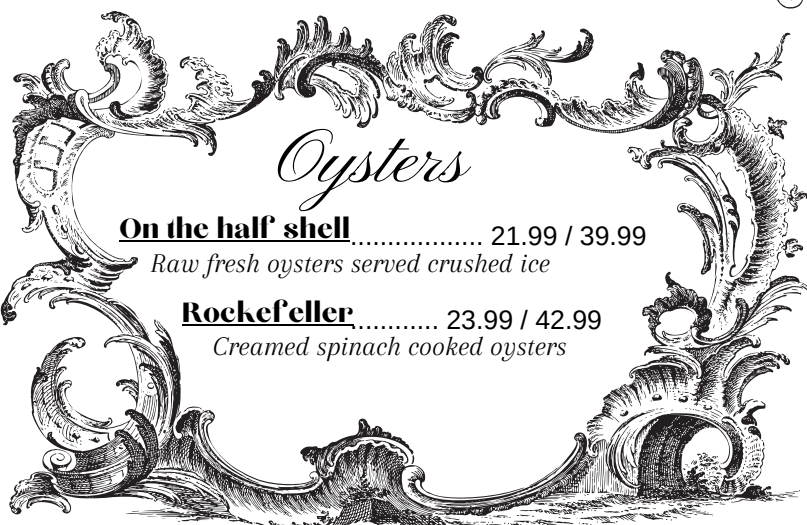




HORS D'OEUVRE



- On the half shell** 21.99 / 39.99
Raw fresh oysters served crushed ice
- Rockefeller** 23.99 / 42.99
Creamed spinach cooked oysters
- Poulpe Grillé**19.50
Grilled octopus served with roasted peppers, arugula, balsamic oil
- Moules frites**21.50
Steamed mussels in white wine, garlic, parsley, and fresh tomato over French fries
- Crevettes Au Pernoid**17.25
Sautéed shrimp with Pernod (alcohol) sauce and creamy spinach

SOUPS & SALADS

- French Onion soup**Bowl 8.95 ~ Cup 6.50
Caramelized onions in a beef and red Bordeaux broth, French baguette and gruyere and provolone cheese
- Soup du jour**Bowl 8.95 ~ Cup 6.50
Chef's choice of cream base soup
- CHICKEN 6 | AHI TUNA 9 | SALMON 9**
STEAK 10 | SHRIMP 8
- Bistro**8.95 ~ 11.75
Romaine lettuce, tomatoes, red onions, cucumber, French baguette, Provencal herbs dressing, parmesan cheese
- Summer in Paris**9.25 ~ 12.95
Mixed greens, strawberries, candied walnuts, red onions, goat cheese, vanilla pomegranate vinaigrette dressing
- Wedge**11.75
Iceberg lettuce, tomato, red onions, crumbled blue, cheese, bacon bits, & house blue cheese dressing
- Nicoise**19.25 ~13.50
Mixed greens, grape tomatoes, haricot verts, fingerling potatoes, niçoise olives, red onions, soft-boiled egg, lemon-hone
- Caesar**7.95 ~ 10.95
Romaine lettuce tossed with home-made caesar dressing and home-made croutons, topped with parmesan cheese
- Waldorf**11.25
Diced chicken breast tossed in a citrus mayo and yogurt base dressing with walnuts, grapes, celery, apples on top of iceberg lettuce leaves

- Bacon Dates**15.25
Dates encapsulated with panko crusted cream cheese, wrapped in crispy bacon, and topped with house apricot marmalade and garnished with pears, mixed greens, vanilla pomegranate dressing, parmesan cheese
- Brie & Fig Tartines**14.25
5 slices of French baguette, apricot marmalade melted brie cheese, marinated figs, parmesan cheese
- Carpaccio**18.95
Thin raw-beef slices, served with tomato, garlic truffle oil, mushrooms, capers, avocado and topped parmesan cheese
- Charcuterie et Fromage**21.50
A trio of artisan chesses, cured meats ,apricot jam, caramelized walnuts, fresh fruit, French baguette
- Escargots Au Beurre Persillé**16.50
Six escargots served with herbs, maitre d' hotel butter, French baguette
- Polenta Fondue**14.95
Soft corn meal, sautéed wild mushrooms, artichokes, truffle oil, parmesan cheese, French baguette
- Steak Tartar**18.50
Served raw and cold with egg yolk, capers, cornichons, parsley, dijon mustard and toast points

SANDWICH

- Bistro Burger**18.95
10 oz burger, caramelized onions, applewood bacon, aioli, and provolone on a brioche bun
- Les Legumes Burger**21.50
100% vegan burger, sliced tomato, lettuce, red onions, vegan cheese
- Filet Steak Sliders**20.50
A trio of filet mignon sliders spread with Maître d' hotel butter
- Polenta Fondue**26.75
4 oz Chopped lobster meat, chipotle-mayonnaise, sheered lettuce, tomato

LA MAISON

- Grand French Martini**22
Grey Goose Le Citron, Chambord, pineapple juice
- Paris Bistro**22
signature paris drink
- spritz bubbles**22
bubbles plus blubbles
- French Quarter**22
mas tequila porfavor
- Gimlet for sp**22
Gin base cocktail

Paris Bistro, Creperie D'Amour, Inc. and any affiliates are not responsible for any falls or injuries caused by irresponsible/careless parental supervision. Please prevent your children from climbing chairs, tables or running around the restaurant. Please understand that it is for their own safety. Paris Bistro reserves the right to refuse service. Prices are subject to change at any time without notice and parties of 6 & more will inquire an 18% gratuity. Reservations are only held for 15mins pass their time and we will only seat COMPLETE parties. Please limit dining to an 1 hr 30mins during peak times.

