

**Bistro Aix**  
1440 San Marco Boulevard  
Jacksonville, Florida 32207  
904-398-1949  
[www.BistroX.com](http://www.BistroX.com)

## LUNCH MENU



**Bistro Aix Hours**  
M – Th: 11am – 10pm  
Fr: 11am – 11pm  
Sa: 5pm – 11pm  
Su: 5pm – 9pm

*Crispy Calamari* served with red pepper-feta dip...10  
*Crispy Shrimp Spring Roll* with chive purée...4 each  
*Crispy Duck Spring Roll* with pineapple “ketchup”...3 each  
*Crab Cakes* on roasted shallot sauce with truffled arugula...12  
*Crispy Chips* house-made potato chips with warm blue cheese...5.5 / 9  
*Mac-n-Cheeses* four creamy cheeses topped with sharp cheddar ~ a perfect side dish or appetizer...8

### LUNCH COMBINATIONS

includes tropical iced tea or fountain soda

#### *Salad & Soup*

choose any salad from our menu and add a cup soup for...3.5, or add a bowl of soup for...6

#### *Half Sandwich & Bowl of Soup*

choice of Roasted Turkey, Falafel, Grilled Cheese or Warm Lamb “French Dip”  
served with your choice of soup & our house-made chips...12, add a small salad...15  
does not include Bistro AIX Hamburger; substitute French fries...2

### SOUPS & SALADS

*Smoked Tomato Soup* topped with crème fraîche & chives...4.5 / 7  
*Creamy French Onion Soup* our signature version of this well-loved classic...4.5 / 7  
*Roasted Chicken* tossed in lemon-herb vinaigrette on tabbouleh...12  
*Mixed Green Salad* with dried tomatoes & shaved cheese, tossed in a walnut vinaigrette...5 / 8  
*Traditional Caesar Salad* with red onions, cheese & tomatoes...5.5 / 9, with roasted chicken...6.5 / 11  
*Hobbs’ Prosciutto & Goat Cheese Salad* with mixed greens, tossed in a fig balsamic vinaigrette...7 / 12  
*Baby Spinach & Mixed Greens* with pears, candied walnuts & house-made blue cheese dressing...6.5 / 11  
*Crispy Calamari Salad* with red onion, grape tomatoes & shaved cheese in lemon-herb vinaigrette...13  
*“Aixoise” Salad* julienned vegetables & lime-peanut dressing with roasted chicken...12, or calamari...13  
*Quiche du Jour* served with mixed greens or Caesar salad...12  
*Add Oak-Fired Jumbo Shrimp to any salad: 5 Shrimp...8, or 3 Shrimp...5.5*  
*Add Roasted Chicken Breast...8, Tuna / Salmon...10, Calamari...5, or Crab Cake...4*

### WOOD-FIRED PIZZAS

*Scampi* shrimp, pesto, sweet onions, tomatoes & spinach...15  
*Housemade Sausage* with caramelized onions, tomatoes & spicy harissa...15  
*Smoked Salmon* with red onions, crème fraîche & caviar...19  
*Prosciutto* Hobbs’ cured ham, goat cheese & roasted red peppers...15  
*Mushroom & Fontina* purée of mushrooms, chives & white truffle oil...14  
*Three Cheese* with fresh tomatoes & basil...12, with goat cheese...13, with Hobbs’ pepperoni...13

### SANDWICHES, BURGERS & PLATES

◆ *Served with housemade potato chips & mixed green salad*  
◆ *Falafel* with tomato, arugula & tzatziki on grilled flatbread...10  
◆ *Roasted Turkey* with tomato, spicy arugula, provolone & roasted shallot mustard...11.5  
◆ *Warm Lamb “French Dip”* with rosemary aioli, roasted peppers, havarti cheese & lamb jus...13  
◆ *Grilled Cheese* with fresh tomato, cheddar, provolone & mozzarella on brioche...9.5, add Hobbs’ bacon...1.5  
*Pasta du Jour* featuring fresh, seasonal ingredients...17 / 10  
*The AIX Burger*...juicy grilled half-pound domestic Kobe beef with French fries...14  
*burger add-ons: cheese...1.5, Hobbs’ bacon...1.5, caramelized onions...1.25, mushrooms...2.5*  
*Grilled Tuna* over whipped potatoes, baby spinach, lemon-garlic butter & chive oil...16  
*Steak Frites* bistro “Onglet” steak with green beans, red wine shallot sauce & French fries...14  
*Shrimp Tagliatelle* in light tomato-cream sauce, fresh herbs & shaved Parmigiano...12.5 / 19  
*Oak-Fired Fish “Aixoise”* on with chick peas, carrots & tomatoes in tahini sauce with baby spinach...16  
Split plate charge on the above items...4

Corkage Fee...15 per 750ml

BYO Dessert Fee...2.5 per person

20% gratuity added to tables of eight or more

**Executive Chef: Tom Gray**  
**Sous-Chefs: Al Fuentes, Brad Hoke, Chris Jones & Zeke Mears**