



meauxbar

BISTRO

Hors-D'œuvres & Petit Plats

ONION SOUP GRATINÉE with Crouton & Gruyère	10.5
MIXED FIELD GREENS with Sugar Cane-Garlic Vinaigrette	7
ROASTED BEET SALAD with Pear, Toasted Pecans, Red Onion & Crumbled Goat Cheese	10
SALAD LYONNAISE , Frisée, Bacon Lardons, Soft Poached Egg, Warm Bacon Vinaigrette	12.5
STEAK TARTARE WITH QUAIL EGG , Chopped Tenderloin, Red Onion, Parsley, Cornichon, Capers & Anchovy	17
OYSTER SALAD PASTIS , Flash Fried Oysters, Frisée & Creamy Pernod Dressing	11
MOULES FRITES INDOCHINE Mussels Steamed in Red Curry Broth, Coriander & Basil	14
CARAMELIZED ONION TART with Goat Cheese & Bacon Lardons	10.5
GINGER CRAWFISH DUMPLINGS , Cilantro, Sambal Olek with Sesame Dipping Sauce	11

Entrées

FLOUNDER EN PAPILOTE , Steamed in Coconut Milk, Curry, Ginger, Lemongrass, Tomato, Shitake Mushrooms with Steamed Jasmine Rice	25
TROUT GRENOBLOISE WITH LEMON CAPER BEURRE NOISETTE , Parsleyed Potatoes & Sautéed Haricots Verts	27
BOUILLABAISSE , Monkfish, Lump Crabmeat, Shrimp & Mussels with Sauce Rouille	29
CORNMEAL CRUSTED CATFISH & CHIPS with Sauce Rémoulade & Nappa-Celeriac Slaw	18
CRAB CAKES , Sauce Rémoulade, Hearts of Palm, Satsuma & Frisée	26
PAN-FRIED FROG LEGS PROVENÇAL with Safron Fennel Slaw & Tomato Confit	21
DUCK CONFIT Garlic Sautéed Potatoes, Sautéed Mushrooms, Garlic Confit, Frisée Salad	24
CHICKEN GRAND-MÈRE Savory Fricassée with Potatoes, Mushrooms, Onions & Carrots	21
STEAK FRITES 10 oz. New York Strip with French Fries & Tarragon Butter <i>with SAUCE AU POIVRE or ROQUEFORT</i>	29 31
GRILLED DOUBLE-CUT PORK CHOP with Tarragon Butter & French Fries (Allow 30 Min. cooking time) <i>with SAUCE AU POIVRE</i>	23 25
SLICED STEAK SALAD with Sautéed Mushrooms, Mixed Field Greens, Red Onion, Roasted Beets, Cherry Tomatoes & Roquefort Dressing	24
HAMBURGER & FRENCH FRIES with Mixed Greens, Tomato, Red Onion & Cornichons <i>with BACON 1.5 or GOAT CHEESE 2.5 or GRUYÈRE 3 or ROQUEFORT 4</i>	13
SPAGHETTI BOLOGNESE with Red Wine, Bacon Lardons, Beef & Pork	21
BET RICCOTTA RAVIOLI with Ginger-Sage Beurre Noisette	19

