

SHALLOTS BISTRO

LUNCH MENU

Les Salades

Caesar Salade Classic Caesar salad, romaine lettuce, toasted croutons, homemade Caesar dressing 9

Salade de la Maison Mesclun greens, carrots, grape tomatoes, cucumbers, chickpeas, citrus herb dressing 9

Salade du Saison Baby spinach & radicchio salad, grilled red onion, allumettes of red peppers, carrot threads, sesame tahini vinaigrette 9

Les Salades Entrées

Taco Salad Crispy lettuce, avocado, pico de gallo, spiced ground beef finished with a cilantro lime dressing served in a tortilla shell 24

Twisted Cobb Salad Romaine lettuce, grilled chicken breast, diced tomatoes, avocado, beef fry, hardboiled egg, croutons 22

Tuna Nicoise Pan seared Ahi tuna, capers, black olives, quail eggs, boiled potatoes, French green beans, greens with Dijon vinaigrette 21

Beef Nicoise Grilled rare beef, capers, black olives, quail eggs, boiled potatoes, French green beans, greens with Dijon vinaigrette 24

Entrées

Les Sandwiches

Pastrami Sandwich served with grilled onions, beer mustard sauce, on a rye bread 12

Kobe Sloppy Joe chopped kobe beef in a rich chili tomato sauce served with sweet pommes frites 30

Turkey Club fresh turkey, sliced tomatoes, lettuce, beef fry, spicy mayo 11

Crispy Fish Sandwich lightly breaded striped bass, tomato, spicy tartar sauce, side salad 9

Grilled Tuna Steak Sandwich grilled onion, tomatoes, pickle, side salad 14

Veggie Wrap spinach tortilla, filled with grilled vegetables, garden greens, babaganoush 9

Southwest Wrap grilled chicken breast, roasted corn, black bean relish, garden greens, in a chipotle tortilla 12

Grilled Steak Wrap sliced rare beef mixed greens, grilled onions & herbed aioli 14

Smoked Salmon Wrap smoked salmon, cucumber, tomato, grilled onion, lemon caper tartar sauce 11

Grilled Shallots Bistro Burger lettuce, tomato, grilled pickle 19

Kobe Burger 10 oz on a homemade bun grilled onions, tomato beef fry served with a mix of sweet & regular pommes frites 35

all sandwiches served with pommes frites unless otherwise specified

Les Classiques

Gauche Argentinean Steak* 7 oz marinated grilled skirt steak served with pommes frites, grilled asparagus, chimichurri sauce 24

Cajun Blackened Rib Eye* 7 oz dry rub, sweet pommes frites, crispy onion rings 29

Kobe Back Ribs Chef Carlos' finger licking barbeque rib sauce, twice baked potato, homemade cole slaw 55

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

Chicken Bouillabaisse Seared chicken breast simmered with classic bouillabaisse flavors, saffron rice & sautéed sugar snap peas 19

Grilled Chicken Provencal Herb infused breast of chicken, roasted Yukon gold potatoes, glazed root vegetables 19

Teriyaki Glazed Salmon Glazed Scottish salmon, baby bok choy, stir fried vegetables, shiitake mushrooms, Forbidden city black rice, topped with scallion allumettes 24

Pasta alla Puttanesca fusilli pasta, roma tomato, capers, Kalamata olives, fresh herb garlic evoo 19

Grilled Vegetable Napoleon Served on polenta cake, haricots verts, tomato broth 19

Pasta Bolognese Linguini pasta, gourmet chunky tomato meat sauce served with garlic crouton 22

Les Potages Soupe du jour 5 Traditionnel Soupe 7 Vegetable du Jour 5

Accompagnements Moroccan Cigars 8 Pommes purée 5 Pommes frites 5 Side Salad 5

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.