



## LUNCH MENU

The Bistro Aix on-site catering menus consist of three courses (first course, main course and dessert). Usually, guests are offered two first course choices, three to four entrée choices and two dessert options. Pricing is listed with the main course offerings. Appetizers may be added for the prices noted. Please place check marks next to the selections you would like for your menu.

If you need assistance or guidance, please call the Catering Coordinator at 904-398-1949.

## LE FRUITS DE MER

—	<b>Oysters* GF</b> Cucumber-mint mignonette, fresh lemons, house-made cocktail sauce	MP
—	<b>Smoked Salmon GF</b> Crème fraîche, grated eggs, red onion, capers, red peppers, crostini	14
—	<b>Osetra Russian Caviar* GF</b> Toasted brioche, crème fraîche, grated eggs, chives	85
—	<b>Shrimp Cocktail GF</b> large Florida shrimp, house-made cocktail sauce	15
—	<b>Steamed Mussels GF</b> White wine, garlic, shallots, thyme, saffron aioli, grilled bread	13
—	<b>Ahi Tuna Tartare* GF</b> Avocado, tōgarashi-dusted crispy wonton, soy-sesame dressing	11

**GF** Can be easily modified to fit a gluten free diet      **V** Vegetarian

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# APPETIZERS

*Appetizers are optional ala carte additions and are not included in three-course pricing.*

\*Please specify the following:

\_\_\_ have selected appetizers printed on the menu

\_\_\_ have selected appetizers pre-ordered upon guest arrival

—	<b>Pommes De Terre</b> <sup>GF V</sup> Multi colored house-made potato chips, warm vidalia onion Roquefort dip	11
—	<b>Deviled Egg Trio</b> <sup>GF</sup> Smoked pepper aioli, crispy garlic, sweet soy, flash fried vegetables, scallions	8
—	<b>Crispy Calamari</b> Smoked pepper aioli, crispy garlic, sweet soy, flash fried vegetables, scallions	12
—	<b>Escargot</b> <sup>GF</sup> Garlic herb butter, crostini	9
—	<b>Crunchy Tuna Roll</b> Spicy tuna, crunchy crab, cucumber	10
—	<b>Steak Tartare</b> * <sup>GF</sup> Allen Brothers® Beef, ravigote sauce, quail egg, arugula, croutons	14
—	<b>Margherita Pizza</b> <sup>V</sup> Mozzarella, sliced tomatoes, fresh basil	14
—	<b>Sausage &amp; Chèvre Pizza</b> Roasted tomato and peppers, Chèvre, fresh oregano, chili flakes	16
—	<b>Mushroom Fontina Pizza</b> <sup>V</sup> Sautéed wild mushrooms, truffle oil	15

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# FIRST COURSE

Please Choose Two:

- **French Onion Soup**  
Gruyère, provolone, crouton
- **Smoked Tomato Soup** <sup>GF V</sup>  
Crème fraîche, chives
- **Aixoise Salad**  
Romaine, nappa & red cabbage, red & yellow peppers, carrots, scallions, pickled ginger, sesame seeds, peanuts, wontons, peanut lime vinaigrette
- **Heirloom Beet Salad**  
Bacon Farms greens, goat cheese mousse, shaved Parmigiano-Reggiano, red onions, lemon dressing
- **Spinach Salad** <sup>GF</sup>  
Baby spinach, compressed pears, Roquefort cheese, candied walnuts, warm bacon vinaigrette
- **Green Salad** <sup>GF V</sup>  
Baby heirloom tomatoes, cucumbers, red onions, shaved Parmigiano-Reggiano, garlic vinaigrette
- **Whole Leaf Caesar** <sup>GF</sup>  
Baby heirloom tomatoes, red onion, shaved Parmigiano-Reggiano, lemon zest, garlic crouton
- **Kale Salad**  
Kale, mixed greens, baby heirloom tomatoes, shaved Parmigiano-Reggiano, red onions, lemon dressing
- **Salad Lyonnaise** <sup>GF</sup>  
Frisée, arugula, apple-wood smoked bacon, poached jumbo egg, fresh herbs, Sherry mustard vinaigrette, crouton

