

# Bistro Vendôme

## Appetizers

|                                      |                     |
|--------------------------------------|---------------------|
| FRENCH ONION SOUP GRATINÉE           | 15                  |
| FISH SOUP                            | 15                  |
| Swiss cheese, croutons and rouille   |                     |
| YELLOWFIN TUNA TARTAR                | 18                  |
| Baby cucumbers, sesame seaweed salad |                     |
| RED BEET CARPACCIO                   | 16                  |
| Warm crispy goat cheese              |                     |
| ESCARGOTS                            | 1/2 dz 16 - 1 dz 23 |
| Garlic and parsley butter            |                     |
| HOMEMADE CHICKEN LIVER PATÉ          | 14                  |
| COLD ARTICHOKE SALAD                 | 15                  |
| Dijon mustard dressing               |                     |
| ICEBERG LETTUCE                      | 15                  |
| Sautéed bacon & blue cheese          |                     |
| MIXED FIELD GREENS                   | 11                  |
| MAINE LOBSTER CAESAR SALAD           | 22                  |
| EAST COAST OYSTERS                   | 18                  |
| SHRIMP COCKTAIL                      | 17                  |

## Dinner

### Mussels

#### PROVENÇALE

Baked in garlic and parsley butter

#### MARINIÈRE

Steamed with white wine and shallots

#### THAI

Curry, lemongrass and coconut milk

**\$19**

add French fries or Salad \$9

### Grillades

|                           |    |
|---------------------------|----|
| 10 OZ PRIME SIRLOIN STEAK | 39 |
| BLACK ANGUS FILET MIGNON  | 44 |
| BLACK ANGUS HANGER STEAK  | 33 |

Served grilled, with French fries and mixed field greens.  
Green peppercorn, béarnaise or shallot sauce

### Entrées

|                                          |    |
|------------------------------------------|----|
| WILD DOVER SOLE MEUNIÈRE                 | MP |
| Choice of vegetables                     |    |
| ROASTED MAINE SEA SCALLOPS               | 34 |
| Orzo and porcini "risotto"               |    |
| BROILED ATLANTIC SALMON                  | 30 |
| Vegetable bayaldi, thyme jus             |    |
| PAN SEARED BRONZINO                      | 33 |
| Artichokes, zucchinis, virgin sauce      |    |
| BREAST OF AMISH CHICKEN                  | 29 |
| Mashed potatoes, garlic jus              |    |
| OVEN ROASTED RACK OF LAMB                | 42 |
| Potato gratin, rosemary jus              |    |
| STEAK TARTAR                             | 31 |
| With French fries and mixed field greens |    |
| SAUTÉED FROG LEGS                        | 30 |
| "à la crème d'ail", choice of vegetables |    |
| RIGATONI BOLOGNAISE                      | 25 |

### Fall Specials

|                                        |    |
|----------------------------------------|----|
| PIKE & CRAWFISH QUENELLE               | 31 |
| Basmati vegetables rice, lobster sauce |    |
| PAPPARDELLE                            | 29 |
| Lamb ragoût Moroccan style             |    |
| CRISPY DUCK CONFIT                     | 33 |
| Lyonnais potatoes, truffle jus         |    |

### Sides dishes

|                 |   |          |    |
|-----------------|---|----------|----|
| French Fries    | 9 | Broccoli | 11 |
| Mashed Potatoes | 9 | Spinach  | 11 |
| Potato Gratin   | 9 | Bayaldi  | 11 |

SERVED MONDAY TO SUNDAY 4:00 TO 9:30 PM  
(212) 935-9100 - [www.bistrovendomenyc.com](http://www.bistrovendomenyc.com)