

For the Table

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

Roasted Vegetable Terrine 12

black olive vinaigrette, frisee, goat cheese, parsley oil

Roasted Golden & Red Beet Salad 10

goat cheese, candied walnuts, balsamic vinaigrette

Andre's Classics

Escargots de Bourgogne 12

imported french snails, garlic butter, herbs

Vegetable Quiche 10

Chef's daily preparation

Quiche Lorraine 10

bacon, comté cheese, served with side green salad

French Onion Soup 10

toasted bread, gruyère cheese, herbs

*Andre's Burger 12


imported swiss cheese, red onion marmalade, truffle mayo

Chocolate Walnut Gateau 8

chocolate glazed caramel walnut torte

Please enjoy our complementary wifi

Web: Andresbistroandbar.com

 Instagram @andresbistroandbar

 Facebook Andres Bistro & Bar

ANDRE'S BISTRO & BAR

LUNCH

Monday - Friday 11:00am - 3:30pm

Burgers & Sandwiches

served with french fries or green salad

Bistro Hot Dog 9

house made beef frankfurter, sautéed onion, dijon mustard

*Lamb Sliders 12

feta cheese, tzaziki sauce, kalamata olive bun

Thai Chicken Burger 10

sautéed peppers, toasted coconut aioli, multi-grain bun

Lobster Roll 16

Maine lobster, lobster sausage, fine herbs, toasted bread roll

Porchetta Sandwich 12

roasted berkshire pork, arugula, sauce vert, grilled ciabatta

Roasted Chicken Sandwich 12

chicken breast, butter lettuce, crispy bacon, tomato, herb dressing

Dessert

Apple Tarte Tatin

Cookies for the Table (6)

Lemon Tart

Entrées

Mixed Green Salad 10

cucumber wrapped market greens, balsamic vinaigrette
add grilled chicken breast 4

Niçoise Salad 16

albacore tuna, niçoise olives, potatoes, hard boiled egg,
red wine vinaigrette

*Caesar Salad 10

romaine lettuce, croutons, Grana Padano, caesar dressing
add grilled chicken breast 4

Cobb Salad 14

baby whole leaf lettuce, hard boiled egg, avocado, tomato,
roquefort, bacon, grilled chicken, red wine vinaigrette

*Sautéed Scottish Salmon 22

french lentils, sautéed spinach, pinot noir sauce

Moules Frites 22

PEI mussels, tomato concasse, garlic, parsley, pastis
seasoned french fries

Roasted Chicken Breast 22

mushrooms, bacon, pearl onions, fingerling potatoes,
chicken jus

Artisanal Housemade Sausages 20

spicy lamb, pork-garlic, duck-truffle,
lyonnaise potato salad

Sautéed Potato Gnocchi 18

spinach, pine nuts, sun dried tomatoes, browned butter

Wild Mushroom Risotto 19

sautéed mushrooms, carnaroli rice, grilled asparagus,
Grana Padano

*Prime Flat Iron Steak Frites 22

grilled, herb butter, hand cut fries

*Consuming raw or undercooked meat, poultry, seafood, shellstock 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.