



Please see reverse side for wines by the bottle and cocktails



CHARCUTERIE { CURED MEATS }

Your choice of the following, with bread, butter, & accoutrements:

| any one 7 | any two 12 | any three 16 |
| any four 19 | charcuterie platter 22 |

RILLETTES OF PORK
conserved pork

COUNTRY PÂTÉ
pork and pistachio

RILLAUDS
crispy pork belly confit

CHICKEN LIVER MOUSSE
smooth & suave

SAUCISSON SEC
french country hard salami

DUCK FOIE GRAS TORCHON
add + \$10 per piece

FROMAGES { CHEESES }

| any one 7 | any two 12 | any three 16 |
| any four 19 | fromage platter 22 |

Your choice of the following:

DÉLICE DE BOURGOGNE
rich, triple cream, cow's milk

BLEU DE BASQUE
semi-firm, salty sheep's blue cheese

SKAGIT MAID CEMBERT
local brie-style cow's milk,
silky & earthy

COMTÉ
hard cow's milk, sweet and strong

CHIMAY
washed-rind cow's milk, north of france,
pungent, soft, tangy

MARINATED OLIVES
mixed olives, oil and herb marinade

SALTED MARCONA ALMONDS

No checks, s'il vous plaît

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LE RAW BAR

OYSTERS 1/2 SHELL AQ*
check our boards for what's fresh

PETIT LE GRAND PLATEAU 32*
fresh assortment for 2-3

LE GRAND PLATEAU 40*
fresh assortment for 4-6

PRAWN COCKTAIL 16
large chilled prawns,
grand cocktail sauce

PETITS PLATS { APPETIZERS }

ONION SOUP GRATINÉE 14
classic soup with crouton
& gratinéed gruyère cheese

CHEF'S SOUP 8
pride of the kitchen, made fresh daily

MOUCLADE 18
mussels steamed with curry, saffron,
shallots, brandy, cream

GRILLED OCTOPUS 18
harissa aioli, grilled lemon, garlic toast

STEAMED CLAMS 19
manila clams steamed in white bordeaux
with fresh thyme, butter, fragrant stock

ESCARGOTS BOURGUIGNON 15
garlic, parsley, butter

**Consuming meat, fish or eggs that are undercooked or served raw to your specification may increase your risk of food borne illness, especially if you have certain medical conditions. We fry in peanut oil.*



POISSON FRAIS



Please check our menu boards
for tonight's options

SALADES { SALADS }

BEET SALAD 17
with arugula salad, goat cheese,
marcona almonds, arugula oil, beet chips

SALADE VERTE 8
house green salad, classic vinaigrette

SALADE LYONNAISE 17*
frisée, croutons, bacon lardons,
red wine vinaigrette, poached egg

SALADE NIÇOISE 19*
oil-poached albacore, with olives, egg, green
beans, potatoes, tomatoes, green salad with
parmesan & dijon vinaigrette

LE GRAND CAESAR SALAD 14
romaine, croutons, parmesan, lemon
(with grilled chicken 21 or steelhead 23*)



APRÈS DÎNER { DESSERT }

Ask for the dessert list with
our famous glaces, made here!

LES GRILLADES

{ GRILL }

All served with your choice of
french fries, truffled whipped potatoes,
or crushed yukon gold potatoes

STEAK FRITES 31*
prime sirloin steak,
roquefort-shallot butter

L'ENTRECÔTE 37*
rib steak, shallots, bordelaise sauce

PRIME NY STEAK 40*
highly marbled, pepper crusted,
sauce au poivre

FILET MIGNON 42*
cognac sauce

add **DUCK FOIE GRAS
TORCHON** to any steak
+10

ENTRÉES

MOULES FRITES 24
mussels steamed with white wine, pastis,
bacon, parsley, touch of cream,
served with a side of french fries

CANARD A L'ORANGE 28
pan roasted duck breast, butternut-yukon
hash, frisée, orange sauce

DEMI-VOLAILE 25
pan-roasted boneless half chicken
with truffle sauce

BOEUF BOURGUIGNON 24
stew of beef with bacon, red wine,
fingerlings, pearl onions and mushrooms

LAMB BURGER 19*
ground fresh, with pickled onions,
grilled eggplant, coriander-mint yogurt,
& french fries

