

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 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

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 13

herb marinated leg of lamb, basil, roasted red peppers, aioli
~ ADD black olive tapenade (1.00)

LE SANDWICH AU POULET 13

grilled natural chicken breast, summer vegetables,
goat cheese, pistou

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)

ENTRÉES

LOMELETTE AUX CHAMPIGNONS 12

Glaum Ranch eggs, crimini mushrooms, fines herbs

TRUITE GRENOBLOISE 23

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

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)

Plats de Saison

LA TARTINE DE TOMATES 15

heirloom tomato tartine,
whipped goat cheese, balsamic reduction

LA POITRINE DE PORC 16

caramelized pork belly, macerated pluots,
arugula, tarragon vinaigrette

SALADE DE SAUMON 16

Loch Duart salmon, cucumber,
tomato tabbouleh, sumac vinaigrette

LES PANISSES 18

chickpea panisse cakes, summer ratatouille,
local Brousse cheese, basil pistou

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

spinach salad, goat cheese, pistachios, honey vinaigrette

SALADE RIVE GAUCHE AU POULET 14

little gem salad, grilled chicken, Fourme d'Ambert,
sun dried cherries, apple cider and mustard 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

PÊCHE MELBA

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 07.03.17