BISTROT 5 CINQ

LOVE • LIVE • EAT

SALADS

CAOBA ORGANIC GREENS 45
Apples | Macadamia Nuts | Tomatoes

CAOBA TOMATOES & BUFFALO MOZZARELLA 80
Basil Oil | Blackberry Vinegar

ROASTED RED BEETS 75
Goat Cheese | Arugula | Balsamic

ICEBERG WEDGE 65
Bacon | Blue Cheese | Apple Vinaigrette

CAESAR SALAD 55
add Shrimp 95
add Chicken Breast 85

SOUPS

TODAY`S 35
ONION GRATINEE 50

SIDES

Potato Puree	30
Sautéed Spinach, Garlic & Lemon	25
Green Beans & Fresh Herbs	25
French Fries	23
Roasted Potatoes & Truffle Oil	35

BISTRO BURGER
French Fries 75
Add Cheese or Bacon 10

STEAK TARTARE
Anchovies | Capers | Dijon | Egg Yolk
65 Med. 120 Lg.

STEAK FRITES
BEARNAISE SAUCE
(6 oz.) 125
(10 oz.) 150

APPETIZERS

MARINATED OLIVES 18

SEARED OCTOPUS 70
Chickpeas | Arugula | Potatoes | Lemon

GRIDDLED CALAMARI 70
Garlic | Capers | EVOO

TUNA TARTARE 80
Seaweed Salad | Wasabi Sauce

DUCK CONFIT 85
Frisee | Roast Potatoes | Apricot Honey

MUSSELS MEUNIERE (8oz.) 65

DUCK POSTICKERS 65
Soy-Chile Sauce | Hoisin

ESCARGOT BOURGUIGNON
Parsley-Garlic Butter (7) 70 (14) 135

BEEF SLIDERS 40
Ketchup | Mustard | Pickles | String Fries

CURED DUCK PROSCIUTTO 80
Parmesan | Apple-Date Marmalade

CHEESE PLATTER 90
Artisan Cheeses | Fresh Fruits

IMPORTED SERRANO HAM 85

MANCHEGO CHEESE 75

ENTREES

ROASTED HERBED CHICKEN BREAST 110
Potato Puree | Peas | Thyme Sauce

DIJON MUSTARD SALMON CHEMISE 130
Lentil Cassoulet

POTATO CRUSTED ROBALO 135
Roasted Squash Puree | Carrot Nage

TROUT AMANDINE 140
Spinach | Almond Brown Butter

SESAME SEED CRUSTED TUNA 145
Swiss Chard | Mushrooms | Creamy Soy Sauce

FILET MIGNON AU POIVRE 145
Potato Puree | Haricot Vert

BEEF BOURGUIGNON 135
Mushrooms | Pearl Onions | Carrots | Potatoes

PORK LOIN MILANESE 120
Arugula Salad | Capers | Lemon | Butter

DUCK TWO WAYS A LA ORANGE 160
SEARED DUCK BREAST – CONFIT LEGS & THEIGH
Potato – Cabbage Gratinee

VEGETARIAN PLATTER 95
Market Vegetables | Tofu | EVOO

MUSSEL MEUNIERE (16oz.) 125
French Fries

PASTAS

•• *HOME MADE*

JOHN`S PENNE PRIMAVERA 95
Market Vegetables | EVOO | Butter

SQUID INK FETTUCCINE •• 125
Shrimp | Broccoli | Cream | Truffle Oil

PENNE 110
Clambs | Chorizo | Garlic | Tomatoes | Cilantro

PAPPARDELLE •• 130
Spicy Lamb Sausage | Tomatoes | Feta Cheese

CHEJO`S PASTA 95
Tomato Confit | Cream | Oregano | Italian Cheeses

MACARONI, BACON & CHEESE 65
Gruyere | Parmesan | Provolone | Blue Cheese

Bistrot Cinq
Supports Local Farmers, Ranchers & Fishermen
We Use Organic Products From CAOBA FARMS
Is used Water from ECOFILTRO for
Table Service & Cooking

• CATERING •
• HOME DELIVERY •
• PRIVATE PARTIES •

Chef de' Cuisine
Mario Godinez

General Manager
Camilo Toledo

10% Gratuity Is Added To Your Check
15% To Parties Of Five or More

WWW.BISTROTCINQ.COM