

BON APPÉTIT  
BONNE HUMEUR



NOTRE HISTOIRE "OUR STORY"

Bistro Niko is a true neighborhood restaurant where we welcome you warmly and serve satisfying foods that change with the seasons and define regional, comfort French cuisine. It is a casual bistro to enjoy the company of friends and family and relish one of the richest culinary heritages in the world, striking the balance between sophistication and comfort. **Bon appétit!**

Hors d'Oeuvres

- TUREEN FRENCH ONION SOUP gratinée au gruyère 16
- CHILLED GAZPACHO ANDALOUSE toasted olive oil croutons 14
- AHI TUNA TARTARE\* hass avocado, soy, pickled ginger 22
- CLASSIC PARISIENNE STEAK TARTARE\* watercress, toast points 20
- MUSTARD CRUSTED PORK BELLY lightly pickled vegetables 17
- SAUTEED LA BELLE FARMS FOIE GRAS huckleberry port wine sauce 24
- { add a glass of soms sautern to enhance the foie gras experience 8. }
- Specialty JUMBO LUMP CRAB CAKE grain mustard beurre blanc 27
- CRISPED DUCK LEG CONFIT frisée salade, crisped duck potatoes 20
- JAMBON & ASPARAGUS\* thin sliced prosciutto, warm jumbo asparagus, poached egg, mustard vinaigrette 19
- JUMBO FLORIDA SHRIMP IN THIN CRISPED PASTRY lemon aioli 19
- MUSSELS "LE COZE" white wine, shallots, garlic, cream Petite 18 Grande 29
- BURGUNDY ESCARGOT "EN CROÛTE" parsley garlic butter, puff pastry tops Demi Douzaine (6) 18

Les Salades

- CAESAR au parmigian, baguette croutons, Sicilian white anchovy 14
- MESCLUN hand picked lettuces, dijon vinaigrette 12
- BELGIAN ENDIVE rouge et noir bleu cheese, walnuts, apple 15
- FRISÉE LETTUCE AUX LARDONS\* poached egg, bacon lardons, baguette croutons 15
- PICKLED BABY BEETS & GOAT CHEESE mâche lettuce, vinaigrette 15
- BURRATA MOZZARELLA, HEIRLOOM TOMATO & ARUGULA champagne vinaigrette 17

Plat Les Trois Fromages

Chef selected three French cheeses, fresh candied fruit, raisin walnut toast Mkt.

Les Entrées

- FLORIDA JUMBO SHRIMP SAUTÉE "PROVENÇAL" crushed tomatoes, herbs de provence, shallot white wine, steamed fingerling potatoes 29
- SAUTÉE GA MOUNTAIN TROUT "AMANDINE" toasted almonds, brown butter, pomme pureé, french green beans 29
- FAROE ISLANDS SALMON SAUTEE JARDINIERE\* diced vegetables, golden quinoa, fresh citrus olive oil emulsion 32
- MAINE SEA SCALLOPS ST. JACQUES asparagus, pomme pureé, sorrel white wine nage 35
- SAUTÉE LOUP DE MER "EUROPEAN SEA BASS" melted spinach, fingerling potatoes, lemon e.v. olive oil emulsion 30
- SKATE WING brown butter, nonpareil capers, spinach, steamed fingerling potatoes 28
- FRESH SEAFOOD TAGLIATELLE PASTA shrimp, scallops, calamari & english peas in creamy white wine sauce 30
- COQ AU VIN french classic! chicken braised in red wine, parisienne mushrooms, pearl onions, steamed potatoes 26
- CAJUN CHICKEN sautéed double breast, beurre blanc, petite salad, pommes frites 33
- PAN ROASTED BREAST OF DUCK\* orange supremes, braised red cabbage, crisped duck potatoes, citrus duck jus 33
- PAILLARD OF CHICKEN BREAST baby arugula, endive leaves, frisée lettuce, cherry tomatoes, vinaigrette 28
- "CÔTE DE PORC" GRILLED PREMIUM BERKSHIRE PORK CHOP\* pomme pureé, grain mustard jus 34
- KOBE BEEF CHEEK "BOURGUIGNON"\* burgundy wine, mushrooms, pearl onions, tagliatelle pasta, bacon lardons 34
- VEAL TENDERLOINS CHASSEUR\* mushrooms, tomato, potato confit, white wine veal jus 35
- STEAK AU POIVRE TWIN BEEF TENDERLOINS\* pepper crusted, brandied cream mushrooms, sauteed spinach 40
- USDA PRIME 14 OZ RIBEYE STEAK MAÎTRE D'HÔTEL BUTTER & FRITES\* 52
- BROILED HANGER STEAK "BÉARNAISE" & FRITES\* 38

Les Steak with Pommes Frites

- PRIME NY SIRLOIN STRIP\* select béarnaise sauce, brandy peppercorn sauce, or maître de hôtel butter 12 oz 56
- BROILED FILET MIGNON CENTER CUT\* choose béarnaise sauce, brandy peppercorn sauce, or maître de hôtel butter 8 oz 56

Garnitures 8

- Sauté or Lightly Creamed Spinach Pomme Purée Jumbo Asparagus
- Diced Vegetable Golden Quinoa Pommes Frites French Green Beans & Shallot Butter

\*Some items are served by request raw, undercooked or may contain raw or undercooked ingredients.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. 07.2025

LE BAR À HUITRES  
OYSTERS ON ICE

- BLUEPOINT\* - LI SOUND WELLFLEET\* - CAPE COD
- Demi Douzaine (6) 20 Douzaine (12) 38

Pour La Table  
TABLE SNACKS TO SHARE

- GOUGÈRES light gruyère cheese puffs ~basket 12
- RILLETES DE SAUMON fresh cold smoked salmon spread, toast points 12
- MELTED SWISS RACLETTE CHEESE baguette toast 12

Tartes  
THE TRADITIONAL FRENCH PIZZAS

- MUSHROOM & TRUFFLE ESSENCE gruyère & fontina cheese 19
- BISTRO SMOKED SALMON crème fraîche, capers, minced red onion 19
- HEIRLOOM TOMATO & BASIL gruyère & fontina cheese 19

Charcuterie

- ARTISANAL THREE SALAMI TASTING 16
- cornichon pickles, grain mustard
- "TRADITIONAL COUNTRY PÂTÉ" CHEF GARY'S SPECIALTY 18
- cornichon pickles, grain mustard, baguette toast
- CLASSIC FRESH CHICKEN LIVER TERRINE AU COGNAC
- petit salade vinaigrette, grilled baguette 18
- "LE GRAND PLAT" CHARCUTERIE BOARD
- traditional country pâté, artisanal salami prosciutto di parma & chicken liver terrine 29



L'ENTRECÔTE DÎNER

STEAK FRITES DINNER

47.75



Choose One

- TUREEN FRENCH ONION SOUP gratinée au gruyère
- FRISÉE SALADE frisée lettuce, poached egg, bacon lardons, baguette croutons
- CAESAR parmigian, baguette croutons, Sicilian white anchovy
- MESCLUN hand picked lettuces, dijon vinaigrette

Les Steak Niko

- BROILED HANGER STEAK & POMMES FRITES

Choose One

- CAFÉ DE PARIS BUTTER
- MAÎTRE DE HÔTEL BUTTER
- BÉARNAISE SAUCE
- BRANDY PEPPERCORN SAUCE

No Substitutions, Merci!



Gluten Free