

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	15
COLD ARTICHOKE SALAD	16
Parmesan, Dijon mustard dressing	
ICEBERG LETTUCE	16
Sautéed bacon & blue cheese	
MIXED FIELD GREENS	12
SHRIMP COCKTAIL	19
EAST COAST OYSTERS	20

Dinner

Mussels

PROVENÇALE

Baked in garlic and parsley butter

MARINIÈRE

Steamed with white wine and shallots

THAI

Curry, lemongrass and coconut milk

\$20

add French fries or Salad \$9

Grillades

10 OZ SIRLOIN STEAK	43
8 OZ FILET MIGNON	49
10 OZ HANGER STEAK	38

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 sauce	
PAN SEARED BRONZINO	33
Artichokes, zucchini, virgin sauce	
BROILED ATLANTIC SALMON	30
Vegetable bayaldi, thyme jus	
SAUTÉED FROG LEGS	32
"à la crème d'ail", choice of vegetables	
BREAST OF AMISH CHICKEN	30
Mashed potatoes, garlic jus	
OVEN ROASTED RACK OF LAMB	48
Potato gratin, rosemary jus	
STEAK TARTAR	32
With French fries and mixed field greens	
VENDOME'S BURGER (9 OZ)	24
RIGATONI "BOLOGNAISE"	26

Fall Specials

CHICKEN BALLOTINE	32
String beans, roasted potatoes & mushroom sauce	
PIKE & CRAWFISH QUENELLE	33
Basmati vegetables rice, lobster sauce	
CRISPY DUCK CONFIT	35
Lyonnais potatoes, truffle jus	

Sides dishes

French Fries	9	Broccoli	12
Mashed Potatoes	9	Spinach	12
Potato Gratin	9	Bayaldi	12

ANY SUBSTITUTIONS MAY OCCUR ADDITIONAL CHARGES,
MAKE SURE TO ASK YOUR WAITER

SERVED MONDAY - SATURDAY 5:00 TO 9:30 PM

(212) 935-9100 - www.bistrovendomenyc.com