



Dinner Menu

STARTERS

LOBSTER QUESO (Queso au Homard) 18

Sharing bowl of cheesy veggie sauce with lobster bits served with tortilla chips

SALMON & ORANGE VERRINE (Verrine au Saumon et À L'Orange) 17

Bits of smoked salmon interspersed with bits of orange pieces

SOUPES

FRENCH ONION (Français à L'Oignon) 15

Classic French onion soup topped with French baguette pieces, gruyere, and parmesan

SHRIMP AND CHAMPAGNE BISQUE (Bisque de Crevettes et Champagne) 20

Shrimp, champagne, herbs, veggies in a creamy fragrant broth

SALADES

CLASSIC CAESAR SALAD (Salade Cesar) 14

Romaine hearts, croutons, signature dressing, topped with shaved parmesan

PEPPER HOUSE SALAD (Salade de Poivre Maison) 11

Mix greens, tomato, red onion, cucumber, carrots, herbs, choice of blue cheese, ranch, or vinaigrette dressing

ENTRÉES

PAN-SEARED RIBEYE (Côte de Boeuf Pôlée) 35

Seared 1-1.5" ribeye in butter, rosemary, and thyme served with balsamic sauce

GARLIC BUTTER BAKED SCALLOPS (Pétoncles Cuits au Beurre D'ail) 28

Large sea scallops bathed in butter and garlic with parmesan cheese topping

SWAI (Swai Meuniere) 22

Swai fillet sautéed in butter with capers, parsley, and lemon sauce

FRENCH ORANGE CHICKEN (Poulet À L'Orange Français) 21

Chicken breast sauteed in butter served with an orange gastric

**Entrees are served with potatoes
and either sauteed spinach & kale, sauteed haricort verts, sauteed asparagus, or mint-pea mousse**



DRINKS (Boissons) 3 - 4

Iced Black Tea

Glass of regular tea sweetened with turbinado sugar and infused with fresh lemon

Chamomile Tea

Herbal tisane of chamomile tea flowers with honey

Green Tea

Herbal tisane of China green tea with honey

Coffee

Certified 100% Jamaican Blue Mountain | Starbucks French Dark Roast

WATER (Eau) 3

San Pellegrino

A sparkling mineral water from the Italian alps

Acqua Panna

A mineral water from Tuscany, Italy

Evian

A mineral water sourced from the French Alps

Coconut

A naturally sweet liquid from green coconuts that helps in replenishing electrolytes

RESERVATIONS ONLY AT OPENTABLE.COM OR LEBISTROPEPPER.COM

20% Gratuity for parties of 6 or more

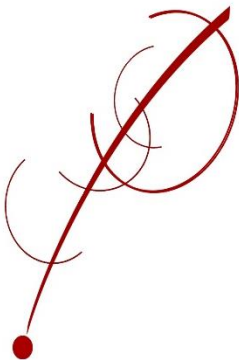
All credit cards are welcomed; tap and touchless available

Some menu items may not be available

More herbal tisanes available

THANK YOU FOR YOUR PATRONAGE!

Merci!



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Reservation Required
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Gallaway
is gastronomically
a good
idea