

Bistro Tuesdays

To start, to share

Cheese & Charcuterie

3 pieces – \$22

4 pieces – \$28

5 pieces – \$32

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Fresh Shucked Oysters

6/\$21

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Frites & Parmesan Garlic Aioli – \$9

Appetizers

Summer Fennel Salad – \$19

Fennel, beets, citrus, pistachio, whipped ricotta,
pomegranate vinaigrette

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Grilled Gem Lettuce – \$16

Wild leek ranch, Parmesan, garlic pangrattato

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Steak Tartare – \$22

Crispy sunchoke, lovage, pickled wild leeks

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Mains

Halibut Reuben – \$24

Montreal smoked meat, Gruyère, frites

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Steak Frites – \$34

*5 oz. prime striploin, Café de Paris butter,
frites,*

roasted garlic aioli, petit salad

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Fish and Chips – \$29

*Crispy pickered cabbage slaw, wild leek tartar
sauce*

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Halibut – \$42

Cauliflower purée, caper brown butter sauce

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Enchiladas – \$28

*Corn tortillas, roasted peppers, corn, black
beans,*

mole rojo, queso, crema, avocado, cilantro