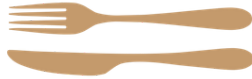


# LB BISTRO



## \$46 THREE COURSE PRIX FIXE MENU

Available Tuesday Through Sunday | Only Offered Until 6pm On Fridays & Saturdays

### Hors D'oeuvres

#### **Crispy Green Bistro Salad**

endive, arugula, radish, burnt orange vinaigrette

#### **Bibb Lettuce Salad**

basil yogurt dressing, toasted almonds, kalamata olives, blue cheese, grape tomatoes

#### **Soupe a l'Oignon Gratinee**

traditional french onion soup

#### **Escargots (+\$5)**

burgundy snails, garlic, parsley butter

### Plats Principaux

#### **Moules Frites**

Marinières (white wine, butter, shallots, parsley) or  
Provençales (tomato, onion, garlic, capers)  
with fries

#### **Coq au Vin**

red wine braised chicken, bacon lardons, potatoes au gratin, haricot verts

#### **Sauteed Shrimp**

ratatouille, baby spinach, fingerling potatoes

#### **Beef Bourguignon (+\$8)**

slow braised hanger steak, bacon lardons, red wine,  
caramelized onions, mushrooms, mashed potatoes

### Dessert

#### **Vanilla Crème Brûlée**

#### **Mixed Berries & Whipped Cream**

Please inform your server of any allergies. Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. 20% Gratuity added to parties of 5 or more.