

BON APPÉTIT  
BONNE HUMEUR



# Bistro Niko

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  
gf ROASTED BUTTERNUT SQUASH SOUP marcona almond brown butter 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 18  
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  
gf CRISPED DUCK LEG CONFIT frisée salade, crisped duck potatoes 22  
JUMBO FLORIDA SHRIMP IN THIN CRISPED PASTRY lemon aioli 20  
gf 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  
gf MESCLUN hand picked lettuces, dijon vinaigrette 12  
gf BELGIAN ENDIVE rouge et noir bleu cheese, walnuts, apple 15  
FRISÉE LETTUCE AUX LARDONS\* poached egg, bacon lardons, baguette croutons 15  
gf PICKLED BABY BEETS & GOAT CHEESE mâche lettuce, vinaigrette 15  
gf 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 SAUTEE "PROVENCAL" crushed tomatoes, herbs de provence, shallot white wine, steamed fingerling potatoes ..... 29  
gf SAUTÉE GA MOUNTAIN TROUT "AMANDINE" toasted almonds, brown butter, pomme pureé, french green beans ..... 29  
gf FAROE ISLANDS SALMON SAUTEE JARDINIÈRE\* diced vegetables, golden quinoa, fresh citrus olive oil emulsion ..... 32  
gf MAINE SEA SCALLOPS ST. JACQUES asparagus, pomme pureé, sorrel white wine nage ..... 35  
gf SAUTÉE LOUP DE MER "EUROPEAN SEA BASS" melted spinach, fingerling potatoes, lemon e.v. olive oil emulsion ..... 32  
SKATE WING brown butter, nonpareil capers, spinach, steamed fingerling potatoes ..... 29  
FRESH SEAFOOD TAGLIATELLE PASTA shrimp, scallops, calamari & english peas in creamy white wine sauce ..... 34  
gf COQ AU VIN french classic! chicken braised in red wine, parisienne mushrooms, pearl onions, steamed potatoes ..... 28  
gf CAJUN CHICKEN sautéed double breast, beurre blanc, petite salad, pommes frites ..... 33  
gf PAN ROASTED BREAST OF DUCK\* orange supremes, braised red cabbage, crisped duck potatoes, citrus duck jus ..... 34  
gf PAILLARD OF CHICKEN BREAST baby arugula, endive leaves, frisée lettuce, cherry tomatoes, vinaigrette ..... 28  
gf "CÔTE DE PORC" GRILLED PREMIUM BERKSHIRE PORK CHOP\* pomme pureé, grain mustard jus ..... 34  
gf KOBE BEEF CHEEK "BOURGUIGNON"\* burgundy wine, mushrooms, pearl onions, pomme pureé, bacon lardons ..... 36  
gf VEAL TENDERLOINS CHASSEUR\* mushrooms, tomato, potato confit, white wine veal jus ..... 36  
gf STEAK AU POIVRE TWIN BEEF TENDERLOINS\* pepper crusted, brandied cream mushrooms, sauteed spinach ..... 40  
gf USDA PRIME 14 OZ RIBEYE STEAK MAÎTRE D'HÔTEL BUTTER & FRITES\* ..... 52  
gf BROILED HANGER STEAK "BÉARNAISE" & FRITES\* ..... 38

## Les Steak with Pommes Frites

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

## Les Burgers with Pommes Frites

- AU POIVRE BURGER\*  
peppercorn crusted, mushrooms, truffle essence, gruyère,  
brandy pepper aioli, BBC bun 8 oz. 22
- LE GRAND BURGER "AMÉRICAIN"\*  
lettuce, tomato, pickled red onion, BBC bun 8 oz. 19  
add wisconsin cheddar, gruyère or provolone 3. supp

## Garnitures 9

- gf Sauté or Lightly Creamed Spinach gf Pomme Purée gf Jumbo Asparagus  
gf Diced Vegetable Golden Quinoa gf Pommes Frites gf 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. 10.2025

## LE BAR À HUITRES OYSTERS ON ICE

- gf 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  
RILLETTES 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  
HOUSE SMOKED SALMON crème fraîche, capers, minced red onion 19  
PROSCIUTTO & BLUE CHEESE arugula, port wine reduction 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 15  
"LE GRAND PLAT" CHARCUTERIE BOARD  
traditional country pâté, artisanal salami  
prosciutto di parma & chicken liver terrine 28

## L'ENTRECÔTE DÎNER

### STEAK FRITES DINNER

47.75

### Choose One

- TUREEN FRENCH ONION SOUP  
gratinée au gruyère  
ROASTED BUTTERNUT  
SQUASH SOUP  
marcona almond brown butter  
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

gf Gluten Free