Bistro 42

FARM TO TABLE

STARTERS

SOUPE DU JOUR (GF) | $8
Bowl of our homemade soup of the day

LES ESCARGOTS DU CHEF | $15
Snails cooked in our chef's signature garlic pastis herb butter with a puff pastry hat

SOUPE D'OIGNON GRATINÉE | $12
Three onion apple cider soup topped with Swiss and cheddar cheese gratinée

SALADE MAISON (GF) | $8
House salad topped with carrot, onion, tomatoe served with our French vinaigrette

CLASSIC CÉSAR SALADE | $12
Romaine, anchovies and croutons served with homemade creamy dressing topped with shaved parmesan cheese **Add Chicken | $7**

STEAK TARTARE | $22
Raw-ground Black Angus sirloin seasoned with garlic, Dijon, capers, onion shallots, toasted baguette and a petite salad French vinaigrette

BACON MAC AND CHEESE | $14

SALADE DE CHÈVRE CHAUD | $13
Spring salad with warm honey goat cheese crostini served with our French balsamic vinaigrette

CHOUX DE BRUXELLES (GF) | $17
Sautéed Brussels sprouts with crispy bacon, candied walnuts, topped with parmesan cheese and balsamic reduction

CHICKEN WINGS (GF) | $16
Buffalo | BBQ | Teriyaki | Garlic Parm
served with carrot, celery & blue cheese sauce

CUISSE DE GRENOUILLE (GF) | $19
Frog legs with garlic parsley lemon butter sauce

LA PLANCHE | $20
Chef's daily selection 2 cheeses & 2 charcuterie served with croutons, Dijon mustard, and cornichons

Add Domestic Cheeses - 2 oz each | $5
Add Artisanal Cheeses - 2 oz each | $7
Add Charcuterie - 2 oz each | $6

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please note parties of 6 or more may be subject to 20% gratuity

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ENTRÉES

SOURIE D'AGNEAU (GF) | $36

Slow-braissed lamb hindshank served with Gratin Dauphinois,
asparagus vegetable soufflé, Tomato Provençal and demi-glace

JARET DE PORC (GF) | $33

Braised Pork Shank served with sautéed potatoes, seasonal vegetables and wild mushroom demi-glace

RISOTTO AUX PETIT LÉGUMES (GF) | $24 **ADD CHICKEN OR SHRIMP | $7**

Creamy wild mushroom and vegetable risotto finished with Parmesan cheese infused white truffle oil

FILET DE TRUITE AUX AMANDES, CAPRES ET JUS DE CITRON (GF) | $29

Pan-seared trout filet served over wild basmati rice with seasonal
Vegetables almond, caper and dried cramberry sauce

ONGLET À L'ÉCHALOTE (GF) | $30

Grilled hanger steak served with classic Bordelaise shallot sauce and French fries

MAGRET DE CANARD AUX FRAMBOISE (GF) | $42

Pan-seared duck breast served with asparagus, Gratin Dauphinois, tomato Provençal,
and vegetable soufflé, finished with raspberry demi-glace

CREVETTES À LA MÉDITERRANÉENNE (GF) | $28

Pan-seared tiger shrimp sautéed with diced tomatoes, onion, olives, capers, garlic and Herbe de Provence, flambéed with Pastis, served with rice and seasonal vegetables

FILET DE FLANDRE MEUNIÈRE (GF) | $27

Pan-seared flounder filet served with seasonal vegetables
saffron rice pilaf and classic lemon better sauce

LES BURGERS

All burgers are served with French fries

Step 1. Beef or Vegetarian | **$15**
Step 2. Swiss | Cheddar | American | Pepper Jack **$2**
Step 3. Bacon | Egg | Sautéed Mushrooms | Sautéed Onions | **$2.50**

Extra Dressing| $ 1.50 Extra Sauce | $ 2 Extra Bread | $ 3

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DESSERT

CHOCOLAT POT DE CRÈME (GF) | $8

Topped with whipped cream

CRÊPE AU NUTELLA | $10

Nutella Crêpe garnished with whipped cream and fresh strawberries

CRÊPE COULIS | $12

Crêpe with Berry Coulis and French Vanilla Ice Cream

LA POIRE (GF) | $12

Poached Pear in star anis red wine reduction served
with French vanilla ice cream

TARTE AU CITRON VERT | $9

Key Lime Pie

CRÈME BRÛLÉE (GF) | $10

Classic crème brûlée

MOELLEUX AU CHOCOLAT | $10

Molten Chocolate lava cake

GLACE À LA VANILLE (GF) | $7

French vanilla ice cream

APPLE PIE À LA MODE | $12

Warm French apple pie with vanilla ice cream

(GF) - GLUTEN FREE

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WHITE

	Glass	Bottle
Pinot Grigio Terre Di Ponti	$11	$37
Reisling Johannes A. Koch	$11	$37
Chardonnay Chateau Guilhem	$12	$42
Sauvignon Blanc Chateau Guilhem	$12	$42

RED

Chateau De Lionne Graves Bordeaux	$14	$53
Pinot Noir Ombu	$11	$41
Pinot Noir Le Sentier	$12	$45
Côtes Du Rhône	$13	$49
Malbec Ombu	$12	$45
Stormy Cabernet	$11	$41
Stormy Merlot	$10	$37
	$10	$37

OUR RED SELECTION BY THE BOTTLE

2014 AOC Gigondas	$89
2014 AOC Vacqueras	$78
Côtes Du Rhône Grande Réserve	$69

ROSÉ

La Vie En Rosé	$14	$53

SPARKLING

Prosecco	$15	$57
Ma Maison Champagne	$15	$57