

PISTACHE

- FRENCH BISTRO -

WINTER - DINNER - WINTER

APPETIZERS

SOUP DU JOUR 7.50

ONION SOUP GRATINÉE with Gruyère Cheese 8.75

MIXED BABY GREENS with Herbs and Dijon Vinaigrette 8.75

ARUGULA & PARMESAN with Lemonette Dressing 11.50

MAYTAG BLUE CHEESE SALAD 13.00
with Walnuts, Cranberries, Apples and Balsamic Vinaigrette

HEIRLOOM TOMATO SALAD 14.00
From Walter Ross' Lake Worth Farmhouse
with Pine Nuts, Basil, Boursin Cheese & Aged Balsamic Reduction

GOAT CHEESE & ROASTED BEET SALAD 12.50
with Sliced Pears and a Bouquet of Arugula

FLORIDA STONE CRAB 19.50
Whole Claw and Knuckle Meat, Off the Shell,
with Avocado, Tomatoes, Scallions & Orange Segments

SESAME CRUSTED AHI TUNA 12.50
with an Oriental Ginger-Sesame Sauce

LOBSTER MAC AND CHEESE 18.00
Maine Lobster Meat, our Signature Lobster Sauce,
Gratiné in the Oven with Gruyère Cheese

SMOKED SALMON 15.75
with Red Onions, Capers, Eggs, Sour Cream and Toasted Brioche

BURGUNDY ESCARGOTS in Garlic Butter 11.50

FOIE GRAS TERRINE 19.75
Served with Toasted Brioche

STEAK TARTARE 14.00 (Entrée 26.50)
Hand Cut Tenderloin and Traditional Condiments

BEEF CARPACCIO 14.50
with Arugula, Shaved Parmesan and White Truffle Drizzle

SIDE DISHES

POMMES FRITES
Hand Cut Daily French Fries,
Cooked in 100% Peanut Oil
7.00

POMMES PURÉE
Mashed Potatoes
7.00

TRUFFLE MAC & CHEESE
Made with Gruyère
8.50

RICE PILAF
Cooked with Caramelized Onions
5.00

RATATOUILLE
Provençal Vegetable Stew
(Eggplants, Zucchini, Onions,
Tomatoes, Bell Peppers and Garlic)
7.00

HARICOTS VERTS A L'AIL
(Garlic Green Beans)
7.00

STEAMED ASPARAGUS
7.00

SAUCES 3.00
(Au Poivre, Maitre D' Butter
or Bordelaise)
Black Truffle Sauce 5.00

BRUNCH SUN 11:00-3:00
LUNCH MON-SAT 11:30-2:30
AFTERNOON 7 Days 2:30-5:30
DINNER 7 Days 5:30

- BISTRO PLATES - (Served with Toasted Crostini)

"FROMAGE" 15.00
Three Imported Artisan Cheeses

"CHARCUTERIE" 15.00
Prosciutto di Parma, Garlic Sausage, Rosette de Lyon,
Cornichons and Country Paté

"GOURMANT" 28.50
Three Imported Artisan Cheeses, Prosciutto di Parma,
Garlic Sausage, Rosette de Lyon, Cornichons and Country Paté

ENTRÉES

MOULES FRITES MARINIÈRE 19.50
Prince Edward Island Mussels in a White Wine-Garlic-Shallot Broth

SWEET POTATO & COCONUT MAHI-MAHI 21.50
Over Mixed Baby Greens, Heirloom Tomatoes,
Green Beans, Pine Nuts and Coconut Ginger Dressing

GRILLED ATLANTIC SALMON 22.75
Steamed Asparagus and Champagne Sauce

PAN ROASTED CHILEAN SEABASS 32.00
Braised Leeks, Corn and Shiitake Ragout and Sauce au Vermouth

SEARED DIVER SCALLOPS 28.50
with Lobster Sauce and Basmati Rice Pilaf

GRILLED CHICKEN PAILLARD
with Arugula, Tomatoes and Parmesan 17.50

ORGANIC CHICKEN BREAST
Crusted with "Herbes de Provence", Au Jus Naturel
over Truffle Mac & Cheese (Allow 20mins) 19.75

COQ AU VIN
The Quintessential "Rooster" Favorite, Braised in Red Wine
with Lardons, Mushrooms, Pearl Onions, Carrots and Potatoes 21.50

VEAL SCALLOPINE 28.50
Mashed Potatoes, Haricots Verts, Morels & Mushroom-Madeira Sauce

HAMBURGER (10oz. USDA Prime Beef)
with Lettuce, Tomato and Onion on a Brioche Bun 13.00
Add Cheese (Cheddar, Gruyère or Brie) 1.50

STEAK TARTARE 26.50
Hand Cut Tenderloin, Side Traditional Condiments and Pommes Frites
(Can be mixed together by request)

STEAK FRITES
Our House Cut with Maitre D' Butter and Pommes Frites 25.50
We proudly use Brandt Farms All Natural Beef

HANGER STEAK with Confit Shallots and Pommes Frites 26.00
The Classic "Onglet à l'Echalotte"

STEAK AU POIVRE 33.00
New York Strip in Pepper Sauce with Pommes Frites

TOURNEDOS ROSSINI 45.00
Beef Tenderloin topped with Seared Foie Gras,
Potato Mousseline & Black Truffle Sauce

BRAISED LAMB SHANK
Flageolet Beans & Citrus Infused Demi-Glace 27.50

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.
Our Pommes Frites are cooked in 100% PEANUT oil.
18% will be added for parties of 7 or more.

JULIEN GREMAUD, Chef de Cuisine