PLAT PRINCIPAL

Saumon grillé	28.50
<i>Grilled salmon fillet served with portobello mushrooms, grilled onions, grilled asparagus, fresh sliced avocado and drizzled with balsamic lemon glaze</i>	
Bouillabaisse	37.95
<i>Traditional Provençal fish stew, calamari, shrimp, clam, scallops and mussels in a fennel saffron fish broth topped with crostinis</i>	
Pâtes aux poulpes	28.50
<i>Fettuccini, pepperoncini, tomato, onion, octopus in a thyme garlic wine sauce</i>	
Pâtes aux palourders	23.95
<i>Fettuccini pasta tossed with clam meat and white wine cream sauce topped with little neck clams</i>	

Steak & Frites	33.50
<i>4oz Duo filet mignon medallions served with haricot verts, Bordelaise wine sauce and french fries</i>	
Faux Filet	39.50
<i>12oz grilled ribeye served with chipotle cream sauce, crunchy shoestring potatoes and topped with fresh guacamole</i>	
Bocuf Bourguignon	27.90
<i>12oz grilled ribeye served with chipotle cream sauce, crunchy shoestring potatoes and topped with fresh guacamole</i>	
Médallions de porc	28.50
<i>Pork medallions wrapped with prosciutto served with asparagus, pommes landaises and herb lemon sauce</i>	
Jarret d' Agneau	30.50
<i>Braised lamb shank slowed cooked for atleast 8hrs served with roasted baby carrots and mashed potato mixed with spinach</i>	

Veau et champignons	33.50
<i>Sauteed veal scaloppini served with porcini mushrooms, lardons, peas, light brandy cream sauce and soft polenta</i>	
Jambalaya	32.50
<i>New Orleans style spiced rice, chicken, andouille sausage, shrimp, roasted peppers and cajun seasoning</i>	
Cuisses et coquille	27.50
<i>Lightly floured pan-fried frog legs served over persillade sauce and creamy spinach</i>	
Poulet au blanc	23.95
<i>Oven roasted farm-raised ailine chicken breast served with green beans, fingerling potatoes and garlic white wine sauce</i>	
Canard au vin	29.90
<i>Braised duck leg served with mushrooms, carrots and red wine reduction</i>	

L'ACCOMPAGNEMENT

Steam Broccoli	7.50	sauteed spinach	7.00	asparagus	8.50
<i>butter broccoli</i>		<i>gralic and spinach</i>		<i>grilled assparagus</i>	
hericot verts almodne	9.25	mushrooms	7.55	mashed potato	
<i>green beans with almonds</i>		<i>sauteed garlic mushrooms</i>		<i>mashed potato with spinach</i>	
Frites	6.75	soft polenta	6.75	fingerling potato	8.50
<i>handcut french fries</i>		<i>cornmeal</i>		<i>oven roasted fingerling</i>	

SAVORY CRÊPES

Mona lisa	19.50	Les Légumes	19.50
<i>Diced oven roasted chicken breast, bacon, mushrooms, sundried tomatoes, artichokes, spinach, and Mornay sauce</i>		<i>Roasted zucchini, yellow squash, mushrooms, sundried tomatoes, artichokes, spinach, tomato basil sauce, crumble goat cheese</i>	
Fruits de mer	29.95	Bocuf Bourguignon	21.50
<i>Sauteed shrimp, calamari, scallops, mushrooms, spinach, and a choice of Mornay sauce or tomato parsley sauce</i>		<i>Slowcooked short ribs, Bordelaise sauce, mushrooms, onion, provolone cheese</i>	

SWEET CRÊPES

ALL SWEET CRÊPES SERVED WITH WHIPPED CREAM AND POWDER SUGAR
ADD GELATO FOR ADITIONAL \$3.75

Suzette	13.50	Monkey & Nuts	14.95	La Citron	10.25
<i>Peaches flambéed with orange liqueur and caramel</i>		<i>Nutella banana stuffed crêpe with figs & caramelized walnuts drizzled with chocolate sauce</i>		<i>Fresh squeezed lemon & lemon slices in a buttery crêpe</i>	
<i>Pairs well with French vanilla gelato</i>		<i>Pairs well with nutella gelato</i>		<i>Pairs well with French vanilla gelato</i>	
Crème de la Crème	13.95	Berry & Berry Nice	14.95	Cannoli	13.25
<i>Whipped custard mascarpone cream, stuffed with bananas and drizzled with caramel sauce</i>		<i>Nutella banana stuffed crêpe with figs & caramelized walnuts drizzled with chocolate sauce</i>		<i>Chocolate chip ricotta impastata stuffed crêpe drizzled with caramel</i>	
<i>Pairs well with sea salt caramel gelato</i>		<i>Pairs well with frutta di bosco gelato</i>		<i>Pairs well with sea salt caramel gelato</i>	
				Pomme a la mode	13.25
				<i>Chocolate chip ricotta impastata stuffed crêpe drizzled with caramel</i>	
				<i>Pairs well with sea salt caramel gelato</i>	

NOTICE TO CONSUMER

Consuming raw or Undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Please let us know of any allergies to take the necessary precautions to serve you, do know we have the following
major allergens in house and they might come in contact with:
Milk, Egg, Fish, Tree nuts, Peanuts, Shellfish, Wheat and Soy and others not listed