



3 COURSE PRIX FIXE
\$28

BISTROT GREEN SALAD

BB PATE DE CAMPAGNE

ROASTED TOMATO AND TARRAGON SOUP

ESCARGOT IN GARLIC BUTTER

NEW YORK STEAK UPGRADE TO FILET \$33
PEPPERCORN SAUCE/BLUE CHEESE SAUCE

STEELHEAD SALMON
WATERCRESS SAUCE

COQ AU WHITE WINE

BOEUF BOURGUIGNON

WITH POMMES FRITES

PORTOBELLO MUSHROOM
GOAT CHEESE MASHED
WITH GREEN SALAD

CHOCOLATE MOUSSE

CRÈME CARAMEL

ESPRESSO ICE CREAM

AVAILABLE FROM SUNDAY TO THURSDAY

***WE ARE PROUD TO ONLY COOK WITH
SUSTAINABLE FISH AND SEAFOOD***