

BISTRO+BAR

X

AIX

LUNCH SELECTIONS

DEBUT

Deviled Egg Trio ^{GF}

Daily Selections 8

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

Blue Cheese Chips ^{GF V}

House-made potato chips, blue cheese dressing, blue cheese crumbles 6/9

Crunchy Tuna Roll

Spicy tuna, crunchy crab, cucumber 10

SALADE

Aixoise Salade

petite/full

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

Calamari Salade

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

Heirloom Beet Salade ^V

Bacon Farms greens, goat cheese mousse, pickled apples, moscatel vinaigrette 7/10

Spinach Salade ^{GF}

Baby spinach, compressed apple, Roquefort crumbles, candied walnuts, bacon lardons, blue cheese dressing 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

Salade Niçoise ^{GF}

Grilled tuna, mixed greens, beet pickled eggs, haricot vert, Niçoise olives, fingerling potatoes, heirloom tomato, garlic vinaigrette 8/13

Goat Cheese Salade ^V

Fried goat cheese medallion, local mixed greens, seasonal fruit, toasted almonds, stone ground mustard vinaigrette 8/13

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

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.

LES FRUITS DE MER

Oysters* ^{GF}

Cucumber-mint mignonette, fresh lemons, house-made cocktail sauce MP

Smoked Salmon Tartare ^{GF}

Crème fraîche, grated eggs, red onion, capers, red peppers, crostini 14

Ahi Tuna Tartare*

Avocado, tōgarashi-dusted crispy wonton, soy & sesame oil dressing 11

Shrimp Cocktail ^{GF}

Large Florida shrimp, house-made cocktail sauce 15

SANDWICHES

X Burger

Prime hand-ground beef, cheddar, pickles, pickled onions, locally grown lettuce, chipotle sauce, served with herbed French fries 15

Grilled Chicken

Grilled chicken, provolone, Gruyère, tomato, lettuce, garlic confit aioli, sea salt focaccia, served with house-made chips 11

Smoked Turkey Sandwich

Nine grain bread, pickled shallots, balsamic mushrooms, cilantro aioli, Havarti cheese baby arugula, served with green salad 14

Roasted Portabella and Tomato

Blue cheese, arugula, shaved red onion, herb mayonnaise, toasted ciabatta served with green salad 10

Short Rib Grilled Cheese

Jalapeno, brioche bread, tomato pepper marmalade, served with green salad 14

Fish Sandwich

Locally caught fish of the day, breaded in corn flour and flash-fried, chow chow, chipotle aioli, cilantro, toasted hoagie, served with house-made chips 13

PRINCIPAL

Steak Frites Au Poivre ^{GF}

Peppercorn crusted onglet, asparagus, brandy shallot cream sauce, herb french fries 17

Mussels Frites

White wine, garlic, shallots, thyme, grilled ciabatta, saffron aioli, herb french fries 19

Pan-Fried Crab Cake

Lemon caper remoulade, lemon butter, mixed greens 14

Quiche Du Jour

Please consult your server for today's selection. Choice of caesar or mixed green salad 12

Tuna Niçoise ^{GF}

Grilled tuna loin, whipped potatoes, lemon beurre blanc, hard boiled quail egg, spring long beans, niçoise olives, oven roasted tomatoes, french breakfast radish 21

PIZZA

Margherita ^V

Fresh mozzarella, sliced roma tomatoes, basil 14

Sausage & Chèvre

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

Mushroom Fontina ^V

Sautéed wild mushrooms, truffle oil 15

Smoked Salmon

Herb boursin, shaved red onion, capers, Bacon Farms arugula, Masago 21

À LA CARTE

Whipped Potatoes

Herbed French Fries

Au Gratin Potatoes

Sauteed Zucchini

Wilted Garlic Baby Spinach

Asparagus

6

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AIX

Executive Chef

Bryan Kolb

Sous Chef

Shaun Trachtenburg
Melissa Nolan

General Manager

Steve Serokee