

LEFT BANK

Chef de Cuisine
Ricardo Millan

BRASSERIE

Dinner

CELEBRATING
20 YEARS
IN MENLO PARK

HORS D'ŒUVRES

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

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

ESCARGOTS 14
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

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

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 herbs, 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

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

Plat du Jour

market price

MONDAY
PETRALE SOLE

TUESDAY
RIB EYE MIRABEAU

WEDNESDAY
CHOUROUTE DE LA MER

THURSDAY
BEEF SHORT RIB BOURGUIGNON

FRIDAY
LOUP DE MER WHOLE BRANZINO

ENTRÉES

COQ AU VIN 24

red wine marinated chicken leg and thigh, bacon lardons,
baby carrots, button mushrooms, pearl onions, egg noodles

BRAISED LAMB SHANK 28
creamy Parmesan polenta, Swiss chard

ROASTED DUCK BREAST 27
herbed farro, caramelized honey cranberry gastrique

HOUSEMADE GARLIC PORK SAUSAGE 19
Brussels sprouts, mustard crème fraîche, pommes frites

BOUILLABAISE 32
tomato seafood broth, saffron, Pernod,
sea bass, mussels, prawns, rouille, croutons

POULET RÔTI 25
roasted Rocky Jr. natural half chicken,
braised Napa cabbage, carrots, jus de poulet

TROUT ALMONDINE 23
brown butter, roasted almonds, green beans

PAN ROASTED PORK TENDERLOIN 24
vadouvan roasted cauliflower, horseradish jus

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

MUSHROOM RAVIOLI 19
porcini Parmesan cream sauce, spinach

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

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 LÉGUMES

POMMES FRITES 6

~Parmesan truffle 9

BABY CARROTS lemon maple glaze 8

ROASTED CAULIFLOWER vadouvan 8

BRUSSELS SPROUTS lardons 8

WHIPPED POTATOES 8

SPINACH roasted garlic 8

Let's get Social! #leftbankbrasserie

*served raw; consuming raw or undercooked food or eggs may increase your risk of food borne illness (state mandated statement)