BARDOT
BRASSERIE

DINNER

brunch saturday & sunday 9:00 am - 1:30 pm ~ dinner wednesday - sunday 5:00 pm - 10:30 pm

Welcome Back Menu

65

MAINE LOBSTER BISQUE
classically prepared with brandy, tomato, puff pastry, fennel & tarragon

ROASTED BEETS & CARAMELIZED GOAT CHEESE
wild arugula, oregon hazelnuts, cassis vinaigrette

FOIE GRAS PARFAIT
cornichons, ruby port, toasted brioche

SALMON AUX LENTILLES*
king salmon, le puy lentils, tomato vinaigrette

POULET RÔTI
½ roast chicken, mushroom bread pudding, sauce vin jaune

GNOCCHI PARISIENNE
petit provencal vegetables, tomato confit, boursin cheese

STEAK FRITES AU POIVRE*
SUPPLEMENT +11
manhattan cut, hand cut fries, brandy & peppercorn sauce

VANILLA MILLE FEUILLE
caramelized puff pastry, vanilla pastry cream

CHOCOLATE MACARON
french chocolate cookie, valrhona chocolate mousse

STARTERS

FOIE GRAS PARFAIT 19
cornichons, ruby port, toasted brioche

MOULES BASQUAISE 21
chorizo, saffron, piment d'espelette

PRIME STEAK TARTARE* 19
usda prime filet, ground to order, egg yolk, sauce verte, gaufrette potato chips

FROMAGE BLANC AGNOLOTTI 19
chanterelle mushrooms, spiced tomato fondue, caraway streusel

POP TARTE FLAMBÉE 21
caramelized onions, smoked pork & raclette cheese, creamy béchamel

LE FROMAGE 3 for 24 | 6 for 41
chef's selection of cheeses, traditional accoutrements

"WORLD'S BEST BUTTER"
beurre d' échiré A.O.C. 5

Entrées

SALMON AUX LENTILLES* 33
king salmon, le puy lentils, tomato vinaigrette

POULET RÔTI 32
½ roast chicken, mushroom bread pudding, sauce vin jaune

LE STEAK BURGER* 29
dry aged prime rib patty, comté cheese, aïoli

GNOCCHI PARISIENNE 35
petit provencal vegetables, tomato confit, boursin cheese

LOUP DE MER PROVENÇAL 59
wood-roasted mediterranean sea bass, braised artichokes, tapenade verte

FRUITS DE MER

LE PETIT PLATEAU* serves 2-4 87
6 oysters, 6 shrimp, ½ lb king crab, half maine lobster, traditional accoutrements

LE GRAND PLATEAU* serves 4-6 174
14 oysters, 14 shrimp, 1 lb king crab, whole maine lobster, traditional accoutrements

KING CRAB ½ POUND 39

½ MAINE LOBSTER 29

WEST COAST OYSTERS* 6 for 24 | 12 for 42

SHRIMP COCKTAIL 21

SOUPES ET SALADES

ONION SOUP GRATINÉE 19
classic beef broth, levain croutons, cognac, cave-aged gruyère
supplement: beef bourguignon, black truffle & soft-poached egg +8

MAINE LOBSTER BISQUE 23
classically prepared with brandy, tomato, puff pastry, fennel & tarragon

ROASTED BEETS & CARAMELIZED GOAT CHEESE 21
cana de cabra, wild arugula, oregon hazelnuts, cassis vinaigrette

KING CRAB & ENDIVE CAESAR 26
red king crab, belgian endive, parmigiano-reggiano, caper-aioli

BARDOT SALAD 16
gem lettuce, fines herbes, dijon vinaigrette

LE STEAK FRITES

All steaks are grilled over oak wood,
served with hand-cut fries & choice of sauce.

