



# WEBSTER'S

## BISTRO & BAR



### APPETIZERS - APÉRITIFS

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

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

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

**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 Berries,  
Nuts, Preserves, and Crackers 20

**BONE MARROW**  
Canoe Cut, Pickled Red Onion,  
Coarse Dijon, Crostini 14 GF

### SALADE - SALADES

**THE GRILLED WEBSTER** *Salade grille*  
Chargrilled Heart of Romaine, Point Reyes Blue,  
Bacon Lardons, Pickled Red Onion,  
Tomatoes, Blue Cheese Yogurt Dressing 12 GF  
**Petit Grilled Webster** 6 GF

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

**BEET SALAD** *Salade de betteraves*  
Fall Spice Pickled Beets, Baby Arugula, Gorgonzola, Spiced Pepitas, Citrus Dressing 10 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 GF

**OYSTERS ROCKEFELLER** *Huîtres Rockefeller*  
Fresh Oysters, Spinach, Pernod and Cream, Bearnaise Sauce 14

**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  
Shrimp, Artichoke and Spinach  
or  
Chicken, Wild Mushroom, and Brie





**ENTRÉE - 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*

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

**COQUILLES ST. JACQUES** *Coquilles St Jacques poêlées*

*Scallop Gratin, Mushroom Duxelle, Whipped Potatoes, Haricot Verts, Sherry Creme Sauce 34 GF*

**HALIBUT** *Flétan*

*Pan Seared, Lemon Risotto, Tomato and Caper Buerre Noisette, Wilted Arugula 38*

**SHORT RIB** *Côte courte*

*Braised Boneless, Parmesan Mashed, Carrot Spikes, Haricot Verts 29*

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

*Char Grilled, Sweet Potato Mashed, Roast Brussel Sprouts, Coarse Dijon Demi Glace 28 GF*

**OYSTER MUSHROOM** *Pleurotes*

*Pan Fried Mushroom, Herbed Spaghetti Squash, Brussel Sprouts, Vegetable Broth 23 GF*

**DUCK BREAST** *Poitrine de canard*

*Roast Root Vegetable, Spaetzle, Duck Foie Gras Sausage, Dried Cherry Sauce 28*

**LAMB LOIN** *Longe d'agneau*

*Herb Grilled, Fingerling Potatoes, Roasted Butternut Squash, Green Peppercorn Demi Glace 36 GF*

**FILET** *Filet Mignon*

*Grilled Filet, Mashed Potato, 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 GF*

**Add On: Lobster Tail 22**

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

*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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