



# 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

**MUSHROOM, LEEK & ROQUEFORT TART**  
*Tarte Aux Champignons, Poireaux & Roquefort*  
Wild mushroom, Leek, Shallot, Garlic, and Sherry.  
Savory Pasta Shell, Roquefort Custard 12

**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, Herb Spaetzle, 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

**BEEF SALAD**  
*Salade de Betteraves*  
Roasted red and golden beets, pickled onions, spiced  
pumpkin seeds, yogurt and goat cheese dressing 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 6

**DUCK & DRIED CHERRY SALAD**  
*Salade de Canard & Cerises Séchées*  
Duck Breast, Belgian Endive, Bibb Lettuce, Dried Cherries,  
Honey, and port wine, Champagne Citrus Vinaigrette 12 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

**OYSTER ROCKEFELLER** *Huître Rockefeller*  
Oysters on the half shell, spinach, garlic, pernod and cream stuffing, sauce bearnaise 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 17  
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 14 oz. Rib Chop, Apple Compote, Herb Spaetzle, Charred Brussel Sprouts, Coarse Dijon Demi Glace* 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 Culver Duck Breast, Sweet Potato Mashed, Charred Brussel Sprouts,  
Duck Confit, Dried Cherry Demi-Glace* 29 GF

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

*Four Bone Australian Rack, Char Broiled, Lyonnaise Potato, Spaghetti Squash,  
Blistered Heirloom Tomato, Rosemary Demi-Glace* 36

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

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

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

*Grilled Filet, White Cheddar Mashed Potato, Roasted Brussel Sprouts* 6oz 38 8oz 44 GF

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

*Chargrilled Hand Selected 11oz Strip Steak, Parmesan Herb Fries,  
Roasted Brussel Sprouts, Roasted Garlic Compound Butter* 39 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*

102 WEBSTER STREET • NORTH TONAWANDA, NY 14120 WEBSTERSBISTRO.COM • RESERVATIONS: 716.264.4314