FLAT IRON* 49
10 oz, mishima, 5-star american wagyu

DOUBLE-CUT RIBEYE* 47
16 oz, creekstone, black angus

FILET MIGNON* 61
8 oz, creekstone, black angus

SAUCES: BLACK TRUFFLE BORDELAISE, SAUCE AU POIVRE, HORSERADISH CRÈME, CLASSIC BÉARNAISE

BARDOT WELLINGTON* 169
SERVES TWO, LIMITED AVAILABILITY
12 oz creekstone filet mignon, bayonne ham puff pastry, mushroom duxelles, black truffle pommes purée, madeira-foie gras jus

ACCOUTREMENTS

BLACK TRUFFLE FRITES 14

BRUSSELS SPROUTS & BACON 18

MACARONI & MIMOLETTE GRATINÉE 19

POMMES PURÉE 14

HARICOTS VERTS AMANDINE 15

*May be served raw or undercooked. Consuming raw or undercooked foods of animal origin may increase your risk of foodborne illness, especially in case of certain medical conditions.

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Cocktails

MIDNIGHT IN PARIS 16
white rum, pamplemousse, elderflower, lemon, orange peel

SMOKEY OLD FASHIONED 17
mezcal, amarena cherry, hopped grapefruit & orange bitters

FRENCH 75 16
gin or cognac, lemon, sparkling wine, sugar

BLOODY MARY 16
diane mina's bloody mary mix, vodka, traditional garnish

LE PECHE MODE 16
cognac, crème de pêche, lemon, ginger, mint

CROWD PLEASER 16
bourbon, aperol, amaro, sweet vermouth

MANHATTAN 16
bourbon or rye whiskey, sweet vermouth, angostura bitters, brandied cherry

Spirits

Spirits under $25 served on the rocks or neat are subject to a $4 upcharge.

SCOTCH

BLEND
Chivas Regal 13
Johnnie Walker Black 16
Johnnie Walker Gold 19
Johnnie Walker Green 17
Johnnie Walker Blue 75

SPEYSIDE
Balvenie Doublewood 12yr 17
Glenlivet 12yr 16

GLENFIDDICH
Solera 15yr 18

HIGHLAND
Dalmore 12yr 15
Glenmorangie 10yr 14
Macallan 12yr 18
Oban 14yr 18

ISLAY
Bruichladdich
Classic Laddie 15
Bunnahabhain 12yr 16
Laphroaig 10yr 16
Lagavulin 16yr 20

WHISK(E)Y

BOURBON
Basil Hayden's 16
Buffalo Trace 18
Bulleit 15
Eagle Rare 10yr 20
Four Roses Single Barrel 16
Knob Creek 15
Maker's Mark 15
Wild Turkey 101 14
Woodford Reserve 15

AMERICAN
Bulleit 95 Rye 15
Gentleman Jack 16
Knob Creek Rye 15
Templeton Rye 16
WhistlePig Rye 10yr 26

JAPANESE
Akashi White Oak 14
Mars Iwai Tradition 14
Suntory Toki 16

COGNAC
Hennessy VS 16
Hennessy VSOP 20
Hennessy XO 70
Hennessy Paradis 165
Hennessy Paradis Imperial 490
Rémy Martin VSOP 20
Rémy Martin XO 50
Rémy Martin Louis XIII 585

RUM
El Dorado 12yr 16
El Dorado 15yr 18
Mount Gay XO 18
Ron Zacapa 23yr 18

TEQUILA
Casamigos Blanco 16
Clase Azul Platino 25
Don Julio Blanco 16
Don Julio Anejo 20
Don Julio 1942 48
Fortaleza Blanco 16
Patron Silver 16

Beer

*CHIMAY CINQ CENTS * BELGIAN TRIPEL 20*
bieres de chimay 8% chimay, belgium

LOVE HAZY * NEW ENGLAND IPA 14
almanac 6.6% *san francisco, california*

BELL'S TWO HEARTED ALE * IPA 12
bell's brewery 7.0% *kalamazoo, michigan*

PFRIEM * PILSNER 13
pfriem 4.9% *hood river, oregon*

KRONENBOURG 1664 * LAGER 11
kronenbourg 5.5% *strasbourg, france*