# MAIN COURSE

*Note: prices include salad or soup & dessert per person.*

Please Choose Four:

- **X Burger**  
Hand-ground prime beef, cheddar, pickles, onions, locally grown lettuce, chipotle sauce, served with herbed fries 31
- **Short Rib Grilled Cheese**  
Jalapeno, brioche, tomato pepper marmalade, house-made chips 30
- **Fish Sandwich**  
Locally caught fish of the day, breaded in corn flour and flash-fried, chow chow, chipotle aioli, cilantro, toasted French roll 29
- **Duck Confit**  
Balsamic onion jam, baby arugula, paisano bread, blended cheese, house-made chips 30

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# MAIN COURSE (Continued)

- **Raspberry Almond Brie Croissant** <sup>V</sup>  
Brie, almonds, raspberry preserves, served with green salad 29
- **Grilled Chicken**  
Grilled chicken, provolone, Gruyère, tomato, lettuce, garlic confit aioli, baguette 27
- **Smoked Turkey Sandwich**  
Nine grain bread, pickled shallots, balsamic mushrooms, cilantro aioli, havarti cheese, baby arugula, house-made chips 30
- **Steak Frites Au Poivre** <sup>GF</sup>  
Allen Brothers® hand-cut beef, peppercorn-crusting Onglet, haricots verts, brandy shallot cream sauce, herbed french fries 33
- **Mussels Frites** <sup>GF</sup>  
White wine, garlic, shallots, thyme, grilled ciabatta, saffron aioli, herbed French fries 35
- **Coquilles St. Jacques**  
Baked scallops au gratin, mushroom duxelle, béchamel, Gruyère, toasted bread crumbs, tarragon, served with green salad 32
- **Pan-Fried Crab Cake**  
Lemon caper remoulade, lemon butter, served with green salad 30
- **Tuna Niçoise**  
Grilled tuna loin, whipped potatoes, lemon beurre blanc, hard boiled quail egg, spring long beans, Niçoise olives, oven roasted tomatoes, French breakfast radish 37
- **Risotto** <sup>V</sup>  
Tomato saffron risotto, seasonal vegetables, Parmigiano-Reggiano, micro herbs 31

# DESSERT

Please Choose Two:

- **Lavendar Crème Brulée** <sup>GF</sup>
- **Chocolate Caramel Torte**  
Kahlua Macerated Raspberries, Vanilla Chantilly Cream
- **Chocolate Nutella Crepes**  
Dark Chocolate Mousse, Vanilla Anglaise, Hazelnut Brittle
- **Roasted Seasonal Fruit**  
Vanilla Shortbread, Buttermilk Ice Cream, Phyllo Crisps
- **Profiteroles**  
Raspberry Confiture, Chocolate Sauce, Vanilla Ice Cream, Fleur De Sel

\*\* Parties of 15 and under.

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# BEVERAGE OPTIONS

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## OPEN BAR

Guests are not limited to the ordering of any liquor, beer, wine, cocktail or non-alcoholic beverage that Bistro AIX offers

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## LIMITED BAR

Please select from the following:

### LIQUOR

- Do not offer liquor
- Single-shot Well drinks only
- Open to any mixed drink, including martinis & specialty cocktails
- Other: \_\_\_\_\_

### BEER

- Do not offer beer
- Bottled beer only
- Draught beer only
- Open to any beer, including bottled & draught
- Other: \_\_\_\_\_

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## WINE

### BY THE BOTTLE

- Do not offer
- House wine only (\$30)
- Bottle up to \$35
- Bottle up to \$50
- Bottle up to \$100
- Bottle up to \$150
- Any wine, including 1/2 bottles, Big Bottles, & selections from the AIX library
- Other: \_\_\_\_\_

### BY THE GLASS

- Do not offer
- House wine only
- Open to any wine by the glass
- Other: \_\_\_\_\_

Number of bottles: \_\_\_\_\_

Type of wine requested:

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## NON-ALCOHOLIC DRINKS

- Soda, Iced Tea, Regular Coffee & House water only
- Mocktails
- Specialty coffee & hot drinks
- Bottled Water
- All non-alcoholic drinks
- Other: \_\_\_\_\_