LE BORDELAIS

À LA CARTE MENU

Cuisine · Passion · Tradition

SOUPS

Soup of the Day — **$7.95**
Seasonal chef's recipe

French Onion Soup Gratinée — **$14.95**
Beef broth, caramelized onions, crouton, melted cheese

SALADS

Green Salad with Balsamic Vinaigrette — **$8.95**
Mixed greens, house dressing

House Caesar Salad — **$10.95**
Romaine, bacon, croutons, Parmesan, Caesar dressing

Warm Goat Cheese Salad — **$18.95**
Warm goat cheese, walnuts, apples, honey vinaigrette

Tomato and Bocconcini Salad — **$16.95**
Seasonal tomatoes, bocconcini, fresh basil, olive oil

STARTERS

Garlic Escargots or Gratinated — **$12.95 / $16.95**
Parsley butter, Parmesan gratin

Crispy Fried Calamari — **$18.95**
House tartar sauce, lemon

Salmon Tartare — **$18.95**
Fresh salmon, capers, shallots, lemon, olive oil

Classic Beef Tartare — **$20.95**
Hand-cut beef, capers, shallots, mustard, pickles, egg yolk

Shrimp Guacamole — **$16.95**
Pan-seared shrimp, house guacamole, lemon

Classic Smoked Salmon — **$18.95**
Atlantic salmon, capers, red onions, lemon

Cognac and White Wine Flambéed Shrimp — **$18.95**
Sautéed shrimp, Cognac, white wine, shallots, fine herbs

EXTRAS

Grilled Asparagus — **$9.95**

Sautéed Mushrooms — **$9.95**

16/20 Shrimp (2) — **$14.95**

Lobster Tail — **$24.95**

Peppercorn or Mushroom Sauce — **$6.95**

Fries or Baked Potato — **$4.95**

LE BORDELAIS

LAND

Lamb Chops — **$45.95**
Grilled with herbs, garlic-infused jus, homestyle potatoes and seasonal vegetables

Grilled Rib Steak — **$55.95**
Cooked to your preference, peppercorn sauce, homestyle potatoes and seasonal vegetables

Provençal Lamb Shank — **$38.95**
Slow-braised with tomatoes, olives, herbs, homestyle potatoes and seasonal vegetables

Grilled Bavette with Peppercorn Sauce — **$39.95**
Beef bavette, house sauce, homestyle potatoes and seasonal vegetables

Grilled Center-Cut Filet Mignon (6 oz) — **$59.95**
Peppercorn sauce, homestyle potatoes and seasonal vegetables

Duck Confit — **$34.95**
Confit duck leg, red berry sauce, sautéed potatoes and salad

SEA

Grilled Fresh Atlantic Salmon — **$31.95**
Lemon-caper butter, house rice and seasonal vegetables

Linguine with Lobster Tail — **$45.95**
Light lemon cream sauce, fresh Parmesan

Shrimp and Scallop Combination — **$45.95**
Grilled, garlic butter, house rice and seasonal vegetables

Grilled Black Cod — **$45.95**
House rice and seasonal vegetables

SPECIAL MENU — FROM $26.95

Garlic Pasta with Shrimp — **$26.95**

Chicken Supreme with Mushroom Sauce — **$26.95**

Veal Kidneys with Dijon Sauce — **$26.95**

Fettuccine Alfredo — **$26.95**

Florentine Sole Fillet — **$26.95**

Honey-Ginger Pork Fillet — **$26.95**

Veal Liver with Balsamic — **$31.95**

Braised Beef with Vegetables — **$34.95**

Veal Escalope with Lemon — **$34.95**

Veal Escalope with Mushroom Sauce — **$34.95**

Veal Brains with Caper-Lemon Sauce — **$31.95**

Special menu: includes soup of the day or a house salad.