

SHALLOTS BISTRO

DINNER MENU

Winter 2010

“Beauty will be edible or will not exist.” Salvador Dali

LES POTAGES

Soup

Soupe du jour 7

Traditionnel Soupe 9

LES PLATS PREMIERS

Appetizers

Kobe Sliders Served with ketchup, mustard and pickle on a homemade bun 21

Moroccan Beef Cigars Wonton skins filled with spiced beef, golden raisins served with tahini sauce 12

Asian Barbeque Beef Skewers Asian sweet & spicy marinated rib eye 18

Grilled Saucisson Homemade beef sausage wrapped in pastry & served with mustard steak sauce 14

Crispy New Potato Cups Filled with beef chili & chives 12

Steak Bites Prime rib bites served with bloody mary dipping sauce 18

Crispy Veal Sweetbreads Green salad, green beans with a red wine reduction 19

Shredded Duck Spring Rolls Chutney dip 15

Duck Confit Nachos Crispy wonton, shredded duck, black bean & corn relish with a hint of cilantro 15

Italian Chicken Skewer Italian style marinated grilled chicken breast 12

Tuna Nicoise Burgers Served with roasted garlic/tomato aioli 16

Faux Shrimp Concasse Faux shrimp sautéed with garlic, white wine, fresh herbs & grape tomatoes 15

Homemade Gnocchetti Wild mushrooms tomatoes, garlic, fresh herbs and truffle oil 13

Potato Gaufrette Topped with smoked salmon & cucumber dill sauce 12

Combo Plate One Potato cups, duck spring roll, grilled saucisson (Serves 2) 24

Combo Plate Two Skewer combo Asian beef and Italian chicken, Moroccan cigars (Serves 2) 29

LES SALADES

Salads

Salade De la Maison Mesclun greens, carrots, grape tomatoes, cucumbers, chickpeas with herb vinaigrette 12

Salade du Saison Baby spinach & radicchio salad, grilled red onion, allumettes of red peppers, carrot threads, sesame tahini vinaigrette 14

Caesar Salade classic Caesar salad, romaine lettuce, toasted croutons with homemade Caesar dressing 12
Add Anchovies by request

Winter Salade Gourmet greens, sautéed pears, pomegranate seeds, glazed pecans, pinot noir vinaigrette 14

Roasted Beet Salade Julienne of roasted beets, organic baby greens, toasted walnuts tossed with citrus white wine vinaigrette 15

Grilled Atlantic Salmon add salmon to any salad as entrée 33

Grilled Chicken Breast add chicken breast to any salad as entrée 28

Twisted Cobb Salade Entrée romaine lettuce, grilled chicken breast, diced tomatoes, avocado, beef fry, hardboiled egg, croutons 26

Tuna Nicoise Entrée pan seared Ahi tuna, capers, black olives, quail eggs, boiled potatoes, French green beans, greens with Dijon vinaigrette 29

LES POISSONS *Fish Entrées*

Teriyaki Glazed Salmon Glazed Scottish salmon, baby bok choy, stir fried vegetables, shiitake mushrooms, Forbidden city black rice, topped with scallion allumettes 36

Salmon a la Moutard Whole grain mustard glazed roasted Atlantic salmon, served with "au gratin" potatoes, blanched asparagus & crispy leeks 33

Wasabi Halibut Wasabi infused & panko crusted fillet served with basmati rice, haricot verts, citrus wasabi reduction & won ton crisp 37

Moroccan Bass Striped sea bass, sautéed with onions, tomatoes, peppers, cracked green olives & preserved lemons served with couscous & cumin cilantro glazed baby carrots 35

Pumpkin Sea Bass Pumpkinseed encrusted Chilean sea bass, yellow wax beans, glazed butternut squash, cumin "beurre blanc", frizzled beet threads 39

Sesame Ahi Tuna Steak Sushi grade yellow-fin tuna encrusted with black & white sesame seeds, served over wilted spinach, green onion risotto, ginger soy reduction (Served rare. Medium rare by request only) 44

LES SHALLOTS BISTRO CLASSIQUES *Classic Entrées*

Chicken Bouillabaisse Seared chicken breast simmered with classic bouillabaisse flavors, saffron rice & sautéed sugar snap peas 26

