



DINNER MENU

Apéritifs

- ✦ **PARISIEN CHEESE DIP** 9
warm ricotta cheese, olive niçoises, oregano, tomato, olive oil with grilled French baguette
- ✦ **SMOKED SALMON** 9
house made gravlax with capers, crème fraîche, hard boiled egg, sweet onions, toast points
- ✦ **CALAMARI** 10
sautéed with lemon, garlic, oregano, basil aioli, cocktail sauce
- ✦ **TRUFFLE FRIES** 8
truffle oil, parmesan, oregano, thyme
- ✦ **BRIE CHEESE** 10
puff pastry, apricot glaze, almonds, crackers
- ✦ **MUSSELS AND FRITES** 13
white wine, parsley, garlic, butter
- ✦ **ESCARGOTS** 10
garlic, butter, French baguette, parsley
- ✦ **CHARCUTERIE BOARD** 13
prosciutto, coppa, various cheeses, fruit, baguette
- ✦ **MACARONIS AU FROMAGE** 8
"mac and cheese" Gruyère, aged cheddar, parmesan bread crumbs, fresh herbs

Raw Bar

- ✦ Ask your server about our Raw Bar options Market Price

Soupes

- ✦ **FRENCH ONION SOUP** 5.50 / 7
caramelized onions, beef broth, toasted bread, gruyère
- ✦ **TOMATO BISQUE** 5.50 / 7
san marzano tomatoes, basil

Salades

Add a cup of soup for \$3

- ✦ **FRISÉE AUX LARDONS** 7 / 11
chicory salad, bacon lardons, warm bacon shallot vinaigrette, croutons, poached egg
- ✦ **PANZANELLA** 7 / 11
salad greens, cucumbers, olives, croutons, red wine vinaigrette, feta cheese, tomatoes
- ✦ **SALMON NIÇOISE** 8 / 14
grilled salmon, haricots verts, white anchovies, olives, tomatoes, red onions, potato, balsamic vinaigrette
- ✦ **BEEF SALAD** 8 / 13
beets, goat cheese, seasonal pears, hazelnut, salad greens, honey thyme vinaigrette
- ✦ **GOAT CHEESE STEAK SALAD** 9 / 15
fried goat cheese, fresh greens, tomato confit, steak, almond, buttermilk dressing

Crepes

- ✦ **CRÊPE JOSSELINE** 12
shrimp, scallop, cremini, spinach, tomato confit, cognac cream sauce
- ✦ **LE SAUMON FUMÉE** 10
smoked salmon, crème fraîche, capers, onions, arugula
- ✦ **CRÊPE DIANNE** 9
smoked ham, egg, gruyère
- ✦ **CRÊPE JOSEPHINE** 10
chicken, mushroom, spinach, tomato confit, parmesan cream sauce
- ✦ **LE VEGETARIEN** 9
ratatouille vegetables, provolone

Entree

No substitutions, served with garnished salad

- ✦ **STEAK FRITES** 14
grilled sirloin, frites, L'Entrocôte de Paris sauce
- ✦ **FISH AND CHIPS** 13
black cod, tempura, frites
- ✦ **CHICKEN PAILLARD** 12
pounded chicken breast, thyme, shaved parmesan, salad greens, house vinaigrette, potato parisien
- ✦ **SALMON** 19
potato encrusted, haricots verts, lemon beurre blanc
- ✦ **GRAND-MÈRE CHICKEN** 18
roasted deboned chicken, lemon caper butter sauce, chilies, parisien
- ✦ **BISTRO CUT 6oz / 8oz** 29 / 34
beef tenderloin, potato parisien, haricots verts
- ✦ **DUCK CONFIT** 21
cannellini beans, roasted corn, lemon vinaigrette, harissa
- ✦ **ANGEL HAIR** 18
fresh tomatoes, tomato broth, basil
- ✦ **TROUT ALMONDINE** 20
baked trout with almonds, potato parisien, haricots verts

Sides - À la Carte

- ✦ **MACARONIS AU FROMAGE** 6
- ✦ **SAUTÉÉD HARICOTS VERTS** 5
- ✦ **GRILLED ASPARAGUS** 7
- ✦ **POMMES PUREE** 5
- ✦ **FRENCH ONION SOUP** 5.50
- ✦ **TOMATO BISQUE** 5.50
- ✦ **POMME FRITES** 4
- ✦ **POTATO PARISIEN** 5



GEORGES
French BISTRO

* Peanut oil may be used for frying

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.