FRENCH BURGER 18
chicken breast, gruyère, bacon, lettuce, tomato,
dijonnaise, with french fries

LE BURGER AMÉRICAIN 17*
usda prime midwest chuck, ground in-house,
with american garnish and french fries

SPÉCIALITÉS DU JOUR

DIMANCHE • SUNDAY
COQ AU RIESLING 25

half chicken braised in riesling wine with
bacon, tarragon, mushrooms, cream,
with egg noodles

LUNDI • MONDAY
STEAK DIANE 32

beef tenderloin sautéed in a classic sauce
of cognac, mustard, cream, shallots and
mushrooms, with egg noodles

MARDI • TUESDAY

TROUT AMANDINE 26

boneless rainbow trout with a
sauce of brown butter, lemon and almonds,
with green beans and escarole

MERCREDI • WEDNESDAY

LAMB TAGINE 25

stew of lamb shoulder with moroccan
spices, tomato and currants, on a bed
of saffron-almond cous cous

JEUDI • THURSDAY

CHOUROUTE 24

toulouse sausage, braised pork belly,
bacon, cabbage, sauerkraut, potatoes,
ham hocks

GARNITURES

{ SIDES }

ROASTED CAULIFLOWER 10
garlic, espellette pepper, arugula oil,
goat cheese vinaigrette, parsley

POMMES PURÉES 7
whipped potatoes with truffle butter

MACARONI 12
gruyère, goat cheese, parmesan, bechamel

POMMES FRITES 8
french fries, aioli & ketchup

BRUSSELS SPROUTS 9
candied pecans, maple gastrique



VINS À LA BOUTEILLE {WINES BY THE BOTTLE}

BLANC | WHITE

CHARDONNAY	
COSTAL CHABLIS 'VAILLONS' 1 ^{ER} CRU '12	74
BOUCHARD PÈRE & FILS POUILLY-FUISSÉ '15	59
CO DINN CHARDONNAY SNIPES MTN. '13	69
SONOMA-CUTRER CHARDONNAY 'LES PIERRES' '14	81
JORDAN CHARDONNAY SONOMA '14	70
JANUIK CHARDONNAY COLD CREEK '15	58
A MAURICE CHARDONNAY 'CONNER LEE' '15/'16	70
ST. INNOCENT CHARDONNAY WILLAMETTE VY. '15	59
CHARDENET 'COTEAU BLANC' CARNEROS '14	48

SAUVIGNON BLANC & SEMILLON	
DOM. RIFFAULT SANCERRE '16	52
DOM. PELLÉ MENETOU-SALON 'LES BLANCHAIS' '13	72
LADOUCKETTE POUILLY-FUMÉ '13/'15	84
PABIOT POUILLY-FUMÉ '14	52
CH. AUNEY L'ERMITAGE GRAVES BLANC '15	65
CH. GUIRAUD 'G' BORDEAUX BLANC '14	49
L'ÉCOLE N° 41 SEMILLON COLUMBIA VALLEY '15	38
CAKEBREAD SAUVIGNON BLANC NAPA '16	57
QUINTESSA SAUVIGNON BLANC 'ILLUMINATION' '14	60
EMMOLO SAUVIGNON BLANC NAPA '15	48
DELILLE CHALEUR ESTATE SAUVIGNON BLANC '15	65

LES AUTRES	
CH. STE MICHELLE-LOOSEN RIESLING '08	47
PENNER-ASH RIESLING WILLAMETTE VY. '14	56
SCHLUMBERGER RIESLING G.C. 'SAERING' ALSACE '08	45
RIEFLE PINOT BLANC ALSACE '12	39
COLUMBO VIOGNIER/ROUSSANNE 'LA REDONNE' '13	44
C. LE GŒUIL CÔTES DU RHÔNE BLANC '14	42
ARDOR CELLARS PICPOUL/MARSANNE WALLA WALLA VY. '15	59

ROSÉ	
DOM. MAESTRACCI 'E PROVE' ROSÉ CORSICA '15	42
DOM. MORDORÉE TAVEL '15	58
HEITZ NAPA GRIGNOLINO ROSÉ '16	64

DEMI-BOUTEILLES | HALF BOTTLES

CH. COUTET BARSAC/SAUTERNES '09	79
CH. HAUT MAYNE SAUTERNES '13	46
JOSSELIN CHAMPAGNE BLANC DE NOIRS NV 375ML	44
RUINART CHAMPAGNE BLANC DE BLANCS NV 375ML	62
RUINART CHAMPAGNE BRUT ROSÉ NV 375ML	72
ROEDERER ESTATE ANDERSON VALLEY NV 375ML	30
BIANCOSPINO MOSCATO D'ASTI '15 375ML	28