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



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White Wine

	Glass	Bottle
HOUSE WHITE ~ La Vieille Ferme ~ 2007 ~ Rhône, France.....	6.00	22.00
SAUVIGNON BLANC ~ J.Moreau & Fils ~ 2004 ~ Loire, France.....	7.50	26.00
CHENIN BLANC ~ Sauvion / Vouvray ~ 2007 ~ Loire, France.....	8.00	32.00
CHARDONNAY ~ Joseph Drouhin Bourgogne ~ 2007 ~ Burgundy, France.....	8.50	30.00
PINOT GRIGIO ~ Kris ~ 2007 ~ Delle Venezie, Italy	9.00	30.00
ROSÉ ~ M. Chapoutier, Belleruche ~ 2006 ~ Côtes du Rhône, France	9.00	32.00
MUSCADET/SÈRVE ET MAINE ~ Henri Poiron ~ 2006 ~ Loire, France	9.50	34.00
VIOGNIER ~ Domaine Massiac ~ 2007 ~ Vin de Pays d'Oc, France.....	9.50	34.00
BORDEAUX ~ Château Lamothe de Haux ~ 2006 ~ Bordeaux, France.....	10.00	36.00
ALBARIÑO ~ Valmiñor ~ 2007 ~ Rias Baixas, Spain.....		39.00
SANCERRE/SAUVIGNON BLANC ~ Jean-Marc Crochet ~ 2007 ~ Loire, France		43.00
CHENIN BLANC/SAVENNIÈRES ~ Domaine Laffourcade ~ 2006 ~ Loire, France		44.00
RIESLING ~ Trimbach ~ 2006 ~ Alsace, France.....		46.00
CHARDONNAY/Hautes-Cotes de Beaune ~ Lucien Jacob ~ 2006 ~ Burgundy, France.....		52.00
POUILLY-FUMÉ ~ Marc Deschamps 'Les Champs de Cri' ~ 2005 ~ Loire, France.....		57.00
CHARDONNAY/MEURSAULT ~ Olivier Leflaive ~ 2005 ~ Burgundy, France.....		79.00

Red Wine

	Glass	Bottle
HOUSE RED ~ La Vieille Ferme ~ 2006 ~ Rhône, France	6.00	22.00
MERLOT ~ Tilia ~ 2006 ~ Mendoza, Argentina	7.50	26.00
CÔTES-DU-RHÔNE ~ Delas, Saint-Esprit ~ 2007 ~ Rhône, France.....	8.50	30.00
PINOT NOIR ~ Louis Latour ~ 2006 ~ Domaine de Vamoissine, Burgundy	9.00	32.00
CUVÉE COUNOISE ~ Domaine Monpertuis ~ 2006 ~ Vin de Pays d'Oc.....	9.00	32.00
MALBEC ~ Punto Final ~ 2007 ~ Mendoza, Argentina	9.50	34.00
CABERNET ~ Liberty School ~ 2006 ~ 'Paso Robles', California	10.00	36.00
CABERNET ~ Château Duplessy ~ 2003 ~ Bordeaux, France	11.00	38.00
MONTEPULCIANO ~ Illuminati 'Riparossa' ~ 2006 ~ Abruzzo, Italy.....		39.00
GRENACHE ~ Henri Brunier 'Le Pigeoulet en Provence' ~ 2007 ~ Rhône, France.....		40.00
PINOT NOIR ~ Joseph Faiveley Bourgogne ~ 2005 ~ Burgundy, France		46.00
CABERNET/ST. EMILION ~ Château St. Georges ~ 2004 ~ St. Emilion, France		56.00
CABERNET/POMEROL ~ Château de Sales ~ 2002 ~ Bordeaux, France		64.00
CABERNET/ST. ESTÈPHE ~ Château la Peyre ~ 2002 ~ Bordeaux, France		68.00
CHÂTEAU NEUF-DU-PAPE ~ Domaine La Roquette ~ 2004 ~ Rhône, France.....		75.00
CABERNET/Grand Cru Classé de Graves, Château Carbonnieux 2004 Bordeaux France		79.00

Sparkling Wine/Champagne

BLANC DE BLANC ~ Saint Hillaire ~ 2003 ~ Limoux	Glass 9.00	Bottle 36.00
NICOLAS FEUILLATTE CHAMPAGNE ~ Brut ~ Épernay, France.....	Split 43.00	75.00

Beer/Ale

BUDWEISER ~ BUD LIGHT ~ MICHELOB ULTRA...4.00	ABITA AMBER ~ HEINEKEN ~
CORONA ~ TSINGTAO (CHINA) ~ SINGHA (THAILAND) ~ BUCKLER (Non-Alcoholic)...5.00	
CORSENDONK ~ Abbey Pale Ale / Dark Ale ~ (Belgium)...8.25	



