



PETIT LOUIS BISTRO

PRIX FIXE

\$29 PER PERSON

SALADE DE POMME DE TERRE

Fingerling Potato Salad, Baby Watercress, Celery, Lardons,

Mustard Vinaigrette...\$10

FILET DE VEAU RÔTI

Pan Roasted Veal Tenderloin, Grilled Shrimp, Zucchini,

Pearl Onion, Shellfish Cream Sauce...\$28

TARTE AUX POIRES

Pear Tart, Roasted Hazelnuts, Caramel Sauce

White Wine Sorbet...\$9

— ➤ SUGGESTED WINE PAIRING ➤ —
RED BURGUNDY

All bottles of wine from this region will be half price
with the order of one full menu.

(No substitutions available for this menu)





hors d'oeuvres

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| PÂTÉ MAISON House-Made Pâté, Pistachio, Pickled Onion, Grilled Baguette..... | 13 |
| SOUPE à L'OIGNON GRATINÉE Louis' Famous Onion Soup..... | 11 |
| SALADE VERTE Mesclun Greens, Reggiano, Red Wine Vinaigrette..... | 10 |
| MOULES AUX FINES HERBES Mussels, Roasted Tomato, Garlic, Fines Herbes Butter..... | 13 |
| RIS DE VEAU Veal Sweetbreads, Caramelized Broccoli, Sweet Potato Puree, Paprika..... | 15 |
| AUBERGINES CROQUANTES Eggplant Napoléon, Niçoise Olive Tapenade, Tomato, Chèvre, Pistou..... | 10 |
| BEIGNETS de CREVETTES Shrimp, Zucchini, Squash, Haricots Verts, Saffron Aioli..... | 14 |
| FRISÉE aux LARDONS Frisée, Poached Egg, Lardons, Roquefort..... | 14 |
| TERRINE à la mode LANDAISE Foie Gras Terrine, Grilled Baguette..... | 21 |
| GRAVLAX House Cured Salmon, Lemon, Capers, Chives, Crème Fraîche, Grilled Baguette..... | 13 |
| SALADE d'ENDIVE Mache & Endive Salad, Grapefruit Supremes, Chèvre, Hazelnuts, Lemon Vinaigrette..... | 12 |
| SALADE de ROQUEFORT Romaine, Roquefort, Pickled Fennel, Toasted Almonds, Fines Herbes Vinaigrette..... | 11 |
| ESCARGOTS de BOURGOGNE Snails, Fresh Herb Butter, Garlic..... | 12 |

principaux

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| POULET à L'ESTRAGON (serves two) Whole Roasted Chicken, Pommes Frites..... | 56 |
| SAUMON GRILLÉ Salmon, Potato Purée, Spinach, Beurre Rouge..... | 27 |
| LONGE D'AGNEAU RÔTI Lamb Sirloin, Harissa, Couscous, Green Onion, Cucumber Crème Fraîche..... | 28 |
| FILET MIGNON GRILLÉ Filet Mignon, Carrots, Fingerling Potato, Red Wine & Marrow Reduction, Béarnaise...34 | |
| POULET GRILLÉ Chicken Breast, Pommes Purée, Brussels Sprouts, Royal Trumpet Mushrooms, Sage Jus..... | 24 |
| MAGRET de CANARD Duck Breast, Seared Foie Gras, Roasted Squash, Pommes Rôties, Apple Compote..... | 28 |
| SAINT-JACQUES RÔTIES Pan Roasted Scallops, Baby Carrots, Roasted Cauliflower, Grapefruit Beurre Blanc..... | 29 |
| TRUITE AMANDINE Rainbow Trout, Almond Brown Butter, Rice Pilaf..... | 23 |
| BAR GRILLÉ Royal Sea Bass, Sweet Potato Purée, Brussels Sprouts, Roasted Carrots, Olive Oil..... | 28 |
| STEAK FRITES New York Strip, Beurre Maître d'Hôtel, Pommes Frites..... | 30 |
| SALADE de SAUMON Salmon, Baby Kale, Radishes, Apples, Beets, Crouton, Parmesan Vinaigrette..... | 18 |
| CONFIT de CANARD Duck Confit, Lyonnaise Potatoes, Reduction Sauce..... | 27 |
| CROQUE-MONSIEUR Brioche, Madrange Ham, Gruyère, Pommes Frites..... | 16 |
| OMELETTE du JOUR Mesclun Greens, Reggiano, Red Wine Vinaigrette..... | Market Price |
| QUICHE LORRAINE Bacon, Gruyère, Mesclun Greens..... | 14 |

suppléments

Riz Pilaf...4 / Champignons...5 / Epinards...6
 Pommes Frites... 6 / Haricots Verts... 6

OOH LA LA! SUNDAY BRUNCH

We invite you to join us on Sundays
 for Brunch 10:30 am to 2:00 pm
 see the Maître d'Hôtel to reserve your table

RESTAURATEURS: Tony Foreman and Cindy Wolf
CHEF de CUISINE: Christopher Scanga

A Gratuity of 19% is suggested to parties larger than 7.
 For Substitutions & Custom Preparations please add \$1 per dish.
 We fry in 100% peanut oil.