

ESTABLISHED 1998

Bistro Les Amis

BRUNCH



EGGS

Eggs Benedict*	\$19.95
Eggs Norwegian* with Smoked Salmon	\$21.95
Steak & Eggs*	\$29.95
Country Quiche	\$18.95
Chive Scrambled Eggs* with Choice of Sausage or Cherrywood Bacon & English Muffin	\$18.95

SANDWICHES

Croque Monsieur Ham, Gruyere Cheese & Béchamel	\$17.95
Avocado Toast with Smoked Salmon, Ribboned Cucumber & Tomato Dressing	\$18.95
Bistro Burger* with Lettuce, Tomato & Red Onion	\$18.95
Pulled BBQ Duck Confit with Smoked Ricotta, Fried Egg & Red Wine Onions	\$20.95
French Dip Steak* with Horseradish Mayonnaise & Red Wine Au Jus	\$21.95
Blackened Chicken with Red Onions, Arugula & Pesto	\$17.95
Lamb Merguez Sausage with Roasted Red Pepper, Baby Arugula & Herb Yogurt	\$18.95

PASTA

Linguini with Marinara & Basil Chiffonade	\$16.95
with Meat Sauce	\$18.95
Fried Gnocchi with Pesto & Sun Dried Tomatoes	\$18.95
Whole Wheat Goat Cheese Ravioli with Arugula, Sun Dried Tomatoes & Saffron	\$18.95
Penne with Shrimp & Scallops with Kalamata Olives, Sun Dried Tomatoes, Shallots, Garlic & White Wine	\$27.95
Mushroom Duxelle Ravioli with Truffle Cream Sauce	\$20.95

SIDES

Spinach	\$7	Polenta Cakes	\$9
Pommes Frites	\$10	Haricots Verts	\$7
Garlic Potato Purée	\$6		

*Gluten Free

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

APPETIZERS

Onion Soup Gratinée	\$13.95
*Bistro Salad with Baby Radish, Pink Grapefruit & Balsamic Vinaigrette	11.95.
Warm Aged Goat Cheese Wrapped in Pastry Leaf, Spring Mix, Lardons & Garlic Crostini	\$15.95
*Baby Arugula Salad with Red Beets, Feta Cheese, Citrus Emulsion & Candied Walnuts	\$15.95
Fried Calamari with Spicy Marinara	\$16.95
Homemade Duck Terrine with Cornichons	\$16.95
Lump Crab Cakes with Celery Root Slaw, Mache & Chipotle Remoulade	\$17.95
Shrimp Cocktail	\$16.95

OMELETTES*

Arugula & Feta Cheese	
Mushrooms, Shallots & Herbs	
Spinach, Sun Dried Tomatoes & Goat Cheese	
All Served with Petite Salad	\$19.95
Sub Egg Whites	\$2.00

ENTRÉE SALADS

*Seafood Salad Shrimp, Scallops, Japanese Cucumbers, Red Onions, Frisee & Oregano Vinaigrette	\$23.95
Yellow Fin Tuna Niçoise Salad	\$22.95
Cobb Salad Chicken, Bacon, Blue Cheese, Egg & Avocado	\$21.95
Caesar Salad \$11.95 Add Chicken \$19.95 Blackened Shrimp \$23.95	

ENTRÉES

Croissant French Toast with Fresh Berries	\$19.95
*Chicken Paillard with Arugula, Pommes Frites & Balsamic Reduction	\$22.95
Classic Mussels Marinieres with Pommes Frites	\$20.95
Roasted Atlantic Salmon with Haricots Verts, Crispy Shallots & Tomato Jam	\$26.95
Creekstone Farm Hanger Steak with Bordelaise Sauce & Pommes Frites	\$37.95
Creekstone Farm Steak Frites with Maitre D'Hôtel Butter	\$37.95



COCKTAILS

Fresh Squeezed Orange Juice \$5.75

Bloody Mary \$13

Les Amis \$14

Tequila, OJ, Galliano

Mimosa \$13

Champagne & Orange Juice

Bellini \$14

Champagne & Peach Nectar

Blue Mermaid \$14

Blue Curacao & Champagne

French Toast \$14

Baileys, Cinnamon Schnapps

Fuzzy Fruit \$13

Vodka, Peach Schnapps & Grapefruit Juice

Evening in Paris \$14

Peach Vodka, Pineapple Juice, Orange Juice, Lemon Juice, Sprite

Veratini \$15

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

French Martini \$14

Stoli Vanilla, Chambord, Pineapple Juice

Aperol Spritz \$14

Prosecco, Aperol, Club Soda

Sangria \$13

Mojito \$14

Pear Cosmo \$13

Pear Vodka, Triple Sec, Cranberry Juice & Lime Juice

