



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

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

CRAB SALAD *Salade de crabe*
Jumbo lump crab, heirloom tomatoes, pickled onions,
crumbled blue, bibb lettuce, tarragon vinaigrette.
Served chilled 14

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 28

SALMON WELLINGTON *Saumon en croute*

*North Atlantic Salmon, Puff Pastry with Mushroom Duxelle, Dill Béchamel,
Roasted Fingerling Potato, Haricots Verts, Carrots* 29

SEAFOOD RISOTTO *Rizotto aux fruits de mer*

Shrimp, Scallop, Shallots, Garlic, Wild Mushrooms, Leek, Parmesan Risotto, Sherry Tomato Cream Sauce 34

SEAFOOD STEW *Ragoût de fruits de mer*

Shrimp, Cod, 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, Haricot Verts, 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,
Carrot Spikes, Haricot Verts, Cognac Demi-Glace* 42 GF

FILET *Filet Mignon*

Grilled Filet, White Cheddar Mashed Potato, Carrot Spikes, Haricot Verts 6oz 38 8oz 44 GF

STRIP STEAK *Filet de steak*

*Chargrilled Hand Selected 11oz Strip Steak, Parmesan Herb Fries,
Carrot Spikes, Haricot Verts, Roasted Garlic Compound Butter* 37 GF

Add On: Lobster Tail 25

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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