

# LEFT BANK

Chef de Cuisine  
Ricardo Millan

## BRASSERIE

PRIVATE DINING  
AVAILABLE

### HORS D'ŒUVRES

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

ESCARGOTS 14  
Pernod garlic butter

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

SALT COD FRITTERS 15  
blistered Toybox tomatoes, pistou aioli

FILET MIGNON STEAK TARTARE\* 15  
hand cut raw filet mignon, capers, shallots, Dijon, egg yolk

FONDUE AUX FROMAGES 13  
melted brie, blue, and goat cheese, Madeira wine

### Les Moules

Featuring Salt Spring Mussels, British Columbia

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

half pound 15 | one pound 20  
pommes frites 6

### SOUPES ET SALADES

ONION SOUPE GRATINÉE 11  
baguette, Emmenthal cheese

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

HEIRLOOM TOMATO AND CUCUMBER SALADE 15  
red onions, basil, mint, citrus vinaigrette, goat cheese crostini

RIVE GAUCHE SALADE 9  
mesclun greens, shaved radishes, cucumber herb vinaigrette

NIÇOISE SALADE\* 19  
seared Ahi, green beans, tomatoes, fingerling potatoes,  
avocado, tapenade, anchovy, roasted red bell peppers

### LES SANDWICHES

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

PARIS STEAK SANDWICH 21  
grilled bistro steak, tomato jam, Raclette cheese,  
arugula, fried onions, ciabatta roll, pommes frites

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

CHICKEN SANDWICH 13  
marinated tomatoes, arugula, brie, pistou aioli, pommes frites

RACLETTE BURGER 23  
1/2 lb beef, Raclette cheese, maple glazed pork belly,  
red wine braised shallots, cornichons,  
smoked paprika Espelette crème fraîche, pommes frites

BURGER AMÉRICAIN 15  
1/2 lb beef, pommes frites  
~ ADD Emmenthal, cheddar, blue, avocado, bacon,  
sautéed mushrooms, or sunny side up egg (each 2)

### Brunch

served until 3 PM

PAIN PERDU 19  
brioche French toast, orange Chantilly,  
fried egg, smoked bacon

PETIT PAINS CROISSANT SANDWICH 17  
crispy bacon, scrambled eggs, Emmenthal cheese,  
breakfast potatoes, tarragon hollandaise

OMELETTE 17  
chicory smoked bacon, cage free eggs,  
red onion, sweet peppers, breakfast potatoes

DUCK LEG CONFIT HASH 21  
poached eggs, breakfast potatoes, hollandaise

EGGS BENEDICT  
poached eggs, Panorama Bakery English muffin,  
breakfast potatoes, hollandaise  
- with jambon de Paris 18 - with Dungeness crab cake 20

SMOKED SALMON CRÊPES 18  
tomato, arugula, dill cream cheese,  
Happy Boy Farm mixed greens

HOUSEMADE PORK SAUSAGE 17  
maple glazed, scrambled eggs, breakfast potatoes

### Brunch Libations

FRENCH 75 12  
sparkling wine, gin, lemon

LE GRANDE 75 12  
sparkling wine, orange, Grand Marnier,  
Courvoisier VSOP

MAUVE RAIN 12  
sparkling wine, gin, lemon, crème de mure

BELLINI 10  
sparkling wine, peach or guava purée

LEFT BANK BLOODY MARY 12  
housemade bloody mary, bacon, spicy rim

PICK-UP MARTINI 10  
chilled espresso, Kahlúa, cream

DAY BREAK 10  
sparkling wine, St. Germain Elderflower, grapefruit

IRISH COFFEE 12  
Tullamore Dew Irish Whiskey, coffee,  
housemade whipped cream

### ENTRÉES

RIGATONI D'ÉTÉ 23  
Toybox tomatoes, sweet yellow corn,  
roasted peppers, fresh mozzarella, pistou

SALMON 27  
Loch Duart, wild rice, roasted corn, red bell peppers,  
Toybox tomatoes, basil, heirloom tomato vinaigrette

STEAK FRITES 28  
8 oz skirt steak, pommes frites, includes choice of  
Bordelaise, Béarnaise\*, 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)

MP 06.24.19