

LEFT BANK

Executive Chef
Grant Schley

BRASSERIE

PRIVATE DINING
AVAILABLE

Dinner

HORS D'ŒUVRES

GAMBAS PROVENÇALE 14

sautéed head-on prawns, tomato, Niçoise olives, basil, capers, Pernod garlic butter

ESCARGOTS 12

Pernod garlic butter

MOULES FLORENTINE half pound 14 | one pound 19

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

CALAMARI FRIT 15

whole grain mustard vinaigrette

TARTE LYONNAISE 9

leek, onion, bacon, and goat cheese tart

STEAK TARTARE* 14

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

FONDUE AUX FROMAGES 11

melted brie, blue, and goat cheese, Madeira wine

Fruits de Mer

LES HUITRES*

raw oysters

1/2 dozen 18

LES GAMBAS

poached prawns

1/2 dozen 24

SAUMON FUMÉE

cold smoked salmon

18

PLATEAU OF ALL THE ABOVE 55

ENTRÉES

SAUCISSE MAISON 22

housemade garlic pork sausage, Brussels sprouts, mustard crème fraîche, pommes frites

CÔTE DE PORC 21

double cut pork chop, horseradish whipped Yukon Gold potatoes, whole grain mustard butter sauce

BOEUF BOURGUIGNON 29

red wine braised beef cheeks, bacon lardons, baby carrots, mushrooms, pearl onions

POITRINE DE CANARD À L'ORANGE 26

pan roasted duck breast, wild rice medley, roasted honey and Cointreau gastrique, orange suprêmes ~add confit duck leg 11

BOUILLABAISSE 32

tomato seafood broth, saffron, Pernod, sea bass, mussels, head-on prawns, rouille, croutons

POULET RÔTI 23

Rocky Jr. natural roasted half chicken, duck fat sautéed fingerling potatoes, rosemary, pearl onions, jus de poulet

TRUITE AMANDINE 23

brown butter, roasted almonds, green beans

SAUMON ÉCOSSAIS 27

pan roasted Loch Duart salmon, roasted butternut squash, Brussels sprouts petals, vanilla saffron beurre blanc

ROASTED BUTTERNUT SQUASH RIGATONI 19

goat cheese, spinach, garlic, sage brown butter

RISOTTO D'AUTOMNE 23

Porcini scented risotto, duck confit, wild mushrooms, crème fraîche

STEAK FRITES

8 oz skirt steak 27 / 10 oz rib eye 35

pommes frites, includes choice of Bordelaise, Roquefort butter, or au poivre sauce

BURGER AMÉRICAIN 14

1/2 lb beef, pommes frites

~ ADD Emmenthal, cheddar, blue, avocado, bacon, sautéed mushrooms, or sunny side up egg (each 2)

Charcuterie et Fromages

CHARCUTERIE MAISON

choose one/8 two/14 three/18

housemade, served with traditional accompaniments

COUNTRY PÂTÉ

CHICKEN LIVER MOUSSE

RILLETTES DE PORC

☞ add foie gras torchon 15 ☜

FROMAGES

choose one/8 two/14 three/19

served with traditional accompaniments

SELECTION OF FRENCH AND LOCAL CHEESES

SOUPES ET SALADES

SOUPE DU JOUR 9

SOUPE A L'OIGNON GRATINÉE 11

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'ENDIVE 10

endive, radicchio, arugula, apples, Roquefort, toasted walnuts, Dijon vinaigrette

SALADE DE BETTERAVE AU RAIFORT 9

roasted heirloom beets, spicy horseradish crème fraîche 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

~Parmesan truffle add 3

GREEN BEANS shallots

SPINACH roasted garlic

WHIPPED YUKON GOLD POTATOES

BRUSSELS SPROUTS bacon

LES DESSERTS

CRÈME BRÛLÉE

LES PROFITEROLES

PUMPKIN CHEESECAKE

CAFÉ LIÉGEOIS

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)