



WEBSTER'S

BISTRO & BAR



APPETIZERS - APÉRITIFS

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

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

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

CHEESE & FRUIT PLATE
Assiette De Fromages Et De Fruits (2-4 people)
Chef's Selection of Cheeses, Fresh Fruit,
Nuts, Preserves and Crackers 20

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

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

ROASTED BEETS *Betteraves rôties*
Citrus Marinated Baby Beets, Arugula, Crumbled Goat Cheese,
Toasted Pistachios, Citrus Vinaigrette 12 GF

SMALL PLATES - PETITS PLATS

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

MUSSELS & FRIES *Moules Frites* – 16

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

WEBSTER'S BURGER *Burger façon Webster's*
Chargrilled 8oz House Ground Burger, Brioche Roll, Bacon Jam, Mushroom Duxelle,
Gruyere Cheese, House Frites or Mixed Green Salad 16
Gluten Free Roll Optional 2

SAVORY CREPES *Crêpes salée*
Housemade Crepes, Mediterranean Green Salad with House Vinaigrette 15
Spinach, Mushroom, Asparagus, Bechamel
or
Chicken, Artichoke, Sundried Tomato, Bechamel





ENTREE - PLAT DE RESISTANCE

CHICKEN FRANCAISE *Poulet à la française*

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

SALMON WELLINGTON *Saumon en croute*

*Baked Norwegian Salmon, Puff Pastry with Mushroom Duxelle, Dill Béchamel,
Roasted Fingerling Potato, Haricots Verts, Carrots 27*

SEARED SCALLOPS *Coquilles St Jacques poêlées*

*Maple Rosemary Crema, Sweet Potato Beignets,
Caramelized Brussel Sprouts, Mushrooms and Bacon 34*

LOBSTER THERMIDOR *Homard Thermidor*

Lobster, Sherry, cream, Herbes de Provence, Risotto, Asparagus 38

SHORT RIB *Côte courte*

Braised Boneless, Parmesan Mashed, Carrot Spikes 29

BONE-IN PORK CHOP *Avec os côtelette de porc*

*Brown Butter Spaetzle, Sweet Potato Soufflé, Brussel Sprouts,
Mushrooms, Dijon Demi-Glace 28*

CAULIFLOWER STEAK *de chou-fleur*

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

DUCK BREAST *Poitrine de canard*

Sweet Potato Mashed, Haricot Vert, Dried Cherry Demi-Glace 28

FILET *Filet Mignon*

Grilled Filet, Potato Gratinée, Grilled Asparagus 6oz 38 8oz 44 GF

STRIP STEAK *Filet de steak*

*Chargrilled Hand Selected 11oz Strip Steak, Parmesan Herb Fries,
Asparagus, Roasted Garlic Compound Butter 36*

Add on: Lobster Tail 22

With choice of: Demi Glace, Compound Butter or Béarnaise Sauce 2

*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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