

# DINNER SELECTIONS

## CANAPÉS

**Deviled Egg Trio** \* GF  
Daily Selections 8

**Smoked Salmon Rillettes** \*  
Capers, Red Onion, Toasted Pumpnickel, Dill 9

**Crunchy Tuna Roll** \*  
Spicy Tuna, Crunchy Crab, Cucumber 10

## DEBUT

**Steamed Mussels** GF  
White Wine, Garlic, Shallots, Thyme,  
Saffron Aioli, Grilled Paesano 13

**Blue Cheese Chips** GF V  
House-Made Potato Chips, Blue Cheese Dressing,  
Blue Cheese Crumbles 7/10

**Crispy Calamari**  
Smoked Pepper Aioli, Sweet Soy,  
Flash-Fried Vegetables, Scallions 12

**Escargot**  
Garlic Herb Butter, Crostini 9

**Brie En Croute**  
Seasonal Compote, Almonds,  
Toasted French Roll 14

**Steak Tartare** \* GF  
Ravigote Sauce, Quail Egg, Toasted  
Pumpnickel and Brioche 14

**Creamy French Onion Soup**  
Gruyère, Provolone, Croutons 7/9

**Smoked Tomato Soup** GF V  
Crème Fraîche, Chives 6/8

## SALADE

petite/full

**Candy Beet** V  
Roasted Candy Stripe Beets, Bacon's Farm Kale,  
Champagne Vinaigrette, Crispy Goat Cheese Medal-  
ion 8/12

**Spinach** GF V  
Baby Spinach, Anjou Pears, Danish Blue  
Crumbles, Candied Walnuts, Blue Cheese  
Dressing 7/10

**Green** GF V  
Baby Heirloom Tomatoes, Cucumbers,  
Red Onions, Shaved Parmigiano-Reggiano,  
Garlic Vinaigrette 6/9

**Chopped Caesar** GF  
Baby Heirloom Tomatoes, Red Onions,  
Shaved Parmigiano-Reggiano, Lemon Zest,  
Garlic Croutons 6/9

**Calamari**  
Bacon's Farm Kale, Mixed Greens, Baby Heirloom  
Tomatoes, Shaved Parmigiano-Reggiano, Red  
Onions, Lemon Dressing 9/14

**Aixoise**  
Choice of Chicken or Calamari  
Romaine, Cabbage, Peppers, Carrots, Scallions,  
Pickled Ginger, Sesame Seeds,  
Peanuts, Wontons, Peanut Lime Vinaigrette 9/14

Add Chicken	4
Add Shrimp	8
Add Hanger Steak	9
Add Wild Salmon	9
Add Grilled Tuna	12

## LES FRUITS DE MER

**Oysters** \* GF  
Cucumber-Mint Mignonette, Fresh Lemons,  
House-Made Cocktail Sauce MP

**Smoked Salmon** \* GF  
Crème Fraîche, Grated Eggs, Red Onions,  
Capers, Red Peppers, Crostini 14

**Russian Osetra** \*  
Beet Dyed Egg Whites, Crème Fraîche, Egg  
Yolks, Pickled Shallots, Toasted Pumpnickel  
and Brioche 85

**Sesame Ahi Tuna Tartare** \*  
Avocado, Tôgarashi-Dusted Crispy  
Wontons, Soy Dressing 12

**Shrimp Salade Composée** GF  
Jumbo Shrimp, Celery, Crème Fraîche,  
Lemon, Whole Grain Mustard, Candied Fresno  
Peppers 12

**Le Grand Plateau** \* GF  
Please Consult Your Server for Today's  
Seasonal Selections 65

## PRINCIPAL

**Oak Fired Steelhead Trout** GF  
Roasted Fingerling Potatoes, Sautéed Broccoli,ni,  
Creamed Leeks 22/29

**Braised Short Rib**  
Basil Whipped Potatoes, Fava Beans, Pearl Onions,  
Wild Mushrooms 29

**Steak Frites Au Poivre** GF  
Peppercorn Crusted Onglet, Haricot Verts, Brandy  
Shallot Cream Sauce, Herbed French Fries 26

**Filet Mignon** GF  
Hand-Cut Beef, Haricot Verts, Roasted Wild  
Mushrooms, Au Gratin Potatoes,  
Served with Hunter Sauce 28/39

**Seared Duck Breast** GF  
Roasted Fingerling Potatoes, Wild Mushrooms,  
Sweet Pea Purée, Finished with Blood Orange Fig  
Gastrique 31

**Grilled Pork Loin**  
Corn Cake, Bacon's Farm Arugula, Pickled Apples 27

**Anson Mills Farro** GF V  
Wild Mushrooms, Fava Beans,  
Roasted Tri-Colored Cauliflower, Mushroom Jus 17

**Tuna Niçoise** GF  
Grilled Tuna Loin, Whipped Potatoes, Lemon Beurre  
Blanc, Hard Boiled Quail Egg, Haricot Verts, Niçoise  
Olives, Tomatoes 23/30

**Pan Roasted Salmon**  
Celeriac Purée, Marinated Artichokes,  
Sautéed Broccoli,ni, Blistered Heirloom Tomatoes,  
Lemon Fumet 29

**X Burger**  
Prime Beef, Cheddar, Pickles, Bacon's Farm Lettuce,  
Pickled Onions, Chipotle Aioli, Herbed Fries 16

**Seared Diver Scallops**  
Sweet Corn Purée, Marinated Artichokes, Shaved  
Tri-Colored Cauliflower 32

**Roasted Chicken Breast**  
Airline Chicken Breast, Anson Mills Farro,  
Wild Mushrooms, Fava Beans,  
Roasted Tri-Colored Cauliflower,  
Natural Jus 26

**Shrimp Tagliatelle**  
Sautéed Shrimp, Tomato Cream Sauce,  
Shaved Parmesan 20/25

## PIZZA

**Margherita** V  
Fresh Mozzarella, Sliced Roma Tomatoes,  
Fresh Basil 14

**Sausage and Chèvre**  
Roasted Tomatoes and Red Peppers, Chèvre,  
Fresh Oregano, Chili Flakes 16

**Mushroom Fontina** V  
Sautéed Wild Mushrooms, Truffle Oil 15

**Smoked Salmon** \*  
Dill Crème Fraîche, Shaved Red Onions, Capers,  
Bacon's Farm Arugula, Masago, Chili Oil 21

## À LA CARTE

**Whipped Potatoes**

**Herbed French Fries**

**Broccoli,ni**

**Anson Mills Farro**

**Au Gratin Potatoes**

**Haricot Verts**

6

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.



Executive Chef  
Shaun Trachtenburg  
Executive Sous Chef  
Melissa Nolan  
Sous Chef  
Carlos Sebastian  
General Manager  
Eve Thomas