ROUGE | RED

CABERNET & MERLOT	
SACRISTIE DE LA VIEILLE CURE BORDEAUX FRONSAC '12	49
HEITZ NAPA VALLEY CABERNET '12	84
L'ÉCOLE N° 41 WALLA WALLA CABERNET '13	69
JANUIK COLUMBIA VALLEY CABERNET '14	68
AMAVI WALLA WALLA CABERNET '14	60
BUTY COLUMBIA VY. MERLOT-CAB FRANC 'CONNER-LEE' '14	83
BAER 'STAR' COLUMBIA VY. MERLOT-CAB FRANC '13	50
CAIN CUVÉE NAPA BORDEAUX BLEND NV12	72
EMMOLO NAPA MERLOT '14	70

PINOT NOIR	
GIRARDIN BOURGOGNE 'VIEILLE VIGNES' '15	65
BOUVIER MARSANNAY 'LES LONGEROIES' '12	64
STOLLER FAMILY ESTATE PINOT NOIR DUNDEE '15	49
CRISTOM PINOT NOIR MT JEFFERSON '14	65
DOM. DROUHIN PINOT NOIR DUNDEE HILLS '14/'15	80
CAMBRIA STA. MARIA PINOT NOIR 'CLONE 4' '14	55
ST. INNOCENT PINOT NOIR 'TEMPERANCE' EOLA-AMITY '14	78
ST. INNOCENT PINOT NOIR 'MOMTAZI' MC MINNVILLE '14	74

GRENACHE, MOURVÈDRE, et cie	
PERRIN CHÂTEAUNEUF-DU-PAPE 'LES SINARDS' '13/'14	78
E. GUIGAL CHÂTEAUNEUF-DU-PAPE '10	84
LA BASTIDE BLANCHE BANDOL '13	69
CH. LA BORIE CÔTES DU RHÔNE VILLAGES '14	50
CHAVE CÔTES DU RHÔNE 'MON COEUR' '13	53
DOM. CHAMFORT VACQUEYRAS '14	53
CH. DE SAINT COSME GIGONDAS '14	65

LES FAVORIS	
CH. DES JACQUES MORGON CÔTE DU PY '12	56
MARC BRÉDIF CHINON '13	54
COULY-DUTHEIL CHINON 'BARONNIE MADELEINE' '14	50
MULTA PAUCIS CÔTES DE PROVENCE '13	65
CH. PIERRE-BISE ANJOU VILLAGES CAB FRANC/CAB '09	55
JØRGENSEN CAB FRANC S. OREGON '15	58
ARMSTRONG CAB FRANC COLUMBIA VY.'14	54
JØRGENSEN MALBEC ROGUE VY., OREGON '15	65
OAKVILLE WINERY NAPA ZINFANDEL '15	56

SYRAH	
NICOLAS-PERRIN CROZES HERMITAGE '13/'14	58
CHAVE SAINT-JOSEPH 'OFFERUS' '13	70
DUSTED VALLEY 'STAINED TOOTH' SYRAH COLUMBIA VY. '13	68
MARK RYAN 'THE SHIFT' SYRAH COLUMBIA VY. '15	62

SPARKLING

JOSSELIN CHAMPAGNE BLANC DE NOIRS NV 375ML	44
RUINART CHAMPAGNE BLANC DE BLANCS NV 375ML	62
RUINART CHAMPAGNE BRUT ROSÉ NV 375ML	72
ROEDERER ESTATE ANDERSON VALLEY NV 375ML	30
BIANCOSPINO MOSCATO D'ASTI '15 375ML	28
ANALEMMA BLANC DE NOIRS COL. GORGE 2011	80
ALBRECHT CRÉMANT BRUT BLANC DE BLANCS NV	47
KRUG CHAMPAGNE 'GRAND CUVÉE' BRUT NV	220
MOËT & CHANDON CHAMPAGNE BRUT 'IMPERIAL' NV	78
BARON-FUENTÉ CHAMPAGNE BRUT 'TRADITION' NV	60
GOSSET CHAMPAGNE BRUT 'EXCELLENCE' NV	75
VEUVE CLICQUOT CHAMPAGNE BRUT YELLOW LABEL NV	85
VEUVE CLICQUOT CHAMPAGNE BRUT ROSÉ NV	110
POL ROGER CHAMPAGNE EXTRA CUVÉE DE RESERVE NV	82
DUVAL-LEROY CHAMPAGNE BRUT NV	80
DUVAL-LEROY CHAMPAGNE ROSÉ PRESTIGE NV	110

