

LEFT BANK

General Manager
Frank Caiazzo

BRASSERIE

PRIVATE DINING
AVAILABLE

Dinner

HORS D'ŒUVRES

LES HUÎTRES* half dozen 18 | one dozen 36
raw market oysters

GAMBAS PROVENÇALE 14
prawns, tomato, Niçoise olives, basil, capers, Pernod garlic butter

ESCARGOTS 12
Pernod garlic butter

CALAMARI FRIT 15
whole grain mustard vinaigrette

TARTE FLAMBÉE AU SAUMON FUMÉE 16
smoked salmon, leek compote, whipped fromage blanc

STEAK TARTARE* 14
raw chopped beef, capers, shallots, Dijon, quail egg

FONDUE AUX FROMAGES 11
melted brie, blue, and goat cheese, Madeira wine

Les Moules

Featuring Salt Spring Mussels

PROVENÇALE	FLORENTINE	DIJONNAISE
tomatoes, basil, white wine, herbs de Provence	spinach, white wine, garlic, shallots, Pernod garlic butter	Dijon mustard, thyme, garlic, cream

half pound 15 | one pound 20
pommes frites 6

SOUPES ET SALADES

SOUPE DU JOUR 9

SOUPE A L'OIGNON GRATINÉE 11
baguette, Emmenthal cheese

SALADE LYONNAISE 11
bacon 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

Charcuterie et Fromages

CHARCUTERIE MAISON
choose one/8 two/14 three/19
housemade, served with traditional accompaniments

CHICKEN LIVER MOUSSE
COUNTRY PÂTÉ / RILLETTES DE PORC

FROMAGES
choose one/8 two/14 three/19
served with traditional accompaniments

SELECTION OF FRENCH AND LOCAL CHEESES

Plat du Jour

market price

MONDAY

JARRET D'AGNEAU BRAISED LAMB SHANK

TUESDAY

NOIX DE SAINT JACQUES DAY BOAT SCALLOPS

WEDNESDAY

BOEUF BOURGUIGNON BRAISED BEEF STEW

THURSDAY

CASSOULET BRAISED PORK, DUCK, WHITE BEANS

FRIDAY

LOUP DE MER WHOLE BRANZINO

ENTRÉES

FILET DE PORC 22

pork tenderloin, butter beans, bacon, and Swiss chard

COQ AU VIN 24

red wine marinated chicken leg and thigh, bacon lardons,
baby carrots, button mushrooms, pearl onions, egg noodles

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, prawns, rouille, croutons

POULET RÔTI 23

roasted Rocky Jr. natural half chicken, caramelized onions,
fingerling potatoes, roasted chestnuts, jus quatre épices

TRUITE AMANDINE 23

brown butter, roasted almonds, green beans

SAUMON ÉCOSSAIS 27

Loch Duart salmon, butternut squash,
vanilla saffron beurre blanc

ROASTED BUTTERNUT SQUASH RIGATONI 19

goat cheese, spinach, garlic, sage brown butter

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)

LES LÉGUMES

POMMES FRITES

~Parmesan truffle add 3

GREEN BEANS shallots

BUTTER BEANS bacon, Swiss chard

SPINACH roasted garlic

BRUSSELS SPROUTS bacon

each 6

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)