balsamic vinaigrette

CONFIT DE CANARD 14

duck confit, baby frisée, raspberries, pickled red onions, sherry vinaigrette

RISOTTO VÉGÉTARIEN 19

Parmesan risotto, heirloom tomatoes, pea sprouts, Pernod garlic butter

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 10

baby spinach, strawberries, goat cheese, candied walnuts, white balsamic and honey vinaigrette

SALADE DE CRABE 16

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

GRILLED STEAK SALAD 16

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

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

SPINACH roasted garlic

LES DESSERTS

CRÈME BRÛLÉE

LES PROFITEROLES

PÊCHE MELBA

NECTARINE GÂTEAU A LA FRANGIPANE

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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