

CANAPÉS

Deviled Egg Trio ^{GF}
Truffle mousse, bacon & egg, caviar 8

Blini Caviar
Yukon Gold potato pancake,
crème fraîche, Osetra caviar 21

Gougères ^V
Truffle cheese mousse, heirloom tomato,
Gruyère profiterole 5

Crunchy Tuna Roll
Spicy tuna, crunchy crab, cucumber 10

Salmon Watercress Tea Sandwich
Pumpernickel, dill crème fraîche and cucumber 7

DEBUT

Pommes De Terre ^{GF V}
Multi colored house-made potato chips,
warm vidalia onion Roquefort dip 11

Steamed Mussels ^{GF}
White wine, garlic, shallots, thyme,
saffron aioli, grilled bread 13

Roasted Veal Bones and Escargots en Croûte
Pickled shallots, red wine & garlic veal sauce 14

Coquilles St. Jacques
Baked scallops au gratin, mushroom duxelle, béchamel,
Gruyère, toasted bread crumbs, tarragon 14

Crispy Calamari
Smoked pepper aioli, crispy garlic, sweet soy,
flash fried vegetables, scallions 12

Escargot ^{GF}
Garlic herb butter, crostini 9

Steak Tartare* ^{GF}
Ravigote sauce, quail egg, arugula, cucumber,
truffle potato chips 14

Creamy French Onion Soup
Gruyère, provolone, crouton 7/9

Smoked Tomato Soup ^{GF V}
Crème fraîche, chives 6/8

SALADE

Heirloom Beet Salad ^V *petite/full*
Bacon farms greens, goat cheese mousse,
pickled apples, moscatel vinaigrette 7/10

Spinach Salad ^{GF}
Baby spinach, compressed pears, Roquefort
cheese, candied walnuts, warm bacon
vinaigrette 7/10

Green Salad ^{GF V}
Baby heirloom tomatoes, cucumbers,
red onions, shaved Parmigiano-Reggiano,
garlic vinaigrette 6/9

Whole Leaf Caesar ^{GF}
Baby heirloom tomatoes, red onion, shaved
Parmigiano-Reggiano, lemon zest, garlic
crouton 6/9

Calamari Salad
Kale, mixed greens, baby heirloom tomatoes,
shaved Parmigiano-Reggiano, red onions, lemon
dressing 8/13

Aixoise Salad
Choice of chicken or calamari, romaine,
nappa & red cabbage, red & yellow peppers,
carrots, scallions, pickled ginger, sesame seeds,
peanuts, wontons, peanut lime vinaigrette 8/13

Salad Lyonnaise ^{GF}
Frisée, arugula, apple-wood smoked bacon,
poached jumbo egg, fresh herbs, sherry
mustard vinaigrette, crouton 7/12

ADD CHICKEN 4 **ADD FULL SHRIMP** 8
ADD HANGER STEAK 8 **ADD WILD SALMON** 8
ADD PETITE SHRIMP 5 **ADD GRILLED TUNA** 10

DINNER SELECTIONS

LES FRUITS DE MER

Oysters * ^{GF}
Cucumber-mint mignonette, fresh lemons,
house-made cocktail sauce MP

Smoked Salmon ^{GF}
Crème fraîche, grated eggs, red onion,
capers, red peppers, crostini 14

Osetra Russian Caviar * ^{GF}
Toasted brioche, crème fraîche,
grated eggs, chives 85

Shrimp Cocktail ^{GF}
Large Florida shrimp, house-made
cocktail sauce 15

Ahi Tuna Tartare*
Avocado, tōgarashi-dusted crispy
wonton, soy & sesame oil dressing 11

Le Grand Plateau* ^{GF}
Please consult your server for today's
seasonal selections 65

PRINCIPAL

Catch Of The Day ^{GF}
Fresh catch of the day, brown butter capers,
lemon, parsley, haricots verts, roasted
fingerling potatoes 22/29

Beef Bourguignon
Slow braised beef, bacon lardons,
mushrooms, onion, baby carrots, red wine
sauce, baguette dumplings 27

Steak Frites Au Poivre ^{GF}
Peppercorn-crusting onget, roasted brussel sprouts,
brandy shallot creamsauce, served with herbed
french fries 26

Filet Mignon ^{GF}
Hand-cut beef, asparagus, wild mushrooms,
Périgueux sauce, au gratin potatoes 23/37

Braised Lamb Shank ^{GF}
Creamy French polenta, mushrooms, asparagus
tips, mint gremolata 28

Duck Cassoulet ^{GF}
Confit duck leg with merguez sausage, pork braised
flagoulet beans 27

Coq Au Vin
Red wine braised chicken leg, roasted
vegetables, fingerling potatoes 26

Pork Loin Provencal
Grilled pork loin, herb roasted potatoes, tomatoes,
capers, olives, garlic, fresh herbs 26

Tuna Niçoise ^{GF}
Grilled tuna loin, whipped potato, lemon beurre
blanc, hard boiled quail egg, beans, Niçoise
olives, oven roasted tomatoes, french breakfast
radish 22/29

Pan Roasted Salmon
Lentils du puy, roasted root vegetables, garlic wilted
kale, parsley butter 27

Stuffed Jumbo Prawns
Truffled scallop mousse, tomato saffron risotto,
micro herbs 32

X Burger
Prime hand-ground beef, cheddar, pickles,
onions, locally grown lettuce, chipotle aioli,
herbed fries 16

Smoked Turkey Sandwich
Nine grain bread with pickled shallots, balsamic
mushrooms, cilantro aioli, baby arugula served with
green salad 14

petite/full

PIZZA

Margherita ^V
Mozzarella, sliced tomatoes, fresh basil 14

Sausage & Chèvre
Roasted tomato and peppers, Chèvre,
fresh oregano, chili flakes 16

Mushroom Fontina ^V
Sautéed wild mushrooms, truffle oil 15

SIDES

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|-------------------------|-----------------------|
| Whipped Potatoes | Saffron Risotto |
| Herbed French Fries | Garlic Wilted Kale |
| Au Gratin Potatoes | French Cheese Polenta |
| Seasonal Vegetables | Asparagus |
| Roasted Brussel Sprouts | |

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Bistro AIX takes pride in sourcing most of our ingredients from local and regional farmers and purveyors. We are committed to serving all of our guests the freshest food made with the freshest seasonal ingredients.

^{GF} This meal can be easily modified to fit a gluten free diet ^V Vegetarian

* Consuming raw or undercooked foods may increase your risk of foodborne illness. Before placing your order please inform your server if anyone in your party has a food allergy.

BISTRO+BAR

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AIX

Executive Chef
Christopher Cohen

Sous Chef
Shaun Trachtenburg
Melissa Nolan

General Manager
Steve Serokee

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