

PISTACHE

- FRENCH BISTRO -

WINTER - BRUNCH - WINTER

PETIT DEJEUNER

CROISSANT 3.25
Served with Butter and Jam

PAIN AU CHOCOLAT 3.25
(Chocolate Croissant)

PAIN PERDU (FRENCH TOAST) 9.50
Made with Brioche Bread
served with Berries and Maple Syrup

MAPLE PECAN PANCAKES
with Blueberries and Whipped Cream 9.50

FRESH SEASONAL FRUITS & BERRIES 8.50

EGGS

EGGS BENEDICT 13.00
Canadian Bacon, Hollandaise Sauce and Home Fries

EGGS NORWEGIAN 14.50
Poached on English Muffin, Smoked Salmon,
Hollandaise Sauce and Home Fries

CROQUE-MADAME 12.50
The French Version of a Grilled Ham and Cheese,
topped with a Fried Egg

OMELETTE (Choice of three ingredients) 13.00
Ham, Bacon, Mushrooms, Onions, Peppers,
Tomatoes, Spinach, Cheddar or Gruyere Cheese
Smoked Salmon Add 3.50
Egg White Add 2.00
Served with Home Fries and Toast

CROISSANT BREAKFAST SANDWICH 11.50
with Eggs, Ham, Gruyère and Home Fries

SPINACH QUICHE 10.75
with Gruyère Cheese, served with Mesclun Greens

SMALL PLATES

SOUP DU JOUR 6.50

ONION SOUP GRATINÉE 7.75
with Gruyère Cheese

MIXED BABY GREENS 7.50
with Herbs and Dijon Vinaigrette

ARUGULA & PARMESAN 9.75
with Cherry Tomatoes and Lemonette Dressing

SESAME CRUSTED AHI TUNA 14.50
with a Ginger-Sesame Sauce

STEAK TARTARE 12.00 (Entrée 23.50)
Hand Chopped Tenderloin mixed with Condiments
Served with Toasted Crostini

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

SANDWICHES

(With your choice of Mixed Greens or Pommes Frites)

PANKO CRUSTED SNAPPER SANDWICH
Panko Crusted on a Ciabatta Bun with Lettuce, Tomato,
Cole Slaw and Remoulade 16.00

CROQUE-MONSIEUR 11.00
The French Version of a Grilled Ham and Cheese Sandwich
with Gruyère and Béchamel

HAMBURGER 11.50
10oz. USDA Prime Beef, Lettuce, Tomato, Onion, Brioche Bun
Add Cheese (Cheddar, Gruyère or Blue Cheese) 1.75

FRENCH DIP "AU JUS" 14.50
On Fresh Toasted Baguette with Gruyère and Horseradish Sauce

MAIN PLATES & LUNCHEON SALADS

SMOKED SALMON PLATTER
with Red Onions, Capers, Chopped Eggs,
Arugula Salad, Cream Cheese & Toasted Bagel 15.75

NICOISE SALAD
Mixed Greens, Tomatoes, Peppers, Haricots Verts,
Potatoes, Eggs, Olives, Anchovies, Albacore Tuna 14.00
With Seared Ahi Tuna 18.50

MOULES FRITES MARINIÈRE
P.E.I. Mussels in a Shallot-Garlic-White Wine Broth 17.50
Served with Pommes Frites

MAHI-MAHI "ST. BARTH" 16.75
Crusted with Sweet Potatoes and Coconut,
Mixed Baby Greens, Heirloom Tomatoes, Green Beans,
Pine Nuts and Coconut Ginger Dressing

GRILLED ATLANTIC SALMON 18.00
with Signature Ratatouille, Basil Pesto & Red Pepper Coulis

GRILLED CHICKEN PAILLARD
Lightly Pounded Marinated Chicken Breast
with Arugula, Tomatoes and Parmesan-Reggiano 13.75

BEEF CARPACCIO
Arugula, Shaved Parmesan, White Truffle Drizzle 14.50

STEAK TARTARE 23.50
Hand Chopped Tenderloin mixed with Condiments
Served with Toasted Crostini and Pommes Frites

STEAK FRITES 23.50
Our House Cut with Maitre D' Butter and Pommes Frites

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