

# Pierre's



## Entrees

**Pork Medallion** \$22

*This medallion is wrapped in bacon, glazed with a honey and thyme sauce, topped with a truffle-oil and onion marmalade. All of this served on house made mashed potatoes*

**Seafood Pasta** \$23

*Fettucini noodles, mussels, scallops, and shrimps tossed in a tomato and garlic cream sauce*

**Walnut-Crusted Walleye** \$23

*With a beurre-blanc sauce, steamed rice and green beans*

**Steamed mussels** \$22

*With French fries*

**Paella** \$22

*A recipe from the South of France with chicken, chorizo sausage, calamari, shrimp, mussels, and assorted vegetables all cooked in saffron rice*

**Rotini Pasta** \$16

*Chorizo sausage, onions, peppers, and tomato*

**Olive Salmon** \$22

*Seared salmon fillet on top of nutmeg infused spinach and topped with a rich olive tapenade*

**Duck Legs Confit** \$24

*Served with roasted potatoes and a small mixed green salad*

**Ribeye Steak in a Black Peppercorn Sauce** \$26

*Comes with potatoes au gratin and a baked tomato*

**Chicken Chasseur** \$23

*A half chicken braised in a tomato, garlic, wild-mushroom and white wine sauce*

*A split charge may apply , 18 % added to parties of 6 or more*

# Pierre's



B I S T R O

## *Appetizers*

*Warm Artichokes au Gratin* \$8

*Mushroom Tart* \$8

*Mushrooms, sun-dried tomatoes, melted Swiss cheese and a beurre blanc sauce topped on a flaky puff pastry*

*Baked Brie in puff pastry* \$9

*Filled with melted brie cheese, garlic-parsley butter and apricot jam*

*Escargots* \$7

*Cooked in a traditional French garlic-parsley butter*

*French Onion Soup au Gratin* \$7

*Steamed Mussels* \$8<sup>50</sup>

*Assorted French Cheese Plate* \$10

*Sea Scallops* \$8<sup>50</sup>

*Fresh sea scallops sautéed in a saffron cream leeks sauce balanced on a slice of toasted French bread*

*Spinach Salad* \$9

*Spinach leaves, red onion, cherry tomatoes, orange slices, caramelized Walnuts mixed in a honey mustard dressing and topped with fresh goat cheese*

*Pear Salad* \$9

*Mixed Greens (mesclun), fresh fennel, red onion, crushed walnuts, and bleu cheese crumbles in a tarragon vinaigrette topped with a sliced red wine poached pear*

*Mixed Greens Salad* \$6

*With a tarragon vinaigrette dressing*

*Pate de Compagne* \$7

*Served with cornichons and Dijon mustard*