

LEFT BANK

General Manager
Frank Caizzo

BRASSERIE

PRIVATE DINING
AVAILABLE

Lunch

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 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* 15
hand cut raw filet mignon, capers, shallots, Dijon, egg yolk

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

Les Moules

Featuring Salt Spring Mussels, British Columbia

PROVENÇALE
tomatoes, basil,
white wine,
herbs de Provence



FLORENTINE
spinach, white wine,
garlic, shallots,
Pernod garlic butter

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 VERTE 10
butter lettuce, fines herbs, shallots, Dijon vinaigrette

SALADE LYONNAISE 11
bacon lardons, croutons, baby frisée, warm poached egg

SALADE RIVE GAUCHE 9
mesclun greens, cherry tomatoes, cucumber,
shaved radishes, sherry vinaigrette
~ADD goat cheese 2

SALADE NIÇOISE* 17
seared rare Ahi tuna, green beans,
tomatoes, fingerling potatoes, avocado,
tapenade, anchovy, roasted red bell peppers

LES LÉGUMES

POMMES FRITES 6
~Parmesan truffle 9

SUMMER BEANS 8

RATATOUILLE Provençal vegetable stew 8

ROASTED CORN SUCCOTASH 8

SPINACH roasted garlic 8

Charcuterie et Fromages

L'ASSIETTE DE CHARCUTERIE
choose one/9 all four/21
served with traditional accompaniments

CHICKEN LIVER MOUSSE / COUNTRY PÂTÉ
SAUCISSON SEC / SAUCISSON A L'AIL

FROMAGES

choose one/8 two/14 three/19
served with traditional accompaniments
SELECTION OF FRENCH AND LOCAL CHEESES

CASSE-CROÛTE

CROQUE MONSIEUR 13

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

TARTINE DE TOMATE 14

grilled country levain bread, roasted garlic, heirloom tomatoes,
arugula, basil, goat cheese, fleur de sel, balsamic reduction

CROQUE THON* 15

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, almond romesco, arugula,
roasted onions, brie, 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

HOUSEMADE GARLIC PORK SAUSAGE 22

piperade, pommes frites

PACIFIC ROCKFISH 17

mussels, bay scallops, fingerling potatoes,
spinach, spicy tomato broth

TRUITE AMANDINE 23

brown butter, roasted almonds, green beans

POULET PAILLARD 17

Parmesan crusted chicken breast, roasted corn,
Toybox tomatoes, arugula, baby frisée,
pickled red onions, capers, lemon basil vinaigrette

SAUMON 20

Loch Duart salmon, roasted corn, fava beans,
roasted peppers, fines herbs tomato vinaigrette

STEAK FRITES

8 oz skirt steak 28 / 10 oz rib eye 35
pommes frites, includes choice of Bordelaise,
Roquefort butter, 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)