

DINNER SELECTIONS

CANAPÉS

Deviled Egg Trio *GF
Daily Selections 8

Duck Confit Rillettes *
Toasted Brioche, Blueberry Gastrique 9

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

DEBUT

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

Blue Cheese Chips GF V
House-Made Potato Chips, Blue Cheese Dressing,
Blue Cheese Crumbles 8/11

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

Escargot
Garlic Herb Butter, Crostini 10

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

SOUPE

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

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

SALADE

Aixoise petite/full
Choice of Chicken or Calamari
Romaine, Cabbage, Peppers, Carrots, Scallions,
Pickled Ginger, Sesame Seeds, Peanuts,
Wontons, Peanut Lime Vinaigrette 10/14

Spinach GF V
Baby Spinach, Anjou Pears, Danish Blue Crumbles,
Candied Walnuts, Blue Cheese Dressing 8/11

Green GF V
Baby Heirloom Tomatoes, Cucumbers,
Red Onions, Shaved Parmigiano-Reggiano,
Garlic Vinaigrette 7/9

Chopped Caesar GF
Baby Heirloom Tomatoes, Red Onions, Shaved
Parmigiano-Reggiano, Lemon Zest, Garlic Croutons
7/10

Calamari
Bacon's Farm Kale, Mixed Greens, Baby Heirloom
Tomatoes, Shaved Parmigiano-Reggiano, Red Onions,
Lemon Dressing 10/14

Candy Beet V
Roasted Candy Stripe Beets, Bacon's Farm Kale,
Champagne Vinaigrette, Crispy Goat Cheese Medallion
9/12

Add Chicken	4
Add Shrimp	8
Add Wild Salmon	10
Add Hanger Steak	10
Add Grilled Tuna	13

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

Royal Amber Osetra *
Beet Dyed Egg Whites, Crème Fraîche, Egg
Yolks, Pickled Shallots, Toasted Pumpernickel
and Brioche 80

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

Shrimp Cocktail *GF
House-Made Cocktail Sauce and Grilled Lemon 15

Le Grand Plateau* GF
Please Consult Your Server for Today's
Seasonal Selections 75

PRINCIPAL

Shrimp and Grit Cake GF
Grilled Prawns, Crispy Polenta, Bacon's Farm Kale,
Pickled Red Onions, Smoked Paprika Vinaigrette 29

Braised Short Rib
Basil Whipped Potatoes, Wild Mushrooms, Rainbow
Carrots 29

Steak Frites Au Poivre *GF
Peppercorn Crusted Onglet, Haricot Verts, Brandy
Shallot Cream Sauce, Herbed French Fries 27

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

Duck Cassoulet GF
Duck Confit, Cannellini Beans, Fresh Chorizo,
Blistered Heirloom Tomatoes 30

Braised Pork Belly GF
Anson Mills Grits, Sautéed Kale, Blood Orange
Gastrique 27

Risotto GF V
Rainbow Carrots, Leeks, Wild Mushrooms 17

Tuna Niçoise *GF
Grilled Tuna Loin, Whipped Potatoes, Lemon
Beurre Blanc, Hard Boiled Quail Egg,
Haricot Verts, Niçoise Olives, Tomatoes 24/30

Pan Roasted Salmon *GF
Risotto, Carmelized Fennel, Wild Mushrooms,
Fresh Peas 29

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

Seared Diver Scallops *GF
Tri-Colored Lentils, Swiss Chard, Fresh Corn,
Parmesan Broth 32

Coq Au Vin GF
Red Wine Braised Chicken Quarter, Tri-Colored
Fingerlings, Acorn Squash, Leeks,
Wild Mushrooms 27

Shrimp Tagliatelle
Sautéed Shrimp, Tomato Cream Sauce,
Shaved Parmesan 21/26

PIZZA

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

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

Mushroom Fontina V
Sautéed Wild Mushrooms, Truffle Oil 16

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
Rainbow Carrots
Anson Mills Grits
Au Gratin Potatoes
Haricot Verts
6

* This meal can be easily modified to fit.
GF gluten free diet V Vegetarian

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.



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* Contains raw ingredients. Consuming raw or undercooked foods may increase your risk of foodborne illness.