Chicken Marsala Organic boneless chicken breast, rice pilaf & blanched asparagus, marsala mushroom sauce 28

Coque Au Vin Braised chicken breast, pearl onions, button mushrooms, roasted garlic pommes puree, haricot verts, wine veloute sauce 29

Grilled Chicken Provencal Herb infused breast of chicken, roasted Yukon gold potatoes, glazed root vegetables 24

Duck a la Orange Crispy double breast, served with sweet potato puree, wilted spinach, caramelized orange reduction 39

Lamb Tagine Chef Carlos' signature recipe of braised lamb & dried fruits, served with couscous, garnished with caramelized onions & toasted almonds 37

Braised Lamb Shank slow braised in a rich wine vegetable au jus, served with Moroccan couscous 34

Gremolata Rack of Lamb Gremolata encrusted rack of lamb, roasted garlic, pommes puree, roasted root vegetables, herb red wine reduction 68

Crown Rack of Lamb Gremolata encrusted rack of lamb for two 130

Beef Stroganoff Slow braised prime beef, baby onions, petite pois, crimini mushrooms, served over egg noodles in a rich wine sauce 35

Kobe Back Ribs Chef Carlos' finger licking barbecue rib sauce, twice baked potato, homemade coleslaw 55

Pasta Bolognese Linguini pasta, gourmet chunky tomato meat sauce served with garlic crouton 28

Pasta a la Vodka Farfalle pasta tossed with vodka tomato cream sauce, petite pois, fresh basil 25

Pasta a la Puttanesca fusilli pasta, roma tomato, capers, Kalamata olives, fresh herb garlic evoo 24

Grilled Vegetable Napoleon Served on polenta cake, haricot vert, tomato broth 24

Grilled Atlantic Salmon add salmon to any pasta 34

Grilled Chicken Breast add chicken breast to any pasta 29

LES PLATS PRINCIPAUX *Steak Entrées*

Steak Bordelaise Dry aged rib eye bone-off, pommes frites finished with crispy onion rings and Shallots bordelaise sauce 39

Petite Steak Bordelaise 7 oz dry aged rib eye bone-off, pommes frites finished with crispy onion rings and Shallots bordelaise sauce 29

Grilled Veal Chop Grilled to perfection, served with sun dried tomato risotto, grilled asparagus, pomegranate glaze 59

Prime Rib Prime aged beef, twice baked potato, creamed spinach, au jus topped with crispy onion rings 45

Steak Diane Aged prime rib grilled to perfection, crispy Yukon potatoes, blanched asparagus, light mustard port wine reduction, crispy leeks 41

Gauche Argentinean Steak Marinated grilled skirt steak served with pommes frites, grilled asparagus, chimichurri sauce 35

Tunisian Steak Aged prime rib steak, classic Tunisian spice rub, cumin cilantro glazed baby carrots, Israeli couscous, crispy onion rings 40

Beef Medallion Eye of the rib filet, roasted fingerling potatoes, baby vegetable medley, red wine reduction 55

Cajun Blackened Rib Eye Dry rub, sweet pommes frites, crispy onion rings 39

Chef's Special Eye of the rib filet, sautéed mushrooms, "au gratin" potatoes, asparagus, crispy onion rings topped with port wine reduction 55

Prime Rib or Crown Rack of Lamb Chef carved tableside for parties of 5 or more 65 per guest by advance order only

**All steaks served with frites unless specified
House Cut 12 oz, bone-off unless specified**

House made Béarnaise Sauce 6

Steak temperatures

"Black and Blue"-seared outside, cold red center

Rare-cool, red center

Medium-Rare- warm red center

Medium-warm pink center

Medium-Well-warm, barely pink/grey center

Well-warm grey center

ACCOMPAGNEMENTS *Side Dishes*

Pommes Purées 6
Baked Potato 5
Asparagus 9

Wilted Garlic Spinach 8
Sautéed Mushrooms 8
Wild Rice Pilaf 7

Pommes Frites 5
Baked Sweet potato 7
Creamy Polenta 8

18% gratuity on parties of five or more

*The rib-eye steaks are well-marbled and flavorful.
If you desire a leaner cut of meat, Chef suggests the Chef's Special steak.

Not responsible for meat cooked medium-well or well done.

To maintain the ambiance of our dining room, we ask that you do not use your cell phones.