

# Le Rouge

*Prix Fixe dinner Menu*

*2 Courses \$22*

*3 Courses \$29*

*Available From 5:00-7:00*

## *Bistro Menu*

### *Appetizers under \$10*

***French Onion Soup au Gratin \$7***

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***Assiette de Fromage & Charcuterie***

*A Selection of European Cheeses and Cured Meats \$10*

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***Escargot de Bourgogne***

*Parsley Pernod Garlic Butter \$9*

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***Goat Cheese Frisee Salad***

*Baby Chicory, Garlic Crouton and Warm Bacon dressing \$10*

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***Belgium Endive Salad***

*Apple, Blue Cheese, Walnuts and Champagne Vinaigrette \$9*

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***Frog Legs***

*Sauté with Lemon Garlic Parsley Butter \$10*

### *Main Course under \$20*

***Grilled Ahi Salad Tuna Nicoise***

*Butter Lettuce, Vegetables, Olives and Anchovy with French Vinaigrette \$16*

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***Steam Mussels Mariniere***

*With Pommes Frites \$16*

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***Bouillabaisse***

*Assorted Shellfish and Seafood in a Saffron Tomato Broth \$20*

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***Duck Leg Confit***

*Provençal Pommes Frites \$16*

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***Pork Tenderloin Medallion***

*On a bed of Roasted Apples and Salad \$16*

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***Organic Flank Steak***

*Shallot Confit, Bourgogne Sauce \$16*

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***New York Steak Sandwich***

*On Toasted French Baguette with Swiss cheese and Bermuda Caramelized Onion \$18*

***Red Wine Maison La Belle Vie, Half Carafe \$14***

*Full Carafe \$26*

*Our cuisine is created with the best and freshest ingredients available. We use the produce of local growers as well as our own garden at Amy's Courtyard. Please suggest any improvements to make your experience more enjoyable. Visit us online at: [www.lerougepianobar.com](http://www.lerougepianobar.com)*

*20% Gratuity Added to Parties of 5 or More. 20% Gratuity Added to Dine Card, \$5 Split Plate Charge*

*Sorry we do not separate Checks for Parties of 5 or more*

## ***Chef Specialties***

***Soup du Jour** \$7*

***House Salad***

*Balsamic Vinaigrette \$7*

***South West Caesar Salad***

*Baby Heart of Romaine, Pepper Couli, Roasted Garlic Caesar Dressing \$10*

***Tomato Mozzarella Salad***

*Fresh Heirloom Tomatoes, Pesto Balsamic Reduction \$11*

***Crab Cakes***

*Remoulade, with white wine Garlic Sauce \$13*

***New Orleans BBQ Shrimp***

*Peel and Eat Jumbo Shrimp \$16*

***Foie Gras Crustini***

*Seared to perfection, with a Cassis Balsamic Reduction Sauce \$18*

### ***Pastas***

***Fresh Clams Linguini***

*Ricard Buttery Clam Sauce \$17*

***Portobello Mushroom***

*Ratatouille, Angel Hair \$16*

***Free Range Chicken Alfredo***

*Roasted Pepper / Fettuccini \$15*

### ***Entrees***

***Grilled Salmon***

*Pesto Couli \$20*

***Poached Halibut***

*Passion Fruit Sauce \$24*

***Bacon Wrapped Scallops***

*Spinach Beurre Blanc \$26*

***Grilled Filet***

*Béarnaise and Demi-Glaze \$32*

***House Aged NY Steak***

*Blue Cheese Cream Sauce \$35*

***Organic Colorado Lamb***

*Green Curry Lamb Sirloin \$29*

***Kobe Beef Hamburger***

*Grilled to perfection, Swiss cheese and Caramelized Onion*

*Served with French Fries \$15 bar only*

### ***Deserts***

*\*Chocolate Terrine with Layered White Chocolate and Marzipan*

*\*Cheese Cake Strawberry Balsamic Sauce*

*\*Chocolate Mousse*

*\*Crème Brulee of the Day*

*\*Crème Brulee*

*\*St Andres, Barley Buzz, Cheese Plate*