



## DINNER TO GO

Sun - Thurs 4:30pm - 9:00pm  
Fri - Sat 4:30pm - 10:00pm

### STARTERS

#### Frog Legs Provençal 12

garlic, white wine, tomato concasse

#### Crispy Calamari 12

spicy salt & pepper, sweet thai chili sauce

#### Escargots de Bourgogne 12

imported french snails, garlic butter, herbs

#### Roasted Vegetable Terrine 12

black olive vinaigrette, frisee, goat cheese, parsley oil

#### Charcuterie Board 18 (Half & Half 22)

daily selection of housemade and imported charcuterie

#### Cheese Board 18 (Half & Half 22)

daily selection of imported and domestic cheeses

#### Seared Foie Gras\* 24

grilled nutella brioche, drunken strawberries, sauternes glaze

#### Chilled Seafood Platter\* 32

lobster, crab, shrimp, oysters, accompaniments

### SOUP & SALADS

#### French Onion Soup 10

toasted bread, gruyère cheese

#### Mixed Green Salad 10

cucumber wrapped market greens, balsamic vinaigrette

#### Caesar Salad\* 10

romaine lettuce, croutons, grana padano, caesar dressing

#### Lyonnaise Salad\* 12 (add duck confit 5)

frisée, smoked lardons, poached egg, warm sherry vinaigrette

#### Roasted Golden & Red Beet Salad 12

goat cheese, candied walnuts, balsamic vinaigrette

<b>Desserts 8</b>
Apple Tarte Tatin
Classic Milkshakes
(vanilla, strawberry, chocolate, or malted +1)
Lemon Tart
Chocolate Walnut Gateau

### ENTRÉES

#### Andre's Burger\* 14

imported swiss cheese, red onion marmalade, truffle mayo

#### Artisanal Housemade Sausages 20

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

#### Wild Mushroom Risotto 21

sautéed mushrooms, parmesan

#### Moules Frites 22

PEI mussels, tomato concasse, garlic, parsley, duck fat fries

#### Sautéed Scottish Salmon\* 24

carrot purée, english pea panzanela, pickled shallots, red wine vinaigrette

#### Golden Trout Amandine 24

green beans, beurre noisette

#### Roasted Chicken Breast 24

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

#### Braised Lamb Shank 30

orzo pasta, tomato concasse, lamb jus

### Steaks "Certified Black Angus"

#### 10 oz. Flat Iron\* 24

#### 6 oz. Filet\* 28

#### 10 oz. Rib Eye\* 31

### Sides 8

Roasted Garlic Mashed Potatoes

Sautéed Mushrooms

Green Beans with Almonds

Sautéed Spinach

Duck Fat Fries

### Sauces 2

Bearnaise

Bordelaise

Green Peppercorn Cream Sauce

Maitre d' Butter

Steak Sauce

\*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.

## Delivery Partners

[Onlinerestaurant.com](http://Onlinerestaurant.com)

[Eat24.com](http://Eat24.com)

[Postmates.com](http://Postmates.com)

[GrubHub.com](http://GrubHub.com)

### Lunch

Mon - Fri 11:30am - 3:30pm

### Happy Hour

Everyday 3:30pm - 5:30pm

### Dinner

Sun - Thurs 4:30pm - 9:00pm

Fri & Sat 4:30pm - 10:00pm

### Brunch

Sat & Sun 10:00am - 3:30pm

Thank you for dining  
with us!



French Bistro Meets  
American Tavern



DINNER

TO GO MENU



Dinner Delivery Hours

Sun - Thurs 4:30 PM - 9:00 PM

Fri - Sat until 10:00 PM

6115 SOUTH FORT APACHE AVE.

STE. #112

LAS VEGAS, NV 89148

702.798.7151

[WWW.ANDRESBISTROANDBAR.COM](http://WWW.ANDRESBISTROANDBAR.COM)

Follow Us: [AndresBistroandBar.com](http://AndresBistroandBar.com)

Facebook [AndresBistroandBar](https://www.facebook.com/AndresBistroandBar) | Instagram [@andresbistrobar](https://www.instagram.com/andresbistrobar)