

BARDOT

BRASSERIE
LUNCH

brunch saturday & sunday 9:30 am - 1:30 pm * lunch monday-friday 11:00 - 2:30pm * dinner daily 5:30 pm - 10:30 pm

STARTERS

STEAK TARTARE* 19

usda prime filet ground to order, sauce verte, egg yolk, gaufrette potato chips

ESCARGOTS BARDOT 23

burgundy snails, puff pastry, toasted hazelnuts
chartreuse garlic butter

CHARCUTERIE BOARD 17

prosciutto di parma, french dry salame
country pâté, pork rillettes

FOIE GRAS PARFAIT 21

chilled mousse of la belle foie gras, ruby port gelée, grilled country bread

ONION SOUP GRATINÉE 18

classic beef broth, baguette crostini, cave-aged gruyère
add short rib, black truffle, & poached egg 23

"WORLD'S BEST BUTTER"

beurre d' échiré A.O.C. 5

SANDWICHES & SALADES

HEIRLOOM BEETS & GOAT CHEESE 19

roasted beet salad with caramelized caña de cabra cheese, wild arugula
toasted hazelnuts & cassis vinaigrette

KING CRAB & ENDIVE CAESAR 24

belgian endive, parmesan cheese, caper aioli, fresh lemon
herbed bread crumbs

MAINE LOBSTER NIÇOISE CHOP 26

radicchio, wild arugula, poached maine lobster tail, traditional garnitures

DOUBLE DECKER CROQUE MADAME* 21

pain de mie, paris ham, gruyère fondue, sauce bechamel, organic egg
choice of hand cut french fries or green salad

ROASTED CHICKEN FRENCH DIP 22

gruyère cheese, mushroom bread pudding, haricots verts, vin jaune au jus
choice of hand cut french fries or green salad

LE PRIME STEAKBURGER* 24

prime rib patty, comté cheese, garlic aioli, watercress, bordelaise onions
choice of hand cut french fries or green salad

PRIME RIB FRENCH DIP* 23

mimolette cheese fondue, pain au lait roll, creamy horseradish, classic au jus
choice of hand cut french fries or green salad

A LA CARTE

FRENCH OMELETTE* 20

finest herbes, gruyère cheese, hash browns, salade verte
*add périgord truffle duxelles 23

HUNTER'S WAFFLE* 24

glazed duck confit, poached eggs, sauce maltaise

WILD MUSHROOM STROGANOFF 24

fresh egg noodles, mushroom crème fraîche, laura chenel goat cheese, espelette

MUSSELS & FRITES* 23

garlic butter, dolin vermouth, hand-cut fries, garlic aioli

LOUP DE MER AUX LENTILLES 28

grilled mediterranean seabass, beluga lentils, smoked tomato vinaigrette

CHICKEN CORDON BLEU 26

breaded chicken stuffed with paris ham and raclette cheese, chicory salad
warm bacon lardons, hass avocado, dijonnaise

WAGYU STEAK FRITES* 29

mishima ranch hanger steak, hand cut fries, garlic aioli, sauce verte

Raw Bar

DELUXE SHELLFISH TOWER*

center cut king crab, maine lobster
premium west coast oysters, jumbo shrimp 175/89

FRENCH OSETRA CAVIAR AOC* ½ oz 165

PREMIUM WEST COAST OYSTERS* ½ dozen 21

JUMBO SHRIMP COCKTAIL ½ dozen U12 24

CENTER CUT KING CRAB ½ lb 59

½ MAINE LOBSTER 26

Power Lunch

choice of
SALADE VERTE
ESCARGOTS BARDOT
FRENCH ONION SOUP

choice of
PRIME RIB FRENCH DIP
MEDITERRANEAN SEABASS
CHICKEN CORDON BLEU

37

add something sweet
CHOCOLATE MACARON
SEASONAL FRUIT
MILLE FUILLE

4

SIDE ORDERS

SEASONAL FRUIT 11

GREEN BEANS ALMANDINE 14

MACARONI & MIMOLETTE GRATINÉE 16

BLACK TRUFFLE FRENCH FRIES 14

1/2 HASS AVOCADO 8

PETITE SALADE 9

Le Fromage

walnut mustard, seasonal jam & candied hazelnuts

COURONNE DE FONTENAY* goat * READING RACLETTE raw cow

MIMOLETTE VIEILLE* cow * CREMEUX DE BOURGOGNE cow

FOURME AU MOELLEUX* cow * TÊTE DE MOINE raw cow

PERAIL DE BREBIS raw sheep

selection of three 19 | each additional 6

*aged by master affineur rodolphe le meunier

PETIT DESSERTS

CHOCOLATE MACARON 8

VANILLA MILLE FUILLE 8

ESPRESSO CREME BRULEE 8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

BARDOT

BRASSERIE
LUNCH

brunch saturday & sunday 9:30 am - 1:30 pm * dinner daily 5:00 pm - 10:30 pm

Champagne Cart

DOM PÉRIGNON

epernay, champagne, france 2004 55
*crisp green apple and bartlett pear
hints of almond with a fresh baked brioche finish*