VINS SPÉCIAUX



AMÉRICAIN

DOMAINE SERENE PINOT NOIR 'EVENSTAD' '11	120
WILLAKENZIE ESTATE PINOT NOIR 'KIANA' '12/'13	90
WILLAKENZIE ESTATE PINOT NOIR 'TRIPLE BLACK' '13	145
ARCHERY SUMMIT PINOT NOIR PREMIER CUVÉE '14	92
WINDRACER ANDERSON VY. PINOT NOIR '12	85
MARK RYAN DEAD HORSE RED MTN. CABERNET '11	130
CENYTH BORDEAUX BLEND SONOMA '12	95
BERINGER QUANTUM BORDEAUX BLEND NAPA '11	105

FRANÇAIS

DOM. VOUGERAIE BEAUNE BLANC '11	85
GAGNARD SANTENAY 'TAVANNES' 1 ^{ER} CRU '11	112
C. BUISSON AUXEY-DURESSSES '11	75
DOM. FOLLIN-ARBELET ALOXE-CORTON '12	96
XAVIER CHÂTEAUNEUF-DU-PAPE 'CUVÉE ANONYME' '12	92
CH.-FORTIA CHÂTEAUNEUF-DU-PAPE 'TRADITION' '15	85
BARRUOL CÔTE RÔTIE 'LA DORÉE' '11	120
G. GILLES CORNAS '09	125
DOM. LIONNET SAINT-JOSEPH 'TERRE NEUVE' '15	88
DOM. DU GROS 'NORE' BANDOL '09	95

"ASK FOR THE CAPTAIN'S LIST"

No checks, s'il vous plaît

COCKTAILS AMÉRICAINS

MARTINI 10
master's gin, dolin blanc, stirred
COSMO LE GRAND 12
absolut citron, cointreau, fresh lime, cranberry
DRY SPELL 11
honeydew-infused vodka, cucumber, lemon, cucumber dry soda
MANHATTAN 12
bulleit bourbon, dolin rouge, cherry bitters
LAVENDER RYE SOUR* 12
bulleit rye, lavender simple, egg white, lemon
MARTY M^CFLY 12
citadelle gin, lemon, luxardo maraschino, crème de violette
PEDRO HEMINGWAY 13
mt. gay xo rum, falernum, marischino, dry sherry, grapefruit
CHAMPAGNE LEMON DROP 14
grey goose citrus, cointreau, fresh lemon, champagne
YAKIMA MULE 12
eagle rare bourbon, lemon, apple shrub, martinelli's sparkling cider

COCKTAILS SPÉCIAUX

LA BOHÉMIENNE 12
big gin, campari, kina, burnt orange peppercorn syrup
ROSEMARY MULE 10
wodka vodka, rosemary simple, fresh ginger beer
FRENCH 75 11
new amsterdam gin, lemon juice, champagne
"1794" COCKTAIL 12
redemption rye, campari, sweet vermouth, chocolate bitters
LE PAMPLEMOUSSE 11
cremant rosé, grapefruit juice, crème de pamplemousse
DARKER AND STORMIER 12
la favorite rum vieux, pimento dram, lime, fresh ginger beer
MON FRÈRE ISLEY 13
bastille whiskey, la favourite rum vieux, giffard triple sec, lemon juice

APÉRITIFS

APEROL 7
BONAL GENTIANE-QUINA 7
CAMPARI 8
COCCHI VERMOUTH DI TORINO 8
CYNAR 9
DOLIN DRY 7
DOLIN BLANC 7
DOLIN ROUGE 7
IMBUE BITTERSWEET VERMOUTH 9
KINA L'AÉRO D'OR 9
LILLET BLANC 7
SALERS APERITIF 9

Corkage fee: \$25 per bottle