

LUNCH MENU

SOUPS AND STARTERS

SOUPE DU JOUR.....\$6

SOUPE À L'OIGNON.....\$8

TERRINE DE FOIE GRAS MAISON.....\$21

Homemade duck foie gras, onion jam and toasted brioche.

NAPOLEON OF VEGETABLES RED PEPPER COULIS.....\$13

Roasted vegetables medallion with pepper sauce.

ESCARGOT BOURGUIGNONNE.....\$9.50

Snails floated in a pernot sauce with garlic, parsley and butter.

PATÉ DE CAMPAGNE MAISON.....\$13

Warm homemade paté, pear marmelade and toasted bread.

OCTOPUS CARPACCIO SALAD.....\$15

Mediterranean Octopus thin sliced, potato fennel citrus salad.

ASSIETTE DE CHARCUTERIE.....\$19

Paté maison, prosciutto de Parma, Rosette de Lyons, assorted cheese with apple compote & Foast.

SALADE AUX LARDONS.....\$13.50

Assorted mix green, crispy bacon, walnuts and blue cheese.

CEASAR SALAD.....\$8

Croutons maison, parmesan cheese and homemade ceasar dressing.

LA CHÈVRE CHAUD.....\$13.50

Baked goat cheese crostini, mix baby greens, crispy bacon

TOMATO BASTILLE SALAD.....\$14.50

Assorted of seasonal tomatoes, stuffed with a variety of Spanish olives, herb roasted beets & sweet Spanish pepper culis.

NIÇOISE SALAD.....\$11

Hesclun, Boiled egg, Potato, Tomato, French green bean, Olives, Anchovies.

ADD ON ANY SALAD

TUNA OR SALMON STEAK.....\$6

GRILLED CHICKEN.....\$4

SKIRT STEAK OR TIGER SHRIMP.....\$8

café
Bastille

Open Daily Monday thru Sunday from 8:00 am to 10:00pm
Ask our server for catering information and our Daily specials
Have a wonderful Experience
Bon Appetit !!!

CREPES

(SAVORY THE CREPES ARE MADE WITH MONTEREY JACK CHEESE)

GRANDE BOUFFE.....	\$11
Chicken breast, sautéed mushrooms, fresh spinach.	
PAYSANNE.....	\$11
Chicken breast, country ham and Dijon mustard.	
NORVEGIENNE.....	\$14
Smoke salmon, fresh spinach, fresh tomatoes, pickled onions and lemon juice.	

ENTREES AND PASTAS

SAUMON AUX LENTILLES.....	\$17
Salmon fillet baked in phyllo dough, lentils du Puy and basil oil.	
MOULES FRITES.....	\$21
Mussels mariniere, Provençal, curried or Spanish style with French fries.	
8OZ STEAK TARTAR.....	\$27
Raw filet mignon, knife diced, house seasoned, served with salad and French fries.	
6OZ TUNA TARTAR.....	\$25
Raw tuna knife diced, avocado, house Thai dressing topped with seaweed salad.	
8OZ FILET MIGNON DE BOEUF.....	\$29
Tenderloin steak, green peppercorn sauce, gratin dauphinois maison.	
STEAK FRITE SAUCE ECHALOTTE.....	\$23
Shirt steak, shallot sauce and French fries.	
SHRIMP LINGUINI (HOMEMADE LINGUINI).....	\$17
Sautéed tiger shrimps, homemade pomodoro sauce, crushed pepper, sundried tomato, fresh arugula.	
CURRY CHICKEN ALFREDO.....	\$15
Chicken breast, creamy curry sauce, Parmesan cheese mild-medium-spicy.	

BURGERS AND SANDWICHES

(ALL BURGERS AND SANDWICHES COME WITH FRENCH FRIES)

BASTILLE.....	\$12
½ Lb Burger beef, sliced tomato, pickled onion, side of remoulade sauce.	
ATLANTIC SALMON FILLET.....	\$14
6oz fresh grilled salmon, roasted fennel, tomato, side of truffle mayonnaise.	
SEARED AHI TUNA STEAK.....	\$14
6oz fresh tuna, fresh avocado, tomato, side of wasabi-ginger mayonnaise, pickled onions & lemon juice.	
STEAK SANDWICH.....	\$13
Grilled skirt steak strips, blue & parmesan gratine baguette.	
ST TROPEZ.....	\$13
Smoked salmon, goat cheese, pickled onion & fresh spinach.	

SIDE DISHES

LENTILLES DU PUY - SEASON VEGETABLES - SAUTÉED SPINACH - FINGERLING POTATO.....	\$6
GRATIN DAUPHINOIS MASON (Idaho potato and butternut squash) - RATATOUILLE.....	\$8
FRENCH FRIES - ALMOND JASMINE RICE.....	\$4

