

LEFT BANK

Executive Chef
Behruz Moeinimanesh

BRASSERIE

PRIVATE DINING
AVAILABLE

Lunch

HORS D'OEUVRES

OYSTERS* half dozen 18 | one dozen 36
raw market selection

PRAWNS PROVENÇALE 14
tomato, Niçoise olives, basil, capers, Pernod garlic butter

ESCARGOTS 12
Pernod garlic butter

CALAMARI FRIT 15
fried onions and lemon, whole grain mustard vinaigrette

SMOKED SALMON TARTE FLAMBÉE 16
thin Alsatian crust, leek compote

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

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

ONION SOUPE GRATINÉE 11
baguette, Emmenthal cheese

SALADE VERTE 10
butter lettuce, fines herbes, shallots, Dijon vinaigrette

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

RIVE GAUCHE SALADE 9
mesclun greens, roasted beets, pickled red onions,
goat cheese, pomegranate vinaigrette

NIÇOISE SALADE* 17
seared Ahi, green beans, tomatoes, fingerlings, avocado,
tapenade, anchovy, roasted red bell peppers

LES LÉGUMES

POMMES FRITES 6
~Parmesan truffle 9

BABY CARROTS lemon maple glaze 8

ROASTED CAULIFLOWER vadouvan 8

BRUSSELS SPROUTS lardons 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

LES SANDWICHES

CROQUE MONSIEUR 13
jambon de Paris, Emmenthal, Béchamel, pain de mie bread
~ "Croque Madame" with sunny side up egg (add 2)

WILD MUSHROOM TARTINE 14
open faced grilled country levain bread, blue cheese

AHI TUNA BLT* 15
seared Ahi, wasabi aioli, avocado, multigrain bread

JACQUES PÉPIN'S SANDWICH 13
grilled eggplant, sun dried tomatoes, roasted peppers,
red onions, mozzarella cheese, mixed greens

LAMB SANDWICH 15
herb marinated leg of lamb, basil, roasted peppers,
aioli, black olive tapenade, arugula salad

CHICKEN SANDWICH 13
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 19
Brussels sprouts, mustard crème fraîche, pommes frites

MUSHROOM RAVIOLI 19
porcini Parmesan cream sauce, spinach

TROUT ALMONDINE 23
brown butter, roasted almonds, green beans

CHICKEN PAILLARD 17
Parmesan crusted chicken breast, arugula,
baby frisée, butternut squash, celeriac,
pickled red onions, pomegranate vinaigrette

SALMON 27
Loch Duart, celeriac purée, orange and carrot beurre blanc

STEAK FRITES 8 oz skirt steak 28 | 10 oz rib eye 35
pommes frites, includes choice of Bordelaise,
Roquefort butter, or au poivre sauce

Let's get Social! #leftbankbrasserie

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)