

LEFT BANK

Executive Chef
Grant Schley

BRASSERIE

PRIVATE DINING
AVAILABLE

Lunch

HORS D'ŒUVRES

LES HUÎTRES* 18

half dozen market oysters

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

CASSE-CROÛTE

CROQUE MONSIEUR 13

jambon de Paris, Emmenthal, Béchamel, pain de mie bread
~ "Croque Madame" with sunny side up egg (add 2)

CROQUE THON* 14

seared Ahi, bacon, lettuce, tomato, wasabi aioli, avocado, toasted multigrain bread

CROQUE JACQUES PÉPIN 13

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

CROQUE D'AGNEAU 15

herb marinated leg of lamb, basil, roasted peppers, aioli, black olive tapenade, arugula salad

CROQUE POULET 13

chicken breast, celery root and apple remoulade, brie, caramelized onions, pommes frites

BURGER AMÉRICAIN 14

1/2 lb beef, pommes frites
~ ADD Emmenthal, cheddar, blue, avocado, bacon, sautéed mushrooms, or sunny side up egg (each 2)

ENTRÉES

OMELETTE JAMBON FROMAGE 12

ham and Swiss omelette, mixed greens

SAUCISSE MAISON 22

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

LOUP DE MER 21

pan roasted sea bass, mussels, bouillabaisse jus

TRUITE AMANDINE 23

brown butter, roasted almonds, green beans

SAUMON ÉCOSSAIS 20

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

RISOTTO D'AUTOMNE 19

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

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

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)