

ESTABLISHED 1998

Bistro Les Amis

# BRUNCH



## EGGS

<b>Eggs Benedict*</b>	\$16.95
<b>Eggs Norwegian*</b> with Smoked Salmon	\$17.95
<b>Steak &amp; Eggs*</b>	\$24.95
<b>Country Quiche</b>	\$15.95
<b>Chive Scrambled Eggs*</b> with Choice of Sausage or Cherrywood Bacon & English Muffin	\$15.95

## SANDWICHES

<b>Croque Monsieur</b> Ham, Gruyere Cheese & Béchamel	\$15.95
<b>Avocado Toast</b> with Smoked Salmon, Ribboned Cucumber & Tomato Dressing	\$16.95
<b>Bistro Burger*</b> with Lettuce, Tomato & Red Onion	\$16.95
<b>Pulled BBQ Duck Confit</b> with Smoked Ricotta, Fried Egg & Red Wine Onions	\$17.95
<b>French Dip Steak*</b> with Horseradish Mayonnaise & Red Wine Au Jus	\$17.95
<b>Blackened Chicken</b> with Red Onions, Arugula & Pesto	\$14.95
<b>Lamb Merguez Sausage</b> with Roasted Red Pepper, Baby Arugula & Herb Yogurt	\$16.95

## PASTA

<b>Linguini</b> with <b>Marinara &amp; Basil Chiffonade</b>	\$14.95
with <b>Meat Sauce</b>	\$16.95
<b>Fried Gnocchi</b> with Pesto & Sun Dried Tomatoes	\$16.95
<b>Whole Wheat Goat Cheese Ravioli</b> with Arugula, Sun Dried Tomatoes & Saffron	\$15.95
<b>Penne with Shrimp &amp; Scallops</b> with Kalamata Olives, Sun Dried Tomatoes, Shallots, Garlic & White Wine	\$20.95
<b>Mushroom Duxelle Ravioli</b> with Truffle Cream Sauce	\$18.95

## SIDES

<b>Spinach</b>	\$6	<b>Polenta Cakes</b>	\$8
<b>Pommes Frites</b>	\$8	<b>Haricots Verts</b>	\$7
<b>Garlic Potato Purée</b>	\$5		

\*Gluten Free

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

## APPETIZERS

<b>Onion Soup Gratinée</b>	\$11.50
<b>*Bistro Salad</b> with Baby Radish, Pink Grapefruit & Balsamic Vinaigrette	9.50
<b>Warm Aged Goat Cheese</b> Wrapped in Pastry Leaf, Spring Mix, Lardons & Garlic Crostini	\$14.95
<b>*Baby Arugula Salad</b> with Red Beets, Feta Cheese, Citrus Emulsion & Candied Walnuts	\$13.95
<b>Fried Calamari</b> with Spicy Marinara	\$14.95
<b>Homemade Duck Terrine</b> with Cornichons	\$14.95
<b>Lump Crab Cakes</b> with Celery Root Slaw, Mache & Chipotle Remoulade	\$15.95
<b>Shrimp Cocktail</b>	\$14.95

## OMELETTES\*

<b>Arugula &amp; Feta Cheese</b>	
<b>Mushrooms, Shallots &amp; Herbs</b>	
<b>Spinach, Sun Dried Tomatoes &amp; Goat Cheese</b>	
<b>All Served with Petite Salad</b>	\$16.95
<b>Sub Egg Whites</b>	\$2.00

## ENTRÉE SALADS

<b>*Seafood Salad</b> Shrimp, Scallops, Japanese Cucumbers, Red Onions, Frisee & Oregano Vinaigrette	\$21.95
<b>*Yellow Fin Tuna Niçoise Salad*</b>	\$21.95
<b>Cobb Salad</b> Chicken, Bacon, Blue Cheese, Egg & Avocado	\$18.95
<b>Caesar Salad</b> Add <b>Chicken</b> \$16.95 <b>Blackened Shrimp</b> \$18.95	\$9.95

## ENTRÉES

<b>Croissant French Toast</b> with Fresh Berries	\$17.95
<b>*Chicken Paillard</b> with Arugula, Pommes Frites & Balsamic Reduction	\$17.95
<b>Classic Mussels Marinieres</b> with Pommes Frites	\$18.95
<b>*Roasted Atlantic Salmon*</b> with Haricots Verts, Crispy Shallots & Tomato Jam	\$23.95
<b>*Creekstone Farm Hanger Steak*</b> with Bordelaise Sauce & Pommes Frites	\$31.95
<b>*Creekstone Farm Steak Frites*</b> with Maitre D'Hôtel Butter	\$31.95



## COCKTAILS

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**Fresh Squeezed Orange Juice** \$5.50

**Bloody Mary** \$12

**Les Amis** \$12

Tequila, OJ, Galliano

**Mimosa** \$12

Champagne & Orange Juice

**Bellini** \$12

Champagne & Peach Nectar

**Blue Mermaid** \$13

Blue Curacao & Champagne

**French Toast** \$13

Baileys, Cinnamon Schnapps

**Fuzzy Fruit** \$12

Vodka, Peach Schnapps & Grapefruit Juice

**Evening in Paris** \$14

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

**Veratini** \$14

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** \$12

**Mojito** \$14

**Pear Cosmo** \$13

Pear Vodka, Triple Sec, Cranberry Juice & Lime Juice

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