

Le Bistrot d'Andre

• LUNCH MENU •

Starters

BAGUETTE AND FROMAGE	7.00
sweet and fresh Baguette, freshly toasted, with a side of Fromage cheese	
MINI CHEESE PLATTER	8.50
Several Cheese Selections with olives and homemade crackers	
ANCHO CHILE SHRIMP SOUP	8.50
with mango salsa, jalapeno-lime crème fraîche, guacamole & shredded cabbage	
FRIED CALAMARI	8.75
with house-made marinara and salad greens	

Entrees

BATTERED HALIBUT	13.25
with sweet potato fries, house-made slaw & tartar sauce	
BRAISED SHORT RIBS	16.00
with garlic mashed potatoes, sautéed broccolini, gremolata & chipotle aioli	
GRILLED PORK TENDERLOIN	15.75
with steamed couscous, salted glaze & coriander emulsion	
PISTACHIO CRUSTED SALMON	17.00
with fresh berry salsa, wild rice, potato cake & sautéed snap peas	
SAUTEED CHICKEN & SHRIMP	17.95
organic chicken breast and bay shrimp in apricot glaze with sage & walnuts	

Crepes

BUTTER & SUGAR	8.00
NUTELLA	9.50
BANANA, CHOCOLATE	12.00

Drinks

FRESH LEMONADE	6.00
by glass	
CHARDONNAY WINE	11.00
by glass	
SHIRAZ WINE	12.00
by glass	