

SOUPS & APPS

- SOUP DU JOUR..... 7.50
- ONION SOUP GRATINEE..... 9.00
With Gruyère Cheese
- MIXED BABY GREENS  7.50
Fresh Herbs, Shallots, Dijon Vinaigrette
- BURGUNDY ESCARGOTS 10.50
In Lemon Garlic Butter
- FOIE GRAS TORCHON 26.00
House Made, Quatre Epices,
Toasted Brioche, Compote Du Jour
- SALMON TARTARE..... 14.50
Smoked & Fresh Salmon, Cilantro
Avocado Mousse, Grapefruit,
Ginger Oil, Pickled Shitake,
Lemon Aioli, Brioche Croutons
- SEARED TUNA CRUDO..... 18.00
Avocado, Charred Scallions,
Confit Peppers, Opal Basil,
Lemon Aioli, Fingerling Chips

SMALL PLATES

Add Chicken 5.75
Add Shrimp 10.00

- ARUGULA & PARMESAN  9.75
Cherry Tomato, Lemonette Dressing
- CAULIFLOWER TABBOULEH  10.50
Cucumber, Baby Artisan Tomatoes,
French Feta, Parsley, Mint,
Garlic Chips, Toasted Pistachios,
Watercress, Roasted Garlic &
Lemon Vinaigrette
- LE PUY LENTIL SALAD  10.50
Shaved Garden Vegetables,
Fresh Herbs, Brioche Croutons,
Whole Grain Mustard Vinaigrette
- BABY GREENS & ENDIVE  12.00
Almonds, French Feta,
Roasted & Shaved Fennel,
Grilled Peaches, Orange Segments,
Honey & Tarragon Vinaigrette
- ROASTED BEET SALAD  12.00
Whipped Ricotta, Endive, Arugula,
Naval Orange, Toasted Almonds,
Honey & Tarragon Vinaigrette
- ROASTED CAULIFLOWER &
BROCCOLINI  11.50
Capers, Espelette, Heirloom
Tomato Gremolata, Parmesan
Reggiano, Roasted Garlic &
Basil Aioli
- SUMMER SQUASH RISOTTO  .. 14.00
Zucchini, Yellow Squash,
Confit Tomato, Gremolata,
Lemon Whipped Ricotta,
Crispy Zucchini Blossom

BISTRO PLATES

ARTISAN CHEESE &
CHARCUTERIE SELECTION

CHOICE OF 3 | 17.00

CHOICE OF 5 | 27.00

CHOICE OF 7 | 36.00

(full selections on back)


LUNCH PLATES & specialties

MOULES FRITES
"MARINIÈRE"
21.00
P.E.I. Mussels, Pommes Frites,
White Wine-
Garlic-Shallot Broth

SMOKED SALMON PLATTER
19.75
Red Onion, Capers, Egg,
Sour Cream, Arugula,
Toasted Brioche

GRILLED
CANADIAN SALMON
21.00
Signature Ratatouille,
Arugula, Basil Pesto,
Red Pepper Coulis

GRILLED MAHI MAHI
23.50
Ginger & Garlic Marinated,
Moroccan Fregola Salad,
Butternut Squash, Apricots,
Harissa Spiced
Cherry Tomatoes,
Toasted Pistachios,
Mint Crème Fraiche

PROVENCALE QUICHE 
12.50
Bell Peppers, Onions, Garlic,
Fennel, Olives, Goat Cheese,
Mixed Greens

VEGETABLE PLATE 
17.00
Market Selection, Ratatouille,
Lentil Salad, Grilled
Portobello, Tempura
Zucchini Blossom

LUNCH STEAK FRITES
24.50
Char-Grilled 6oz Akaushi
Flat Iron, Maitre D Butter,
Pomme Frites
(or Blue Cheese Salad)

STEAK TARTARE
22.00
Hand Cut Tenderloin, Mixed
with Traditional Condiments,
Pommes Frites, Greens
(Add Egg Yolk \$1.50)


FILET AU POIVRE
36.00
Pepper Crusted Beef
Tenderloin, Black Pepper
Brandy Sauce, Pomme Frites

SALADS

- NIÇOISE SALAD 15.50
Mixed Greens, Tomato,
Haricots Verts, Red & Green
Bell Pepper, Potato, Eggs, Olives,
Anchovies, Albacore Tuna
(Seared Tuna Add 6.50)
- ATLANTIC SEAFOOD SALAD... 19.50
Sautéed Shrimp, Bay Scallops,
Cherry Tomato, Romaine, Mango,
Avocado, Heart Of Palm,
Toasted Coconut, Cilantro
Lime Vinaigrette
- GRILLED CHICKEN PAILLARD.. 14.50
Lightly Pounded Marinated
Chicken Breast, Arugula, Tomato,
Parmesan Reggiano
- DUCK CONFIT 22.00
Frisée, Smoked Duck Lardons,
Red Wine Vinaigrette,
Brioche Croutons
(Add Poached Egg 2.50)

SANDWICHES

Served with Pommes Frites
or Mixed Baby Greens

- BLACKENED LOCAL FISH 18.50
Fresh Market Catch, Lettuce,
Avocado, Key Lime Aioli,
Jicama Slaw, Ciabatta Bun
- GRILLED CHICKEN 13.50
Roasted Red Peppers, Cucumber,
Olive Tapenade, Arugula,
Basil Pesto, Ciabatta Bread
Add Cheese 1.75
(Cheddar, Gruyère or Blue Cheese)
- CROQUE-MONSIEUR 12.00
Roasted Ham & Cheese, Gruyère,
Béchamel
- CROQUE-MADAME..... 13.50
Croque-Monsieur with Fried Egg
- HAMBURGER 14.00
USDA Prime Beef, Romaine,
Lettuce, Tomato, Onion,
Brioche Bun
Add Cheese 1.75
(Cheddar, Gruyère or Blue Cheese)
- VEGETARIAN  12.50
Roasted Red Peppers, Cucumber,
Olive Tapenade, Portobello,
Arugula, Basil Pesto,
Ciabatta Bread

 Vegetarian Items

PISTACHE MOMENTS
share them with us!
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