

Pierre's

B I S T R O

Appetizers and salads

Apple wood smoked salmon 9.50
Caper relish

French onion soup gratinee 7.00

Escargots in garlic butter 7.25

Mushroom tart 7.75

Baked brie in puff pastry 8.50

Assorted cheese plate 9.50
Ask your server for selection

Steamed mussels 9.00
In white wine, garlic, tomato and cream

Spinach salad 9.00
Orange, goat cheese, red onion and caramelized walnuts

Apple strawberry salad 9.00
Fennel, blue cheese dressing

Pear salad 9.00
Red wine poached pear, fennel, blue cheese, tarragon dressing

Mixed green salad 6.00
Carrot and walnuts

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Entrees

Seafood pasta 21.00
Shrimp, sea scallop and mussels in garlic tomato cream

Walnut crusted walleye 21.00
Saffron rice

Salmon olive 22.00
With calamata tapenade and wilted spinach

Shrimp provencale 21.00
Saffron rice and aioli

Steamed mussels 20.00
With pommes frites

Roasted half duck, honey thyme glaze 22.00
Dried fruits wild rice

Braised chicken breast, burgundy sauce 20.50
Garlic mashed potato

Duck legs confit 21.50
Brussels sprouts and potatoes

New Zealand lamb chops 23.00
Roasted garlic demi glace

Pork tender, old fashioned mustard sauce 22.00
Roasted vegetables

Grilled New York strip, green peppercorn sauce 24.00
Black Angus with baked tomato and pommes frites

Roasted beef tenderloin, fresh horseradish demi 32.00
Garlic mashed potato

Sides

<i>Garlic mashed potatoes</i>	<i>\$ 5.00</i>
<i>Braised Brussels sprouts</i>	<i>\$ 5.00</i>
<i>Wilted spinach</i>	<i>\$ 5.00</i>
<i>Saffron rice</i>	<i>\$ 5.00</i>
<i>O'Brien potatoes</i>	<i>\$ 5.00</i>
<i>French fries</i>	<i>\$ 5.00</i>
<i>Grilled shrimp</i>	<i>\$ 5.00</i>
<i>Grilled chicken</i>	<i>\$ 5.00</i>

All sides to be ordered with entrees or salads

18% gratuity added to parties of 6 or more

A split charge will be added for sharing entrees