



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*

ONION & ROQUEFORT TART

*Tarte à l'oignon et au roquefort
Caramelized Onions, Creamy Roquefort, Fines Herbs, Flakey Crust 10*

BAKED BRIE *Fromage brie au four*

Baked Brie wrapped in Puff Pastry, 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 *Moelle osseuse*

Canoe Cut, Pickled Red Onion, Coarse Dijon, Crostini 14 GF

PORK BELLY *Poitrine de porc*

Pan Fried, Spaetzle, Dijon Glaze 10

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*

BEEF SALAD *Salade de betteraves*

Roasted Beets, Shaved Fennel, Orange Segments, Candied Pecans, Yogurt Dressing 10 GF

WARM WINTER SALAD *Salade d'hiver chaude*

Orange, Green, Purple Cauliflower, Purple Potatoes, Carrot, Radish, Tarragon Vinaigrette, Herb Sour Cream 12 GF

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 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 crouste*

*Fresh Caught Salmon, Puff Pastry with Mushroom Duxelle, Dill Béchamel,
Roasted Fingerling Potato, Haricots Verts, Carrots 28*

COQUILLES ST. JACQUES *Coquilles St Jacques poêlées*

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

SEAFOOD RISOTTO *Rizotto aux fruits de mer*

Scallop, Shrimp, Shallots, Garlic, Wild Mushrooms, Parmesan Risotto, Sherry Tomato Cream Sauce 32

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 29 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 29

LAMB RACK *Longe d'agneau*

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

FILET *Filet Mignon*

Grilled Filet, Mashed Potato, Carrots, Brussel Sprouts 6oz 38 8oz 44 GF

STRIP STEAK *Filet de steak*

*Chargrilled Hand Selected 11oz Strip Steak, Parmesan Herb Fries,
Carrots, Brussel Sprouts, 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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