



# meauxbar

## BISTRO

### Hors-D'œuvres & Petit Plats

<b>ONION SOUP GRATINÉE</b> with Crouton & Gruyère	12
<b>HOUSE SALAD w/ LEMON TRUFFLE VINAIGRETTE</b> Mixed Greens & Toasted Pine Nuts	9
<b>ROASTED BEET SALAD</b> with Pear, Candied Pecans, Red Onion & Crumbled Goat Cheese	13
<b>SALAD LYONNAISE</b> , Frisée, Bacon Lardons, Soft Poached Egg, Warm Bacon Vinaigrette	14
<b>OYSTER SALAD PASTIS</b> Flash Fried Oysters, Frisée & Creamy Pernod Dressing	15
<b>STEAK TARTARE</b> with Quail Egg, Hand Chopped Strip Loin	17
<b>HERBED RABBIT TERRINE</b> with Pistachios, Cornichons & Mostarda	14
<b>BOUDIN NOIR</b> Traditional Acadian Blood Sausage with Sugar-Cane Creole Mustard	9
<b>MOULES FRITES INDOCHINE</b> Mussels Steamed in Red Curry Broth, Coriander & Basil	17
<b>CRAB CAKE</b> with Sauce Rémoulade, Hearts of Palm, Mango & Frisée Salad	15
<b>CARAMELIZED ONION TART</b> with Goat Cheese & Bacon Lardons	12
<b>“MAC &amp; CHEESE” ZITI</b> , Mushroom Duxelle, Goat Cheese, Gruyère & Truffle Oil	16
<b>GINGER CRAWFISH DUMPLINGS</b> with Sesame-Soy Dipping Sauce	13
<b>BEET RICOTTA RAVIOLI</b> with Ginger-Sage Brown Butter	10 / 19
<b>SPAGHETTI BOLOGNESE</b> with Red Wine & Basil Chiffonade	12 / 23

### Entrées

<b>POISSON EN PAPILLOTE “CANTONESE”</b> , Steamed in Parchment with Orange, Leeks, Shiitake, Soy Sauce & Jasmine Rice	Market
<b>SAUTÉED RAINBOW TROUT</b> with Toasted Hazelnuts & Brown Butter, Parsleyed Fingerling Potatoes & Sautéed Haricot Verts	21
<b>PAN-ROASTED SCOTTISH SALMON DU PUY LENTILS</b> , Wilted Spinach & Mushroom Foam	25
<b>CORNMEAL CRUSTED CATFISH &amp; CHIPS</b> with Sauce Rémoulade & Napa-Cabbage Slaw	18
<b>LOBSTER RISOTTO</b> with Wild Mushrooms & Tomato Confit	27
<b>DUCK CONFIT</b> Garlic Sautéed Fingerling Potatoes, Frisée & Duck Jus w/ Sherry Vinegar	25
<b>ROASTED CHICKEN</b> with Fine Herbs Truffle Mashed Potatoes, Caramelized Baby Carrots & Sugar Snap Peas	23
<b>STEAK FRITES</b> 10 oz. Choice New York Strip with French Fries & Tarragon Butter <i>with</i> Sauce au Poivre or Roquefort	29 31
<b>GRILLED DOUBLE-CUT PORK CHOP</b> with Tarragon Butter & French Fries (Allow 30 Min. Cooking Time.) with Sauce au Poivre	25 27
<b>SLICED STEAK SALAD</b> with Sautéed Mushrooms, Mixed Field Greens, Red Onion, Roasted Beets, Cherry Tomatoes & Roquefort Dressing	26

OPEN TUES. THRU SAT. 5:30 UNTIL 10:30. NO SUBSTITUTIONS, PLEASE. A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6