

ESTABLISHED 1998

Bistro Les Amis

BRUNCH



EGGS

| | |
|--|------|
| Eggs Benedict* | \$21 |
| Eggs Norwegian* with Smoked Salmon | \$22 |
| Steak & Eggs* | \$29 |
| Country Quiche | \$18 |
| Chive Scrambled Eggs* with Choice of Sausage or Cherrywood Bacon & English Muffin | \$18 |

SANDWICHES

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|--|------|
| Croque Monsieur Ham, Gruyere Cheese & Béchamel | \$18 |
| Avocado Toast with Smoked Salmon, Ribboned Cucumber & Tomato Dressing | \$22 |
| Bistro Burger* with Lettuce, Tomato & Red Onion | \$21 |
| Pulled BBQ Duck Confit with Smoked Ricotta, Fried Egg & Red Wine Onions | \$22 |
| French Dip Steak* with Horseradish Mayonnaise & Red Wine Au Jus | \$24 |
| Blackened Chicken with Red Onions, Arugula & Pesto | \$18 |
| Lamb Merguez Sausage with Roasted Red Pepper, Baby Arugula & Herb Yogurt | \$19 |

PASTA

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|---|------|
| Linguini with Marinara & Basil Chiffonade | \$19 |
| with Meat Sauce | \$21 |
| Fried Gnocchi with Pesto & Sun Dried Tomatoes | \$21 |
| Whole Wheat Goat Cheese Ravioli with Arugula, Sun Dried Tomatoes & Saffron | \$22 |
| Penne with Shrimp & Scallops with Kalamata Olives, Sun Dried Tomatoes, Shallots, Garlic & White Wine | \$30 |
| Mushroom Duxelle Ravioli with Truffle Cream Sauce | \$24 |

SIDES

| | | | |
|----------------------------|------|-------------------------|------|
| Spinach | \$8 | Brussels Sprouts | \$10 |
| Pommes Frites | \$10 | Haricots Verts | \$8 |
| Garlic Potato Purée | \$7 | | |

*Gluten Free

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase your Risk of Foodborne Illness.

APPETIZERS

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|---|---------|
| Onion Soup Gratinée | \$15.95 |
| *Bistro Salad with Baby Radish, Pink Grapefruit & Balsamic Vinaigrette | \$14 |
| Warm Aged Goat Cheese Wrapped in Pastry Leaf, Spring Mix, Lardons & Garlic Crostini | \$17 |
| *Baby Arugula Salad with Red Beets, Feta Cheese, Citrus Emulsion & Candied Walnuts | \$17 |
| Fried Calamari with Spicy Marinara | \$17 |
| Homemade Duck Terrine with Cornichons | \$17 |
| Lump Crab Cakes with Celery Root Slaw, Mache & Chipotle Remoulade | \$19 |
| Shrimp Cocktail | \$18 |

OMELETTES*

| | |
|--|--------|
| Arugula & Feta Cheese | |
| Mushrooms, Shallots & Herbs | |
| Spinach, Sun Dried Tomatoes & Goat Cheese | |
| All Served with Petite Salad | \$19 |
| Sub Egg Whites | \$2.00 |

ENTRÉE SALADS

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|--|------|
| *Seafood Salad Shrimp, Scallops, Japanese Cucumbers, Red Onions, Frisee & Oregano Vinaigrette | \$28 |
| *Yellow Fin Tuna Niçoise Salad* | \$25 |
| Cobb Salad Chicken, Bacon, Blue Cheese, Egg & Avocado | \$23 |
| Caesar Salad \$14 Add Chicken \$23 Blackened Shrimp \$25 | |

ENTRÉES

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|---|------|
| Croissant French Toast with Fresh Berries | \$20 |
| *Chicken Paillard with Arugula, Pommes Frites & Balsamic Reduction | \$25 |
| Classic Mussels Marinieres with Pommes Frites | \$22 |
| *Roasted Atlantic Salmon* with Haricots Verts, Crispy Shallots & Tomato Jam | \$26 |
| *Creekstone Farm Hanger Steak* with Bordelaise Sauce & Pommes Frites | \$38 |
| *Creekstone Farm Steak Frites* with Maitre D'Hôtel Butter | \$39 |



COCKTAILS

Fresh Squeezed Orange Juice \$7

Bloody Mary \$14

Les Amis \$16

Tequila, OJ, Galliano

Mimosa \$14

Champagne & Orange Juice

Bellini \$15

Champagne & Peach Nectar

Blue Mermaid \$15

Blue Curacao & Champagne

French Toast \$15

Baileys, Cinnamon Schnapps

Fuzzy Fruit \$14

Vodka, Peach Schnapps & Grapefruit Juice

Evening in Paris \$16

PeachVodka, Pineapple Juice, Orange Juice, Lemon Juice, Sprite

Veratini \$17

Hendrick's Gin, St-Germain, Fresh Lime Juice, Cherry Juice

French Martini \$16

Stoli Vanilla, Chambord, Pineapple Juice

Aperol Spritz \$15

Prosecco, Aperol, Club Soda

Sangria \$14

Mojito \$15

Pear Cosmo \$15

PearVodka, Triple Sec, Cranberry Juice & Lime Juice

