

# 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

FILET MIGNON 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

#### 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 LAIL

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 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 pepper

#### Les Moules

PROVENÇALE  
tomatoes, basil,  
white wine,  
herbs de Provence



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

half pound 15 | one pound 20

#### LES LÉGUMES

POMMES FRITES 6  
~Parmesan truffle 9

SUMMER BEANS 8

RATATOUILLE Provençal vegetable stew 8

ROASTED CORN SUCCOTASH 8

SPINACH roasted garlic 8

#### 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

~  
RISOTTO D'ÉTÉ

DESSERT

FRAISES ROMANOFF or CRÈME BRÛLÉE

#### 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

SAUCISSE GRILLÉE 19

housemade garlic pork sausage, piperade, pommes frites

RIGATONI D'ÉTÉ 19

roasted corn, zucchini, Toybox tomatoes, garlic, basil

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 27

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,  
Béarnaise, or au poivre sauce

Turn the page for Wines by the Glass, House Cocktails, and Bottle Selections