* An 18% gratuity will be added to parties of 8 or more



GEORGES

French BISTRO

LUNCH MENU

Apéritifs

- ◆ PARISIEN CHEESE DIP 8
warm ricotta cheese, olives niçoise, oregano, tomato, olive oil with grilled French baguette
- ◆ SMOKED SALMON 8
house made gravlax with capers, crème fraîche, hard boiled egg, sweet onions, toast points
- ◆ CALAMARI 9
sautéed with lemon, garlic, oregano, basil aioli, cocktail sauce
- ◆ TRUFFLE FRITES 7
truffle oil, parmesan, oregano, thyme
- ◆ MACARONIS AU FROMAGE 8
"mac and cheese" Gruyère, aged cheddar, parmesan bread crumbs, fresh herbs

Soupes

- ◆ FRENCH ONION SOUP 5.50 / 7
caramelized onions, beef broth, toasted bread, gruyère
- ◆ TOMATO BISQUE 5.50 / 7
san marzano tomatoes, basil

Sandwiches

All sandwiches are served with house made frites tossed with our house seasoning or choice of side for \$3 upcharge

- ◆ CROQUE MADAME 9
brioche, smoked ham, bechamel, gruyère add egg \$1
- ◆ PAN BAGNAT 9
poached tuna, olives, tomato, capers, hardboiled egg, basil, white anchovy, baguette
- ◆ FRENCH DIP 10
shaved beef, au jus, gruyère, creamy horseradish, ground mustard, baguette
- ◆ BISTRO BURGER 11
havarti, mushroom, bacon, fried egg, brisket beef blend
- ◆ LE DIJONNAIS 9
smoked turkey, provolone cheese, dijon mustard, croissant
- ◆ GRILLED CHEESE 9
aged cheddar, havarti, gruyère, artisan bread
- ◆ RAQUETTE CLUB 9
roasted zucchini, squash, tomato, onions, garlic, eggplant, white bean spread, focaccia

Sides - À la Carte

- ◆ MACARONIS AU FROMAGE 6
- ◆ SAUTÉÉD HARICOTS VERTS 5
- ◆ GRILLED ASPARAGUS 7
- ◆ POMMES PUREE 5
- ◆ FRENCH ONION SOUP 5.50
- ◆ TOMATO BISQUE 5.50
- ◆ POMME FRITES 4
- ◆ POTATO PARISIEN 5

Salades

Add a cup of soup for \$3

- ◆ FRISEE AUX LARDONS 6 / 10
chicory salad, bacon lardons, warm bacon shallot vinaigrette, croutons, poached egg
- ◆ PANZANELLA 6 / 10
salad greens, cucumbers, olives, croutons, red wine vinaigrette, feta cheese, tomatoes
- ◆ SALMON NIÇOISE 7 / 13
grilled salmon, haricots verts, white anchovies, olives, tomatoes, red onions, potato, balsamic vinaigrette
- ◆ BEET SALAD 7 / 12
beets, goat cheese, seasonal pears, hazelnut, salad greens, honey thyme vinaigrette
- ◆ GOAT CHEESE STEAK SALAD 8 / 14
fried goat cheese, fresh greens, tomato confit, steak, almond, buttermilk dressing

Crêpes

- ◆ CRÊPE JOSSELIN 12
shrimp, scallop, cremini, spinach, tomato confit, cognac cream sauce
- ◆ LE SAUMON FUMEE 10
smoked salmon, crème fraîche, capers, onions, arugula
- ◆ CRÊPE DIANNE 9
smoked ham, egg, gruyère
- ◆ CRÊPE JOSEPHINE 10
chicken, mushroom, spinach, tomato confit, parmesan cream sauce
- ◆ LE VEGETARENIEN 9
ratatouille vegetables, provolone

Entree

No substitutions

- ◆ STEAK FRITES 14
grilled sirloin, frites, L'Entrocôte de Paris sauce
- ◆ FISH AND CHIPS 13
black cod, tempura, frites
- ◆ CHICKEN PAILLARD 12
pounded chicken breast, thyme, shaved parmesan, salad greens, house vinaigrette, potato parisien

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KIDS
MENU

12 AND UNDER

All items served with french fries

- ✦ MACARONI AND CHEESE 4
- ✦ GRILLED CHEESE SANDWICH 4
- ✦ CHICKEN TENDERS 5
- ✦ FRESH FRUIT 4
- ✦ FRIED FISH 5

 **GEORGES**
French BISTRO



DESSERT MENU

Desserts

- ◆ PÂTE À CHOUX PORFITOIRE 5
- ◆ ÉCLAIR 7
chocolate ganache, sweet cream
- ◆ CROISSANT BREAD PUDDING 6
- ◆ CRÈME BRÛLÉE 6
- ◆ CHOCOLATE MOUSSE TERRINE 7
- ◆ NUTELLA AND BANANA CRÊPE 8
creamy Nutella, bananas, ganache, sweet cream
- ◆ CRÊPE SUZETTE 6
- ◆ RICOTTA HONEY ALMOND CRÊPE 6
(CRÊPES GEORGE)



GEORGES
French BISTROT