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Hors-D'œuvres & Petit Plats

ONION SOUP GRATINÉE	10.50
MIXED FIELD GREENS with Sugar Cane-Garlic Vinaigrette	7.50
ROASTED BEET SALAD with Pear, Toasted Pecans, Red Onion & Crumbled Goat Cheese	11.50
SALAD LYONNAISE, Frisée, Bacon Lardons, Soft Poached Egg, Warm Bacon Vinaigrette	12.50
OYSTER SALAD PASTIS, Flash Fried Oysters, Frisée & Creamy Pernod Dressing	16.50
STEAK TARTARE with Quail Egg	16.50
WARM GOAT CHEESE & CARAMELIZED ONION TART with Bacon Lardon	10.50
CRAB CAKES, Sauce Rémoûlade, Mixed Greens, Tomato Confit & Cucumber	14.00 / 26.00
GINGER CRAWFISH DUMPLINGS, Cilantro, Sambal Oelek with Sesame Dipping Sauce	10.50
MOULES FRITES INDOCHINE Mussels Steamed in Red Curry Broth, Coriander & Basil	13.50
BOUDIN BLANC with Cornichons & Sugar Cane-Creole Mustard Sauce	8.50
BEET RICOTTA RAVIOLI with Ginger-Sage Beurre Noisette	10.00 / 18.00
SPAGHETTI BOLOGNESE with Red Wine, Bacon Lardons, Beef & Pork	10.50 / 19.00

Les Salades

GRILLED CHICKEN PAILLARD, Sliced Chicken Breast marinated in White Wine, Olive Oil & Fine Herbs over Mixed Greens, Red Onion, Tomato, & Goat Cheese	17.50
SEARED TUNA NIÇOISE, Mixed Field Greens, Cherry Tomatoes, Haricots Verts, Anchovies, Potatoes & Caper Vinaigrette	21.50
SLICED STEAK SALAD with Sautéed Mushrooms, Mixed Field Greens, Red Onion, Roasted Beets, Cherry Tomatoes & Roquefort Dressing	24.00

Entrées

BOUILLABAISSE, Mahi Mahi, Lump Crabmeat, Shrimp & Mussels with Sauce Rouille	28.00
PAN-ROASTED SALMON À LA BARIGOULE with Artichoke, Cauliflower & Mushroom	26.00
TROUT GRENOBLOISE IN LEMON CAPER BEURRE NOISETTE	25.00
Pan-fried Whole Boneless Brook Trout with Parsleyed Potatoes & Haricots Verts	
CORNMEAL CRUSTED CATFISH & CHIPS with Sauce Rémoûlade & Coleslaw	17.00
PAN-FRIED FROG LEGS PROVENÇAL with Saffron Fennel Slaw & Tomato Confit	17.00
DUCK CONFIT Garlic Sautéed Potatoes, Sautéed Mushrooms, Garlic Confit, Frisée Salad	21.50
FINE HERB ROASTED CHICKEN au Jus Natural, Mashed Potatoes & Haricots Verts	21.50
STEAK FRITES 10 oz. New York Strip with French Fries & Tarragon Butter	30.00
<i>with SAUCE AU POIVRE</i>	32.00
GRILLED DOUBLE-CUT PORK CHOP with Tarragon Butter & French Fries	21.50
(Allow 30 min. cooking time) <i>with SAUCE AU POIVRE</i>	23.50
HAMBURGER & FRENCH FRIES with Mixed Greens, Tomato, Red Onion & Cornichons	12.50
<i>with BACON 1.50 or GOAT CHEESE 2.50 or GRUYÈRE 3.00 or ROQUEFORT 4.00</i>	

NO SUBSTITUTIONS / A 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX

OPEN TUESDAY *thru* SATURDAY 6:00PM *until* 10:00PM