

# ANDRE'S BISTRO & BAR

## FOR THE TABLE

\*Chilled Seafood Platter (per person) 27  
lobster, crab, shrimp, accompaniments

Charcuterie Board 16  
daily selection of housemade and imported charcuterie

Cheese Board 16  
variety of imported and domestic cheeses

Crispy Calamari 12  
spicy salt and pepper, sweet thai chili sauce

## APPETIZERS

Roasted Vegetable Terrine 12  
goat cheese, parsley oil, black olive vinaigrette

Roasted Heirloom Beet Salad 10  
goat cheese, candied walnuts, balsamic vinaigrette

\*Lyonnaise Salad 12  
frisee, smoked lardons, poached egg, warm sherry vinaigrette

Mixed Green Salad 10  
cucumber wrapped market greens, balsamic vinaigrette

Caesar Salad 10  
romaine lettuce, caesar dressing, croutons, Grana Padano

## ANDRE'S CLASSICS

\*Seared Foie Gras 18  
Chef's selection

Escargots de Bourgogne 12  
imported french snails, garlic butter, herbs

French Onion Soup 10  
toasted bread, gruyère cheese, herbs

\*Andre's Burger 12  
imported swiss cheese, red onion marmalade, truffle mayo, seasoned french fries

Chocolate Walnut Gateau 8  
chocolate glazed caramel walnut torte

## STEAKS

served with one potato and one sauce

\*8 oz. Filet 28

\*8 oz. Flat Iron 25

\*10 oz. New York Strip 32

## POTATOES

extra potato side 8

Duck Fat Garlic Fries

Seasoned French Fries

Roasted Garlic Mashed Potatoes

## VEGGIES 8

Sautéed Mushrooms

Green Beans with Almonds

Sautéed Spinach

## SAUCES

extra sauces 2

Bearnaise

Bordelaise

Green Peppercorn Cream Sauce

Maitre d' Butter

Steak Sauce

## DINNER

3:30pm - 10:00pm Daily

## ENTRÉES

\*Sautéed Scottish Salmon 22  
french lentils, sautéed spinach, pinot noir sauce

Golden Trout Amandine 22  
green beans, beurre noisette

Moules Frites 22  
PEI mussels, tomato concasse, garlic, parsley, pastis, seasoned french fries

Roasted Chicken Breast 22  
mushrooms, bacon, pearl onions, fingerling potatoes, natural chicken jus

Artisanal Housemade Sausages 20  
spicy lamb, pork-garlic, duck-truffle, lyonnaise potato salad

Wild Mushroom Risotto 19  
sautéed mushrooms, grilled asparagus, parmesan

Braised Lamb Shank 28  
orzo pasta, tomato concasse, lamb jus

## DESSERTS

Saturday Sundae 8

Apple Tarte Tatin 8

Lemon Tart 8

Please enjoy our complimentary wifi

Web: [Andresbistroandbar.com](http://Andresbistroandbar.com)

Instagram @andresbistroandbar

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\*Consuming raw or undercooked meat, poultry, seafood, shell stock or eggs may increase your risk of foodborne illness. Young children, the elderly, individuals with certain health conditions may be at higher risk. All seafood items are served fully cooked.