



Dinner Menu

STARTERS

LOBSTER RAVIOLI (Raviolis au Homard) 18

A luxurious stuffed pillow of three-cheese pasta topped with lobster sauce

CLASSIC FRENCH OMELET (Omelette Française) 15

A pillowy three-egg omelet basted in compound butter with parmesan, gruyere, chives, and tarragon

SAUSAGE STUFFED MUSHROOMS (Champignons Farcis à la Saucisse) 22

Mushroom caps filled with a mixture of breadcrumbs, sausage, marsala wine, mushroom stems, garlic, parmesan

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, gruyere, and chives in a creamy fragrant broth

CHILLED CARROT SOUP (Soupe de Carottes Froide) 13

A delicious cold soup of carrots, carrot juice, and honey with a crème fraiche mousse of herbs

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, assortment of veggies and herbs, choice of blue cheese, ranch, or vinaigrette dressing

ENTRÉES

PAN-SEARED RIBEYE (Côte de Boeuf Pôlée) 48

Seared 1-2" ribeye in butter, rosemary, and thyme served with balsamic sauce and Cognac butter

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 filet sautéed in butter with capers, parsley, and lemon sauce



FRIED CHICKEN WINGS – ASIAN STYLE (Ailes de Poulet Frites à la Manière Asiatique) 21

Three deep fried whole chicken wings marinated in Shaoxing wine and soy sauce

Entrees are served with Chef's choice of potatoes (either mashed, parmesan baked, or pan seared) and either sauteed spinach, sauteed haricot verts, sauteed asparagus, or creamed spinach, cornbread or rolls

BOISSONS (BEVERAGES)

Iced Black Tea 3

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

Chamomile Tea 3

Herbal tisane of chamomile tea flowers with honey

Green Tea 4

Herbal tisane of China green tea with honey

Coffee 5

Certified 100% Jamaican Blue Mountain | Starbucks French Dark Roast

WATER (Eau)

San Pellegrino 3

A sparkling mineral water from the Italian alps

Acqua Pann 3

A mineral water from Tuscany, Italy

Evian 3

A mineral water sourced from the French Alps

Coconut 4

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

RESERVATIONS ONLY AT OPENTABLE.COM OR LEBISTROPEPPER.COM

18% Gratuity for parties of 7 or more

All credit cards are welcomed; tap and touchless available

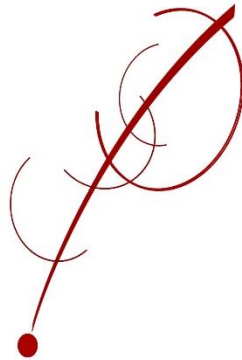
Some menu items may not be available

More herbal tisanes available

Usually, an assortment of cookies or truffles are available

THANK YOU FOR YOUR PATRONAGE!

Merci!



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M-F 6 PM – 9 PM
Reservation Required at
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is **gastronomically**
a good
idea