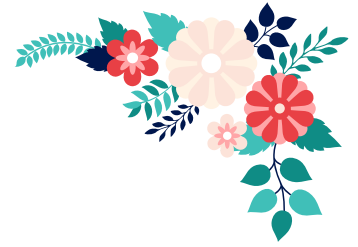


WEBSTER'S BISTRO & BAR



Easter Menu

APPETIZERS - APÉRITIFS

FRENCH ONION *à l'oignon gratinée*
Rich Caramelized Onion Broth, Melted Gruyere
and Provolone, Crouton Crock 10

BAKED BRIE *Fromage brie au four*
Baked Brie wrapped in Prosciutto,
Seasonal Preserves, Grilled Baguette 17

SHE-CRAB BISQUE
Crab Stock, Cream, Sherry, Fines Herbs 12

ARTICHOKE FRANCAISE
Egg Battered, pan fried, garlic, white wine,
lemon, butter 9

ESCARGOT *Escargot*
Sautéed Helix Snail, Garlic, Shallots, White Wine Butter Sauce,
Puff Pastry Fleur-De-Lis 12

SALADE - SALADES

THE GRILLED WEBSTER *Salade grille*
Chargrilled Heart of Romaine, Point Reyes Blue,
Bacon Lardons, Pickled Red Onion,
Tomatoes, Blue Cheese Yogurt Dressing 10 GF

CAESAR *César Salade*
Heart of Romaine Lettuce, Garlic Crouton,
Shaved Parmesan, Grilled Lemon, Caesar Dressing 9
Add White Anchovies 2
Chicken 4 • Salmon 5 • 3 Shrimp 5

RADICCHIO
Apple, Arugula, Shaved Parmesan, Fig, Balsamic Vinaigrette 9

SMALL PLATES - PETITS PLATS

MUSSELS *Moules*
PEI Mussels, Garlic, Shallots, Lemon, White Wine Butter Sauce, Fresh Herbs, Grilled Baguette 13 GF

MUSSELS & FRIES *Moules Frites* 16

OYSTER ROCKEFELLER *Oyster Rockefeller*
Spinach Pernod Stuffing, Béarnaise Glaze 16

SCALLOP & SALMON CAKES *Galettes de pétoncles et saumon*
Bell Peppers, Red Onion, Fine Herbs, Lemon Buerre Blanc, Micro Green Salad 14





WEBSTER'S BISTRO & BAR



ENTREE - PLAT DE RESISTANCE

CHICKEN FRANCAISE *Poulet à la française*

Egg Battered Chicken Breast, Lemon Beurre Blanc, Roasted Artichoke, Parmesan Risotto, Haricots Verts 27

POUSSIN *Poussin*

Pan Roasted, Celery Root Mashed, Asparagus, Natural Jus 27

SALMON WELLINGTON *Saumon en croute*

Wild Caught Norwegian Salmon, Puff Pastry with Mushroom Duxelle, Dill Béchamel, Roasted Fingerling Potato, Haricots Verts, Carrot Spikes 27

SEAFOOD STEW *Bouillabaisse*

Fresh Mussels, Shrimp, Scallop, Lobster Tail, Whitefish, Fennel, Tomato Saffron Broth, Pasta 32 GF

SEARED SCALLOP *Pétoncle poêlé*

Pearled Cous Cous, Arugula, Pink Peppercorn Vinaigrette, Citrus segment 35

CAULIFLOWER STEAK *Steak de chou-fleur*

Herb Pesto Spaghetti Squash, Onion Soubise, Mushroom Ragout 23 GF

PORK CHOP *Côtelette de porc*

Potato au gratin, fiddlehead ferns, Coarse Dijon Demi-Glace 28

DUCK BREAST *Poitrine de canard*

Pan Seared, Braised Lentils, Broccoli Rabe, Orange Gastrique 28

LAMB LOIN *Longe d'agneau*

Grilled, Roast Fingerling, Carrot Spikes, Mint and Cilantro Chimichurri 34

FILET OSCAR *Longe d'agneau*

6oz Filet Mignon, Jumbo Lump Crab, Asparagus, Mashed Potatoes, Bearnaise 44

DESSERTS

17 LAYER CHOCOLATE CAKE 12

INCREDIBLE COCONUT CAKE 10

WEBSTER'S BANANAS FOSTER 8

CRÈME BRÛLÉE 7

BEIGNETS 6

NUTELLA CRÊPES 10

LEMON CURD TART 9

Select entrées may be modified to fit dietary restrictions upon request. Sides may be added or substituted for an additional charge. GF - Gluten Free Options



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