

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!**

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 14

Hors d'Oeuvres

- Tureen French Onion Soup gratinée au gruyère 16
- Roasted Butternut Squash Soup almond brown butter 14
- Ahi Tuna Tartare* hass avocado, soy, pickled ginger 24
- Classic Parisienne Steak Tartare* watercress, toast points 22
- 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
- Crisped Duck Leg Confit *gf* frisée salade, crisped duck potatoes 22
- Jumbo Florida Shrimp in Crispy French Filo lemon aioli 20
- Mussels “Le Coze” *gf* 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 15
- Mesclun *gf* hand picked lettuces, dijon vinaigrette 14
- Belgian Endive *gf* rouge et noir bleu cheese, walnuts, apple 15
- Frisée Lettuce aux Lardons* poached egg, bacon lardons, baguette croutons 16
- Pickled Baby Beets & Goat Cheese *gf* mâche lettuce, vinaigrette 16
- Burrata Mozzarella, Heirloom Tomato & Arugula *gf*
champagne vinaigrette 18

Les Entrées

- Florida Jumbo Shrimp Sauté “Provençal” crushed tomatoes, herbs de provence, shallot white wine, steamed fingerling potatoes 33
- Sautée Ga Mountain Trout “Amandine” *gf* toasted almonds, brown butter, pomme purée, french green beans 32
- Faroe Islands Salmon Sauté Jardinier* *gf* diced vegetables, golden quinoa, fresh citrus olive oil emulsion 36
- Maine Sea Scallops St. Jacques *gf* asparagus, pomme purée, sorrel white wine nage 39
- Sautée Loup de Mer “European Sea Bass” *gf* melted spinach, fingerling potatoes, lemon e.v. olive oil emulsion 38
- 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 38
- Rigatoni duck bolognese, shaved parmesan 28
- Coq au Vin *gf* french classic! chicken braised in red wine, parisienne mushrooms, pearl onions, steamed potatoes 32
- Cajun Chicken *gf* sautéed double breast, beurre blanc, petite salad, pommes frites 34
- Pan Roasted Breast of Duck* *gf* orange supremes, braised red cabbage, crisped duck potatoes, citrus duck jus 38
- “Côte de Porc” Grilled Premium Berkshire Pork Chop* *gf* roasted brussels sprouts, grain mustard jus 34
- Kobe Beef Cheek “Bourguignon”* *gf* pomme purée, burgundy wine, mushrooms, pearl onions, bacon lardons 40
- Steak au Poivre Twin Beef Tenderloins* *gf* pepper crusted, brandied cream mushrooms, sauteed spinach 42
- Veal Tournedos Chasseur mushrooms, tomato, confit potato, white wine jus 48
- Broiled Hanger Steak “Béarnaise” & Frites* *gf* 40

Les Steak with Pommes Frites

- Broiled USDA Prime NY Sirloin Strip* *gf*
select béarnaise sauce, brandy peppercorn sauce,
or maître de hôtel butter 12 oz 58
- Broiled Filet Mignon Center Cut* *gf*
choose béarnaise sauce, brandy peppercorn sauce,
or maître de hôtel butter 8 oz 56
- USDA Prime 14 oz Ribeye Steak Maître
d’hôtel butter & frites* *gf* 54

Garnitures

- 10
- 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.

Le Bar à Huitres
OYSTERS ON ICE

- Bluepoint* - LI Sound *gf* Wellfleet* - Cape Cod
- Demi Douzaine (6) 20 Douzaine (12) 38

Tartes

THE TRADITIONAL FRENCH PIZZAS

- Mushroom & Truffle Essence gruyère & fontina cheese 20
- House Smoked Salmon crème fraîche, capers, minced red onion 22
- Prosciutto Arugula & Blue Cheese port wine reduction 22

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

Plat Les Trois Fromages

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



L'ENTRECÔTE DÎNER

STEAK FRITES DINNER

49.75



Choose One

- Tureen French Onion Soup
gratinée au gruyère
- Roasted Butternut
Squash Soup
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



No Substitutions, Merci!

gf Gluten Free