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

DINNER MENU

SOUPS AND STARTERS

- SOUPE DU JOUR.....\$6
- SOUPE À L'OIGNON.....\$8
- TERRINE DE FOIE GRAS MAISON.....\$21
Homemade duck foie gras, onion jam and toasted brioche.
- NAPOLEON OF VEGETABLES RED PEPPER COULIS.....\$13
Roasted vegetables medallion with pepper sauce.
- ESCARGOT BOURGUIGNONNE.....\$9.50
Snails floated in a pernot sauce with garlic, parsley and butter.
- PATÉ DE CAMPAGNE MAISON.....\$13
Warm homemade paté, pear marmelade and toasted bread.
- OCTOPUS CARPACCIO SALAD.....\$15
Mediterranean Octopus thin sliced, potato fennel citrus salad.
- ASSIETTE DE CHARCUTERIE.....\$19
Paté maison, prosciutto de Parma, Rosette de Lyons, assorted cheese with apple compote & Foast.
- SALADE AUX LARDONS.....\$13.50
Assorted mix green, crispy bacon, walnuts and blue cheese.
- CEASAR SALAD.....\$8
Croutons maison, parmesan cheese and homemade ceasar dressing.
- LA CHÈVRE CHAUD.....\$13.50
Baked goat cheese crostini, mix baby greens, crispy bacon
- TOMATO BASTILLE SALAD.....\$14.50
Assorted of seasonal tomatoes, stuffed with a variety of Spanish olives, herb roasted beets & sweet Spanish pepper culis.

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<i>Raw tuna knife diced, avocado, house Thai dressing topped with seaweed salad.</i>	
8OZ FILET MIGNON DE BOEUF.....	\$29
<i>Tenderloin steak, green peppercorn sauce, gratin dauphinois maison.</i>	
CARRE D'AGNEAU EN CROUTE D'HERBES.....	\$29
<i>Rack of Lamb Dijon mustard Provençal crust.</i>	
COQUELET ROTI AU JUS DE THYN.....	\$15
<i>Roasted cornish hen, Jus de Thyn.</i>	

PASTAS AND BURGERS

SHRIMP LINGUINI (HOMEMADE LINGUINI).....	\$17
<i>Sautéed tiger shrimps, homemade pomodoro sauce, crushed pepper, sundried tomato, fresh arugula.</i>	
CURRY CHICKEN ALFREDO.....	\$15
<i>Chicken breast, creamy curry sauce, Parmesan cheese mild-medium-spicy.</i>	
BASTILLE.....	\$14
<i>½ Lb Burger beef, sliced tomato, Bacon, cheddar cheese, pickled onion, side of remoulade sauce.</i>	
ATLANTIC SALMON FILLET.....	\$15
<i>6oz fresh grilled salmon, roasted fennel, tomato, side of truffle mayonnaise.</i>	

(ALL BURGERS COME WITH FRENCH FRIES)

SIDE DISHES

LENTILLES DU PUY - SEASON VEGETABLES - SAUTÉED SPINACH - FINGERLINGS - POTATOES	\$6
GRATIN DAUPHINOIS MASON (Idaho potatoes and butternut squash) - RATATOUILLE	\$8
FRENCH FRIES - ALMOND JASMINE RICE.....	\$4

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HOURS OF OPERATION

MONDAY THRU SUNDAY
8:00 AM - 10:00 PM

HOT AND COLD DRINKS

COFFEE

CAPPUCCINO.....	\$3.50	CAFÉ AU LAIT.....	\$3.50
ESPRESSO.....	\$3	DOUBLE ESPRESSO.....	\$4.50
AMERICAN COFFEE...	\$2.50	HOT CHOCOLATE.....	\$3.50
GLASS OF MILK.....	\$3	HOT TEA.....	\$3

JUICES

APPLE JUICE.....	\$3	FRESH OJ.....	\$3/\$6
CRANBERRY JUICE.....	\$3	FRESH GRAPEFRUIT JUICE...	\$3/\$6

SPECIALTY BEVERAGES

MIMOSA.....	\$10	KYR ROYALE.....	\$10
SANGRIA.....	\$11/\$16	SANGRIA ROSA.....	\$11/\$16
SANGRIA CAVA.....	\$11/\$16		

BEERS ALL \$6

KRONENBOURG.....	(French)	BLUE MOON.....	(American)
CORONA.....	(Mexican)	HEINEKEN.....	(Holland)
SPATEN.....	(German)	ESTRELLA DANN.....	(Spain)

WINE ASK FOR OUR WINE SELECTION

WATER

SAN BENEDETTO.....	\$3	SAN BENEDETTO LT.....	\$6
PERRIER.....	\$3	PERRIER LT.....	\$3
SODAS.....	\$2.50		

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PARTY OF 6 AND MORE 20% GRATUITY WILL BE ADDED

HOMEMADE DESSERTS

ASK FOR OUR WEEKLY HOMEMADE SPECIAL DESSERTS...

PROFITEROLES.....\$8

Pate a choux filled with vanilla ice cream and drizzled with chocolate sauce vanilla lavender flavored ice cream.

TARTE TATIN A LA MODE.....\$8

Caramelized apples, brown sugar and cinnamon topped with French vanilla ice cream.

CRÈME BRULÉE.....\$7

Sweet custard scent with Grand Marnier.

MINI CHOCOLATE FONDANT.....\$7

Valrhona Dark Chocolate Fondant and French Vanilla Ice Cream.

WHITE CHOCOLATE BREAD PUDDING.....\$8.50

Best Seller!!! New Orleans classic drizzled with white chocolate sauce.

ORANGE GRAND MARNIER SOUFFLÉ.....\$9

Grand Marnier Soufflé Sabayon.

CREPE SUZETTE.....\$9

Grand Marnier and orange zest butter reduction.

CREPE EXPRESS.....\$9.50

Sliced fresh strawberries, Banana, Nutella and Whipped Cream.

CREPE NUTELLA.....\$6

Yeap!!! Crepe Nutella and Whipped Cream.