



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 28*

COQUILLES ST. JACQUES *Coquilles St Jacques poêlées*

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

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, 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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