

# 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* 7.50
- ARUGULA & PARMESAN *with Lemonette Dressing* 9.75
- GOAT CHEESE & ROASTED BEET SALAD 12.50  
*with Sliced Pears and a Bouquet of Arugula*
- SESAME CRUSTED AHI TUNA 14.50  
*with a Ginger-Sesame Sauce*
- SHRIMP & CRAB COCKTAIL 17.50
- BURGUNDY ESCARGOTS *in Garlic Butter* 10.50
- STEAK TARTARE 11.00 (Entrée 23.50)  
*Hand Chopped Tenderloin, Side Condiments and Crostini*
- FOIE GRAS TERRINE 26.00  
*Served with Toasted Brioche and Lingonberry Sauce*

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

### BISTRO PLATES

(Served with Toasted Crostini)

“FROMAGE” 16.00  
*Three Imported Artisan Cheeses,  
Grapes, Apples and Walnuts*

“CHARCUTERIE” 16.00  
*Garlic Sausage, Rosette de Lyon,  
Country Paté and Cornichons*

“GOURMANT” 29.50  
*Three Imported Artisan Cheeses  
Garlic Sausage, Rosette de Lyon,  
Country Paté and Cornichons*

### COMBINATIONS

SOUP & SALAD 8.75  
*Soup du Jour and Mixed Greens*

SOUP & HALF SANDWICH 10.75  
*Cup of Soup du Jour and  
Half Chicken Sandwich or Turkey Club  
(Sorry, no substitutions)*

(Onion Soup Gratinée Add 1.25)

### SANDWICHES

*Served 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

GRILLED CHICKEN PANINI  
*Hot Pressed on French Panini Bread  
with Arugula, Tomato, Brie and Pesto* 12.50

TURKEY CLUB SANDWICH  
*Romaine, Tomatoes, Avocado, Bacon, Chive Mayo,  
and Cranberry Jam on Toasted Whole Wheat Bread* 10.50

CROQUE-MONSIEUR  
*The French Version of a Grilled Ham and Gruyère Cheese* 11.00  
Add Fried Egg (Croque-Madame) 1.50

FRENCH DIP “AU JUS” 14.50  
*On Fresh Toasted Baguette with Gruyère and Horseradish Sauce*

HAMBURGER  
*10oz. USDA Prime Ground Beef  
with Lettuce, Tomato and Onion on a Brioche Bun* 11.50  
Add Cheese (Cheddar, Gruyère or Brie) 1.75

ADAM’S VEGETARIAN SANDWICH 10.75  
*Roasted Red Peppers, Cucumber, Olive Tapenade,  
Arugula, Basil Pesto and Brie on Ciabatta Bread*

### LUNCHEON SALADS

ATLANTIC SEAFOOD SALAD 15.50  
*Sautéed Shrimp, Bay Scallops, Chopped Romaine,  
Mango, Avocado, Cherry Tomatoes, Hearts of Palm,  
Toasted Coconut and Cilantro Lime Vinaigrette*

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

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

CHICKEN CAESAR SALAD 13.75  
*Grilled Chicken Breast, Romaine Heart, Herb Croutons  
and Parmeggiano-Reggiano*

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

BEEF CARPACCIO  
*with Arugula, Shaved Parmesan, Capers* 14.50  
*and a White Truffle Cream Drizzle*

STEAK & BLUE CHEESE SALAD 14.50  
*Sliced Steak with Maytag Blue Cheese,  
Walnuts, Cranberries, Apples and Balsamic Vinaigrette*

JOIN US FOR

**BRUNCH**

Every SATURDAY & SUNDAY

11am-2pm

CHEF JULIEN GREMAUD

### MAIN PLATES

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

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

SMOKED SALMON PLATTER 15.75  
*Arugula, Red Onions, Capers, Eggs, Sour Cream, Toasted Brioche*

SPINACH QUICHE  
*with Gruyère Cheese, served with Mesclun Greens* 10.75

“CANNELLONI-STYLE” CRÊPE  
*with Ground Veal Stuffing, Parmesan, Tomato-Vodka Sauce* 13.50  
*Served with Mixed Greens*

STEAK TARTARE 23.50  
*Hand Chopped Tenderloin and Side Condiments  
Served with 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.