RUINART BLANC DE BLANCS

reims, champagne, france nv 30
crisp apple, citrus fruit, honey suckle and fresh baked bread

VEUVE CLICQUOT ROSÉ

champagne, france nv 39
*wild raspberry, strawberry, rose petal, with a creamy texture
and a mineral finish*

GÉRARD BERTRAND CRÉMANT DE LIMOUX ROSÉ

limoux, france 2015 14
*racy and bone dry with bing cherry, strawberry
hints of citrus with a limestone finish*

RENARDAT-FÂCHE

cerdon du bugéy, savoie, france 2016 17
raspberry, strawberry, rose petals with a light and sweet finish

RED

BOUCHARD AÎNÉ & FILS BOURGOGNE ROUGE

burgundy, france 2013 16
*fresh strawberry and ripe cherry notes
with accents over turned black soil and baking spices*

ALEXANA 'REVANA VINEYARD' PINOT NOIR

willamette valley, oregon 2013 24
ripe cherry and raspberry with fresh herbs with hints of tilled soil

BEAUCASTEL COUDELET DE BEAUCASTEL

côtes du Rhône, france 2015 23
*ripe black plum, black currant and blackberries
with a subtle earthy and savory finish*

FOLEY JOHNSON CABERNET SAUVIGNON

napa valley, california 2014 26
*black cherry and cassis with tangy dried cherries, cocoa
baking spices and a silky smooth finish*

CHÂTEAU ROCHER CORBIN SAINT-ÉMILION

bordeaux, france 2012 27
dark cherry, black plum, licorice with hints of coffee

CHÂTEAU DE PEZ SAINT-ESTÈPHE

bordeaux, france 2012 32
stewed red plum, raspberry, violet, tobacco with a hint of leather

WHITE

CHÂTEAU DE SANCERRE

loire valley, france 2015 19
green apple, lime and honey with bartlett pear and a crisp clean finish

FRANÇOIS PINON LES TROIS ARGILES VOUVRAY

loire valley, france 2015 16
honeyed peach and apricot mingle with jasmine, lily and warm hazelnuts

JEAN-BAPTISTE ADAM LES NATURES RIESLING

alsace, france 2015 17
tart apricot, orchard peach, candied lemon peel and a dry mineral finish

DOMAINES SCHLUMBERGER PINOT GRIS

alsace, france 2015 17
lemon, pineapple, blood orange, white flowers, exotic spice with a hint of ginger

WILLIAM FEVRE CHAMPS ROYAUX CHABLIS

burgundy, france 2016 16
crisp apple, pear, lemon zest with refreshing acidity and a clean mineral finish

GRGICH HILLS CHARDONNAY

napa valley, california 2013 26
apple, vanilla bean and kaffir lime notes followed by a long lemon crème finish

Coravin

Coravin is a state of the art wine extraction system that allows us to pour world-class wines, not normally offered by the glass, without removing the cork.

KISTLER PINOT NOIR 39

sonoma coast, california 2013
bing cherry and dried cranberry on the palate with a firm black tea finish

SOMMELIERS RARE CELLAR SELECTION MP

exclusive and rare offering for the adventurous connoisseur

HEITZ CELLAR 'TRAILSIDE' CABERNET SAUVIGNON 55

napa valley, california 2002
blackberry, currant, undertones of eucalyptus with hints of cocoa

CONTINUUM CABERNET BLEND 75

napa valley, california 2011
bright black fruits, licorice, undertones of coffee with a cedar finish

COCKTAILS

BARDOT BLOODY MARY 16

belvedere vodka, roma tomato traditional garnish

LE PECHE MODE 16

hennessy v.s.o.p cognac, crème de peche
lemon, ginger, mint

CAPTAIN'S SHANDY 15

captain morgan spiced rum, solerno blood orange
lemon, saison, orange blossom float

FRENCH MULE 17

yellow chartreuse, yuzu, ginger

SPRITZ 15

choice of classic aperol, st. germain elderflower or
orange blossom liquor topped with prosecco

BELLINIS 15

ask your server about our seasonal flavors

DRAFT BEER

BLANCHE DU PARADIS

BELGIAN ALE 14

brasserie dieu du ciel! 5.5% quebec, canada

DEUX AMIS * SAISON 17

brasserie dupont 7.0% tourpes, belgium

PRAIRIE VOUS FRANCAIS

SAISON 14

prairie artisan ales 3.9% tulsa, oklahoma

LE FREAK * IPA 13

green flash 9.2% san diego, califorina

ORO DE CALABAZA

BELGIAN ALE 14

jolly pumpkin 8% dexter, michigan

KRONENBOURG 1664 * LAGER 11

kronenbourg 5.5% strasbourg, france

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