

# Mother's Day Features



May 9, 2021

## SOUP

**LOBSTER BISQUE**      **CREAM OF ASPARAGUS**  
Bowl 12 Cup 8

## APPETIZER

### **GRILLED SHRIMP**

*Crevette grillée*

*Heirloom Tomatoes, Pickled Onions, Crumbled Blue,  
Bibb Lettuce, Tarragon Vinaigrette. Served chilled. 10*

## ENTREES

### **HALIBUT**

*Flétan*

*Roasted with Leeks and Fiddlehead Ferns.  
Served with Pearled Barley, and Choron Sauce 38*

### **SCAMPI**

*Langoustines*

*Sauteed Shimp with Garlic Shallots, White Wine  
and Butter with Herb Pappardelle 32*

### **VEAL PORTERHOUSE**

*Veau Porterhouse*

*Char-grilled with Potatoes au Graten, Grilled Asparagus, and  
finished with a Wild Mushroom Ragoux 35*

### **PRIME RIB**

*Côte de bœuf*

*Dry Rubbed and Roasted, Parmesan Mashed,  
Carrot Spikes and Haricot Verts 36*

## DESSERT

### **KEY LIME TART**

*Tarte au citron vert 10*

### **CREPE SUZETTE**

*Crêpe Suzette 10*





# 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

**TOMATO & BASIL TART**  
*Tarte aux tomates et basilic*  
Heirloom Tomatoes, Basil, Garlic, Shallot, White Wine  
Flakey Crust 10

**BAKED BRIE** *Fromage brie au four*  
Baked Brie wrapped in Puff Pastry,  
Seasonal Preserves, 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, Cheese Grits, Dijon Glaze 10 GF

**ARTICHOKE FRANCAISE** *Artichaut Français*  
Egg dipped and fried, with Garlic and  
Lemon Butter 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 12 GF  
**Petit Grilled Webster** 6 GF

**ASPARAGUS & ARTICHOKE**  
*Salade d'asperges et d'artichauts*  
Grilled Romaine, Asparagus, Artichoke Hearts, Garlic,  
Shallots, Crushed Red Pepper, Extra Virgin Olive Oil,  
Fresh Lemon, Balsamic Reduction 12 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

**BET SALAD** *Salade de betteraves*  
Roasted Beets, Shaved Fennel, Orange Segments,  
Candied Pecans, Yogurt Dressing 10 GF

## SMALL PLATES - PETITS PLATS

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

**MUSSELS & FRIES** *Moules Frites* 16

**LITTLENECK CLAMS** *Palourdes à col roulé*  
Garlic, Shallots, Andouille Sausage, Littleneck Clams, Steeped in White Wine and Butter 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, Arugula 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*

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

### **SCALLOPS** *Pétoncles*

*Pan Seared U/10 Scallops with Garlic, Shallot, Heirloom Tomatoes, Kalamata Olives, Capers and Whole Butter, Herb Couscous* 35

### **SEAFOOD RISOTTO** *Rizotto aux fruits de mer*

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

### **SEAFOOD STEW** *Ragoût de fruits de mer*

*Shrimp, Scallop, Lobster and Mussels, Steeped in a Tomato and Saffron Broth, Herb Pappardelle, Garlic Crouton* 35

### **SHORT RIB** *Côte courte*

*Braised Boneless, White Cheddar Mashed, Carrot Spikes, Haricot Verts* 31

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

*Char Grilled with Sweet Potato Wedges, Asparagus, Bacon Jam, Bourbon BBQ Sauce* 31

### **CHICKPEA PASTA** *Pâtes aux pois chiches*

*Sauteed with Olive Oil, Garlic, Leek, Mushroom, Asparagus and Sundried Tomatoes* 22 GF  
\* Prepared vegan. If cheese is desired please alert your server.

### **DUCK BREAST** *Poitrine de canard*

*Pan Roasted, Duck Confit, Haricot Verts, Grilled Polenta, Blood Orange Gastrique* 29 GF

### **LAMB RACK** *Longe d'agneau*

*Dry Rubbed and Roasted, Summer Ratatouille, Potato Lyonnaise, Extra Virgin Olive Oil, Fresh Parsley, Basil, and Mint* 36

### **STEAK AU POIVRE** *Steak au Poivre*

*Black Pepper Crusted Medallions of Beef Tenderloin Pan Seared, White Cheddar Mashed,  
Asparagus, Cognac Demi-Glace* 42 GF

### **FILET** *Filet Mignon*

*Grilled Filet, White Cheddar Mashed Potato, Asparagus* 6oz 38 8oz 44 GF

### **STRIP STEAK** *Filet de steak*

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

**Add On: Lobster Tail** 22

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