

# LEFT BANK

Executive Chef  
Patricio Mejia

## BRASSERIE

PRIVATE DINING  
AVAILABLE

### HORS D'OEUVRES

OYSTERS\* half dozen 18 | one dozen 36  
raw market selection

ESCARGOTS 14  
Pernod garlic butter

MOULES FLORENTINE half pound 15 | one pound 20  
steamed mussels, spinach, white wine, Pernod garlic butter, shallots

CALAMARI FRIT 15  
fried onions and lemon, whole grain mustard vinaigrette

FILET MIGNON STEAK TARTARE\* 15  
hand cut raw filet mignon, capers, shallots, Dijon, egg yolk

FONDUE AUX FROMAGES 11  
melted brie, blue, and goat cheese, Madeira wine

### Charcuterie et Fromages

L'ASSIETTE DE CHARCUTERIE  
choose one/9 all four/21  
served with traditional accompaniments

CHICKEN LIVER MOUSSE / COUNTRY PÂTÉ  
SAUCISSON SEC / SAUCISSON A L'AIL

FROMAGES  
choose one/8 two/14 three/19  
served with traditional accompaniments

SELECTION OF FRENCH AND LOCAL CHEESES

### SOUPES ET SALADES

ONION SOUPE GRATINÉE 11  
baguette, Emmenthal cheese

SALADE VERTE 10  
butter lettuce, fines herbs, shallots, Dijon vinaigrette

RIVE GAUCHE SALADE 9  
mesclun greens, roasted beets, pickled red onions,  
goat cheese, pomegranate vinaigrette

NIÇOISE SALADE\* 17  
seared Ahi, green beans, tomatoes, fingerlings, avocado,  
tapenade, anchovy, roasted red bell peppers

### LES SANDWICHES

CROQUE MONSIEUR 13  
jambon de Paris, Emmenthal, Béchamel, pain de mie bread  
~ "Croque Madame" with sunny side up egg (add 2)

WILD MUSHROOM TARTINE 14  
open faced grilled country levain bread, blue cheese

AHI TUNA BLT\* 15  
seared Ahi, wasabi aioli, avocado, multigrain bread

LAMB SANDWICH 15  
herb marinated leg of lamb, basil, roasted peppers,  
aioli, black olive tapenade, arugula salad

CHICKEN SANDWICH 13  
almond romesco, arugula, roasted onions, brie, pommes frites

BURGER AMÉRICAIN 14  
1/2 lb beef, pommes frites  
~ ADD Emmenthal, cheddar, blue, avocado, bacon,  
sautéed mushrooms, or sunny side up egg (each 2)

### Brunch

served until 3 PM

GARLIC PORK SAUSAGE HASH 15  
spinach, mushrooms, blue cheese,  
Yukon Gold potatoes, sunny side up egg, hollandaise

ZE LB BLT 12  
country levain bread, goat cheese, tomatoes, arugula,  
bacon, sunny side up egg, hollandaise, petite salade

PAIN PERDU 13  
traditional thick French toast, orange cream,  
mixed berry compote, maple syrup

OMELETTE JAMBON FROMAGE 12  
ham and Swiss omelette, mixed greens

SALMON HASH 15  
smoked salmon and salmon hash,  
red onions, tomatoes, parsley,  
Yukon Gold potatoes, poached egg, hollandaise

QUICHE FLORENTINE 13  
spinach, sun dried tomatoes,  
caramelized onions, goat and Swiss cheese

EGGS BENEDICT 15  
poached eggs, Parisian ham, English muffins,  
hollandaise, Yukon Gold potatoes  
~ Florentine, with spinach 17

STEAK AND EGGS 20  
marinated grilled Prime sirloin,  
two sunny side up eggs, Yukon Gold potatoes

### ENTRÉES

MUSHROOM RAVIOLI 19  
porcini Parmesan cream sauce, spinach

CHICKEN PAILLARD 17  
Parmesan crusted chicken breast, arugula,  
baby frisée, butternut squash, celeriac,  
pickled red onions, pomegranate vinaigrette

SALMON 27  
Loch Duart, celeriac purée, orange and carrot beurre blanc

STEAK FRITES 28  
8 oz skirt steak, pommes frites, includes choice of  
Bordelaise, Roquefort butter, or au poivre sauce

### LES LÉGUMES

POMMES FRITES 6  
~Parmesan truffle 9

BABY CARROTS lemon maple glaze 8  
ROASTED CAULIFLOWER vadouvan 8

BRUSSELS SPROUTS lardons 8  
SPINACH roasted garlic 8

Let's get Social! #leftbankbrasserie

As we support the City of San Jose minimum wage increase, a 4% surcharge allows us to provide the hospitality that you have always enjoyed. Thank you for your patronage.

\*served raw; consuming raw or undercooked food or eggs may increase your risk of food borne illness (state mandated statement)

SR 10.18.18