

BISTRO HILARY

DINNER

HORS-D'OEUVRE

MELTED RACLETTE CHEESE — \$8
sweet pepper piperade/toasted baguette

ROASTED
ALMONDS — \$4

EGGS DIJON — \$8
crispy deviled eggs

SALMON RILLETTES — \$12
*smoked salmon spread/dill/horseradish
toasted baguette*

CRISPY SHRIMP — \$10
remoulade sauce

FRITES & FRANCH — \$5
home made fries/garden herbs

PETITE PLATS

BISTRO SALAD — \$8
*bibb lettuce/fines herb/
tomato/dijon vinaigrette/
brioche crouton*
~ add blue cheese \$1 ~

BEETS & GOAT
CHEESE — \$10
red wine vinaigrette

TOMATO
BISQUE — \$9
en croûte

ENTRÉES

CHEF'S SPECIAL — *MKT*

MEDITERRANEAN
WOOD GRILLED
CHICKEN — \$19
*summer squash & zucchini
couscous/lemon/caper*

CAJUN CHICKEN
— \$19
beurre blanc sauce/frites

TROUT
MEUNIÈRE
AMANDINE —
\$24
vegetable du jour

COQUILLES ST.
JACQUES — \$26
scallop casserole

BEEF BOURGUIGNON — \$23
*braised beef
buttery egg noodles*

*LE BURGER — \$14
*B1 sauce/bordelaise mushrooms
guyere cheese/frites*
~ bacon \$2.5 ~

*8OZ FILET — \$39
potato gratin
~ bordelaise mushrooms \$4 ~

*STEAK FRITES
*12oz Ribeye- \$30
8oz Skirt Steak- \$24*
~ hard wood grilled/maitre d' butter
bordelaise mushrooms \$4 ~

GARNITURES

FRITES — \$6

CHICK PEA FRITES
— \$5

MACARONI AU GRATIN — \$6

BUTTERY EGG NOODLES — \$5

PETITE SALAD — \$6
red wine vinaigrette

VEGETABLE DU
JOUR — \$6

MARINATED
FRENCH GREEN
LENTILS — \$5

BORDELAISE
MUSHROOMS —
\$8

DESSERT

LEMON SABAYON TART — \$8
toasted meringue

CARAMEL POTS
DE CREME — \$8
palmiers

CRÊPES DU JOUR — \$10
french vanilla ice cream

WARM CHOCOLATE CAKE — \$12
almond crunch/coffee ice cream