

ESTABLISHED 1998

Bistro Les Amis

BRUNCH



EGGS

Eggs Benedict*	\$17.95
Eggs Norwegian* with Smoked Salmon	\$18.95
Steak & Eggs*	\$26.95
Country Quiche	\$15.95
Chive Scrambled Eggs* with Choice of Sausage or Cherrywood Bacon & English Muffin	\$15.95

SANDWICHES

Croque Monsieur Ham, Gruyere Cheese & Béchamel	\$16.95
Avocado Toast with Smoked Salmon, Ribboned Cucumber & Tomato Dressing	\$17.95
Bistro Burger* with Lettuce, Tomato & Red Onion	\$17.95
Pulled BBQ Duck Confit with Smoked Ricotta, Fried Egg & Red Wine Onions	\$18.95
French Dip Steak* with Horseradish Mayonnaise & Red Wine Au Jus	\$19.95
Blackened Chicken with Red Onions, Arugula & Pesto	\$16.95
Lamb Merguez Sausage with Roasted Red Pepper, Baby Arugula & Herb Yogurt	\$17.95

PASTA

Linguini with Marinara & Basil Chiffonade	\$15.95
with Meat Sauce	\$17.95
Fried Gnocchi with Pesto & Sun Dried Tomatoes	\$17.95
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	\$25.95
Mushroom Duxelle Ravioli with Truffle Cream Sauce	\$19.95

SIDES

Spinach	\$7	Polenta Cakes	\$9
Pommes Frites	\$9	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	\$12.95
*Bistro Salad with Baby Radish, Pink Grapefruit & Balsamic Vinaigrette	10.95.
Warm Aged Goat Cheese Wrapped in Pastry Leaf, Spring Mix, Lardons & Garlic Crostini	\$14.95
*Baby Arugula Salad with Red Beets, Feta Cheese, Citrus Emulsion & Candied Walnuts	\$14.95
Fried Calamari with Spicy Marinara	\$14.95
Homemade Duck Terrine with Cornichons	\$14.95
Lump Crab Cakes with Celery Root Slaw, Mache & Chipotle Remoulade	\$16.95
Shrimp Cocktail	\$14.95

OMELETTES*

Arugula & Feta Cheese	
Mushrooms, Shallots & Herbs	
Spinach, Sun Dried Tomatoes & Goat Cheese	
All Served with Petite Salad	\$17.95
Sub Egg Whites	\$2.00

ENTRÉE SALADS

*Seafood Salad Shrimp, Scallops, Japanese Cucumbers, Red Onions, Frisee & Oregano Vinaigrette	\$22.95
Yellow Fin Tuna Niçoise Salad	\$21.95
Cobb Salad Chicken, Bacon, Blue Cheese, Egg & Avocado	\$18.95
Caesar Salad Add Chicken \$17.95 Blackened Shrimp \$20.95	\$10.95

ENTRÉES

Croissant French Toast with Fresh Berries	\$17.95
*Chicken Paillard with Arugula, Pommes Frites & Balsamic Reduction	\$20.95
Classic Mussels Marinieres with Pommes Frites	\$19.95
Roasted Atlantic Salmon with Haricots Verts, Crispy Shallots & Tomato Jam	\$24.95
Creekstone Farm Hanger Steak with Bordelaise Sauce & Pommes Frites	\$32.95
Creekstone Farm Steak Frites with Maitre D'Hôtel Butter	\$35.95



COCKTAILS

Fresh Squeezed Orange Juice \$5.50

Bloody Mary \$12

Les Amis \$13

Tequila, OJ, Galliano

Mimosa \$12

Champagne & Orange Juice

Bellini \$12

Champagne & Peach Nectar

Blue Mermaid \$13

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 \$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

