

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
- 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 18
- SAUTEED LA BELLE FARMS FOIE GRAS huckleberry port wine sauce 26  
{ add a glass of soms sautern to enhance the foie gras experience 8. }
- Specialty JUMBO LUMP CRAB CAKE grain mustard beurre blanc 29
- gf CRISPED DUCK LEG CONFIT frisée salade, crisped duck potatoes 22
- JUMBO FLORIDA SHRIMP IN CRISPY FRENCH FILO lemon aioli 20
- gf MUSSELS "LE COZE" white wine, shallots, garlic, cream  
Petite 19 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 13
- gf BELGIAN ENDIVE rouge et noir bleu cheese, walnuts, apple 15
- FRISÉE LETTUCE AUX LARDONS\* poached egg, bacon lardons, baguette croutons 15
- JAMBON & ASPARAGUS\*  
thin sliced prosciutto, warm jumbo asparagus, poached egg, mustard vinaigrette 21
- gf PICKLED BABY BEETS & GOAT CHEESE mâche lettuce, vinaigrette 16
- gf BURRATA MOZZARELLA, HEIRLOOM TOMATO & ARUGULA  
champagne vinaigrette 18

### 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 ..... 31
- 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 ..... 34
- gf MAINE SEA SCALLOPS ST. JACQUES asparagus, pomme pureé, sorrel white wine nage ..... 38
- gf SAUTÉE LOUP DE MER "EUROPEAN SEA BASS" melted spinach, fingerling potatoes, lemon e.v. olive oil emulsion ..... 36
- 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 ..... 36
- RIGATONI duck bolognese, shaved parmesan ..... 28
- gf COQ AU VIN french classic! chicken braised in red wine, parisienne mushrooms, pearl onions, steamed potatoes ..... 31
- gf CAJUN CHICKEN sautéed double breast, beurre blanc, petite salad, pommes frites ..... 34
- gf PAN ROASTED BREAST OF DUCK\* orange supremes, braised red cabbage, crisped duck potatoes, citrus duck jus ..... 36
- gf "CÔTE DE PORC" GRILLED PREMIUM BERKSHIRE PORK CHOP\* pomme pureé, grain mustard jus ..... 34
- gf KOBE BEEF CHEEK "BOURGUIGNON"\* tagliatelle pasta, burgundy wine, mushrooms, pearl onions, bacon lardons ..... 38
- gf STEAK AU POIVRE TWIN BEEF TENDERLOINS\* pepper crusted, brandied cream mushrooms, sauteed spinach ..... 42
- gf BROILED HANGER STEAK "BÉARNAISE" & FRITES\* ..... 39

### 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
- gf USDA PRIME 14 OZ RIBEYE STEAK MAÎTRE  
D'HÔTEL BUTTER & FRITES\* 52

### 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. 02.2026

### 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 14
- MELTED SWISS RACLETTE CHEESE baguette toast 13

### Tartes

#### THE TRADITIONAL FRENCH PIZZAS

- MUSHROOM & TRUFFLE ESSENCE gruyère & fontina cheese 19
- HOUSE SMOKED SALMON crème fraîche, capers, minced red onion 22
- HEIRLOOM TOMATO & FRESH 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 16
- "LE GRAND PLAT" CHARCUTERIE BOARD  
traditional country pâté, artisanal salami  
prosciutto di parma & chicken liver terrine 29

### L'ENTRECÔTE DÎNER

#### STEAK FRITES DINNER

48.75

#### Choose One

- TUREEN FRENCH ONION SOUP  
gratinée au gruyère
- CHILLED GAZPACHO  
ANDALOUSE  
toasted olive oil crouton
- 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