

LEFT BANK

Executive Chef
Brendy Monsada

BRASSERIE

Lunch

CELEBRATING
20 YEARS
IN MENLO PARK

HORS D'ŒUVRES

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

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

ESCARGOTS 14
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

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

SOUPES ET SALADES

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 or tuna confit, green beans,
tomatoes, fingerling potatoes, avocado,
tapenade, anchovy, roasted red bell peppers

LES LÉGUMES

POMMES FRITES
~Parmesan truffle add 3

GREEN BEANS shallots

BUTTER BEANS bacon, Swiss chard

ASPARAGUS grilled Meyer lemon

SPINACH roasted garlic

each 6

Rapide Midi Express Lunch

SELECT 2 COURSES

19.00 per person

includes soda, iced tea, or coffee

APPETIZER

SOUP DU JOUR or PETITE SALAD

MAIN COURSE

SHRIMP CAESAR SALAD

AHI TUNA CONFIT SANDWICH

RIGATONI PRINTEMPS

DESSERT

CAFÉ LIÉGEOIS or LEMON CHEESECAKE

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

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)

Les Moules

PROVENÇALE FLORENTINE DIJONNAISE

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

half pound 15 | one pound 20

ENTRÉES

OMELETTE JAMBON FROMAGE 12

ham and Swiss omelette, mixed greens

HOUSEMADE GARLIC PORK SAUSAGE 22

piperade, pommes frites

LOUP DE MER 21

pan roasted sea bass, mussels, bouillabaisse jus

TRUITE AMANDINE 23

brown butter, roasted almonds, green beans

SAUMON 20

Loch Duart salmon, sautéed Delta asparagus, citrus beurre blanc

STEAK FRITES

8 oz skirt steak 27 / 10 oz rib eye 35

pommes frites, includes choice of Bordelaise,
Béarnaise, or au poivre sauce

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)