



# Chez Pierre

ChezPierreBistro.com

## Soup

Soup du Jour \$7  
Onion Soup \$10  
Soup de Poisson \$11

## Appetizers

Fresh Blue Point Oysters on Ice \$15  
Escargots Burgundy style \$10  
Homemade Country Pate \$10  
Pierre's Cured Wild Salmon with French Du Puy Lentil Salad \$13  
Beef Marrow on Grilled Country Bread with sauté Shallots and Onions \$9  
Alsatian Tart, Soked Bacon, Onions and Crème Fraiche \$11  
Octopus, sauté with Merguez and Baby Potatoes \$13

## Salads

Organic Greens Vinaigrette \$7  
Grilled Heart of Romaine, Blue Cheese Dressing \$10  
Celery Remoulade \$9  
Endive Salad, Walnut, Blue Cheese \$10

## Pasta, Risotto

Gnocchi a la Carbonara \$18  
Parppadelle Bolognese \$18  
Gluten-free Pasta with Wild Mushrooms \$18  
Risotto with Porcini Mushrooms \$20

## Weekly Specials

Tuesday ~ Braised Lamb Moroccan style with prunes, almonds and Couscous \$29  
Wednesday ~ Veal Pot Roast with au Gratin Potato \$29  
Thursday ~ Braised chicken in red wine (coq au vin) \$34  
Friday ~ Trout Sauté Almandine \$29  
Saturday ~ Rabbit Hunter Style, Wild Mushroom, Tomato, Parpadelle Pasta \$32  
Sunday ~ Roast Organic Chicken au Jus, Pommes Frites \$29

## Pierre's Classics

Coquille Saint Jacques a la Jeanne \$29  
(*Sauté with Bay Shrimp and Mushrooms au Gratin*)  
Frogs Legs Provencale \$29  
Veal Piccata, Angel Hair Pasta \$32  
Steak Tartar, Pommes Frites \$30  
Beef Tongue and Spinach \$29  
Maple Leaf Duck Breast Orange sauce \$32  
Braised Boeuf Bourguignon \$29  
Calf's Liver Sauté with Onions \$29  
Steak Au Poivre Pomme Frite \$34  
Hanger Steak, Shallots Sauce, Pommess Frite \$29  
Braised Veal Sweetbread, au Gratin Potatoe \$34  
Organic Chicken Breast, Paillarde Style, Pommes Frite \$29

\*Consuming raw and under cooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.