

PISTACHE

- FRENCH BISTRO -

WINTER - LUNCH - WINTER

SOUPS, SALADS & SMALL PLATES

- SOUP DU JOUR 6.50
- ONION SOUP GRATINÉE with Gruyère Cheese 7.75
- MIXED BABY GREENS with Herbs and Dijon Vinaigrette 6.75
- ARUGULA & PARMESAN with Lemonette Dressing 9.50
- HEIRLOOM TOMATO SALAD 10.75
From Walter Ross' Lake Worth Farmhouse Tomatoes with Pine Nuts, Basil, Boursin Cheese & Aged Balsamic Reduction
- SESAME CRUSTED AHI TUNA with a Ginger-Sesame Sauce 12.50
- BURGUNDY ESCARGOTS in Garlic Butter 9.50
- STEAK TARTARE 12.00 (Entrée 19.50)
Hand Chopped Tenderloin, Side Condiments and Crostini
- FOIE GRAS TERRINE Served with Toasted Brioche 18.50

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

COMBINATIONS

- SOUP & HALF SANDWICH 9.75
Cup of Soup du Jour and a Half Chicken or Mahi Sandwich (Sorry, no substitutions)
- SOUP & SALAD 8.75
Soup du Jour and Mixed Greens
(Onion Soup Gratinée Add 1.25)

BISTRO PLATES

(Served with Toasted Crostini)

- "FROMAGE" 15.00
Three Imported Artisan Cheeses, Grapes, Apples and Walnuts
- "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

SANDWICHES (With your choice of Mixed Greens or Pommes Frites)

- BLACKENED MAHI-MAHI SANDWICH 12.50
with Lettuce, Tomatoes, Spicy Cajun Remoulade
- PECAN & GINGER TRIPLETAIL ROLL 14.50
Red & White Cabbage Slaw, Lettuce, Tomato, Onion, Lemon-Chive Mayo
- GRILLED CHICKEN SANDWICH
On Focaccia with Arugula, Tomatoes, Mozzarella, Basil & Balsamic 10.75
- TURKEY CLUB SANDWICH
Crispy Romaine, Tomatoes, Avocado, Bacon & Cranberry Jam 10.50
- CROQUE-MONSIEUR
The French Version of a Grilled Ham and Gruyère Cheese 9.50
Add Fried Egg (Croque-Madame) 1.50
- FRENCH DIP "AU JUS" 14.00
On Fresh Toasted Baguette with Gruyere Cheese and Horseradish Sauce
- HAMBURGER 11.50
10oz. USDA Prime Beef with Lettuce, Tomato and Onion on a Brioche Bun
Add Cheese (Cheddar, Gruyère or Brie) 1.75
- PISTACHE SPICY HOT DOG 12.00
Grilled Spicy Lamb Sausage, Caramelized Onions, Gruyere & Harissa Mayo

LUNCHEON SALADS

- MAHI-MAHI "ST. BARTH" 15.50
Crusted with Sweet Potatoes and Coconut, Mixed Baby Greens, Heirloom Tomatoes, Green Beans, Pine Nuts and Coconut Ginger Dressing
- NICOISE SALAD
Mixed Greens, Tomatoes, Peppers, Haricots Verts, Potatoes, Eggs, Olives, Anchovies and Albacore Tuna 14.00
With Seared Ahi Tuna 17.50

GRILLED CHICKEN PAILLARD
Lightly Pounded Marinated Chicken Breast with Arugula, Tomatoes and Parmesan-Reggiano 12.75

COUNTRY DUCK SALAD 15.75
Mixed Baby Greens and Herbs, Duck Confit, Duck Prosciutto, Bucheron Goat Cheese Crostini, Greens Beans and Cranberries

BEEF CARPACCIO
with Arugula, Shaved Parmesan and a White Truffle Drizzle 12.50

STEAK & BLUE CHEESE SALAD 14.50
Sliced Steak with, Fourme D'Ambert Blue Cheese, Walnuts, Cranberries, Apples and Balsamic Vinaigrette

MAIN PLATES

- MOULES FRITES MARINIÈRE 15.50
P.E.I. Mussels, Shallot-Garlic-White Wine Broth, Pommes Frites
- SEARED DIVER SCALLOPS 18.50
with our Signature Ratatouille, Basil Pesto & Red Pepper Coulis
- SMOKED SALMON PLATTER 14.75
Arugula, Red Onions, Capers, Eggs, Sour Cream, Toasted Brioche
- LOBSTER MAC & CHEESE 15.00
Lobster Meat, Béchamel & Lobster Sauce Gratinée with Gruyere
- QUICHE LORRAINE Ham, Bacon and Swiss Cheese 10.75
- VEAL SCALLOPINI 15.50
Lightly Breaded, Baby Spinach, Artichoke Hearts, Cherry Tomatoes, Parmesan & Creamy Truffle Dressing
- STEAK TARTARE 19.50
Hand Chopped Tenderloin and Side Condiments with Pommes Frites
- STEAK FRITES 23.50
Our House Cut with Maitre D' Butter and Pommes Frites

DESSERTS

- CAFÉ LIEGEOIS 7.00
- MOUSSE AU CHOCOLAT 6.00
- FLOATING ISLAND with Crème Anglaise 6.00
- CRÈME BRULÉE 6.00
- PROFITEROLES 7.00
- PUDDING 6.00
- BERRIES & CREAM 7.00
- ICE CREAM/SORBET
Vanilla or Chocolate, Lemon or Raspberry 6.00

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Our Pommes Frites are cooked in 100% PEANUT oil.