

DINNER SELECTIONS

DEBUT

Fromage and Charcuterie

Daily Selections, Assorted Accoutrements

Devil Eggs ^{GF}

Daily Selections 11

Oak Fired Oysters

Chef Selection 18

Steamed Mussels ^{*GF}

Chorizo, Fennel, Leeks, White Wine, Garlic, Grilled Ciabatta 13

Blue Cheese Chips ^{*GF}

House-Made Potato Chips, Blue Cheese Dressing, Blue Cheese Crumbles 12

Crispy Calamari ^{*GF V}

Smoked Pepper Aioli, Sweet Soy, Flash-Fried Vegetables 13

Escargot ^{*GF}

Wild Mushrooms, Creamy Garlic Herb Butter, Puff Pastry 13

Buffalo Mozzarella

Tomato and Basil 18

• Steak Tartare ^{*GF}

Ravigote Sauce, Quail Egg, Toasted Brioche 14

SOUP

Traditional French Onion

Gruyère, Provolone, Crostini 11

Soup du Jour

Ask your server for details

SALAD

Aixoise ^{*GF V}

Romaine, Cabbage, Peppers, Carrots, Pickled Ginger, Sesame Seeds, Peanuts, Wontons, Peanut Lime Vinaigrette 12

Spinach ^{GF V}

Baby Spinach, Apples, Goat Cheese, Candied Walnuts, Lemon Vinaigrette Dressing 12

Green ^{GF V}

Baby Heirloom Tomatoes, Cucumbers, Red Onions, Shaved Parmigiano-Reggiano, Garlic Vinaigrette 10

Traditional Caesar ^{*GF V}

Romaine Lettuce, Caesar Dressing, Garlic Croutons 12

Beet ^{*GF V}

Roasted Red Beets, Bacon's Farm Kale, Fresh Ricotta Cheese, Crispy Shallots, Champagne Vinaigrette 11

Add Chicken 5
Add Shrimp 9

LES FRUITS DE MER

• Oysters ^{GF}

House-Made Mignonette, Grilled Lemons, Cocktail Sauce Market price

Smoked Salmon ^{*GF}

Dill Crème Fraîche, Poached Egg, Fried Capers, Red Onions, Crostini 16

Shrimp Cocktail ^{GF}

House-Made Cocktail Sauce and Grilled Lemon 15

• Sesame Ahi Tuna Tartare ^{*GF}

Avocado, Sliced Cucumbers, Wakame, Masago, Tôgarashi-Dusted Wontons, Chili Oil, Sweet Soy 14

• Royal Amber Osetra ^{*GF}

Egg Whites, Crème Fraîche, Egg Yolks, and Chives with Brioche 72

With Veuve Clicquot 165

PRINCIPAL

Braised Short Rib ^{GF}

Creamy Polenta, Rainbow Carrots, Fried Brussel Sprouts, Pearl Onions, Lardons, Poached Egg, Demi 30

• Steak Frites Au Poivre ^{GF}

Peppercorn Crusted Onglet, Brussel Sprouts, Brandy Shallot Cream Sauce, Herbed French Fries 31

• Filet Mignon ^{GF}

Hand-Cut Beef, Haricot Verts, Roasted Wild Mushrooms, Au Gratin Potatoes, Served with Cranberry Bacon Jam 42

AIX Meatloaf

Roasted in a Wood Fire Brick Oven. Served with Mixed Vegetables and New Potatoes 27

Baby Roasted Chicken

Cooked in a Wood Fire Brick Oven. Rainbow Carrots, Leeks, Celery Fricassee, Gnocchi, Sauce Tomate, Jus 28

• Seared Diver Scallops ^{GF}

Pumpkin Risotto, Crispy Kale, Toasted Pepitas, Brown Butter Sage 35

• Pan Roasted Salmon ^{GF}

Quinoa, Bacon's Farm Kale, Baby Heirloom Tomatoes, Pearl Onions, Lardons, Buerre Blanc, Pomegranate Arils 23

Oak Fired Fish Aixoise ^{*GF}

Please Consult with Your Server
Market Price

• Tuna Aix

Grilled Tuna Loin, Whipped Potatoes, Lemon Beurre Blanc, Hard Boiled Quail Egg, Hericot Verts, Olives, Tomatoes Market price

Shrimp Tagliatelle *

Sautéed Shrimp, Tomato Cream Sauce, Shaved Parmesan 26

Cheveux d'ange

White Butter, Black Pepper, Parmigiano-Reggiano 24

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, White Truffle Oil 16

À LA CARTE

Whipped Potatoes

Hericot Verts

Rainbow Carrots

Herbed French Fries

Brussel Sprouts

Au Gratin Potatoes

8

BISTRO+BAR

X
AIX

Bistro AIX is proud to celebrate 21 years of dining experience in San Marco. Thank you for your support.

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.

* This meal can be easily modified to fit.

GF gluten free V Vegetarian

SHARE ANY DISH + \$5

20% gratuity will be added to parties of 6 or more.

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