

# 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

GAMBAS 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 / RILLETES 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, green beans, capers, olives, tomatoes,  
fingerling potatoes, hard-boiled egg, avocado, shallots,  
tapenade, anchovy, roasted red bell peppers

#### LES LÉGUMES

POMMES FRITES  
~Parmesan truffle add 3

GREEN BEANS shallots

BUTTER BEANS bacon, Swiss chard

SPINACH roasted garlic

BRUSSELS SPROUTS bacon

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

ROASTED BUTTERNUT SQUASH RIGATONI

#### 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

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

Loch Duart salmon, butternut squash, vanilla saffron 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)