



WEBSTER'S BISTRO & BAR



APPETIZERS - APÉRITIFS

FRENCH ONION *à l'oignon gratinée*
rich caramelized onion broth, melted gruyere
and provolone, crouton 11

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 beurre blanc, micro green salad 14

HEIRLOOM TOMATO AND BASIL TART
Tarte aux tomates anciennes et au basilic
heirloom grape tomato, shallot, garlic, white wine,
fresh basil, grated parmesan, savory 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

BEET SALAD
Salade de Betteraves
red and golden beets, orange and grapefruit segments,
crumbled goat cheese, toasted pistachios,
champagne vinaigrette 12 GF

CAESAR *César Salade*
heart of romaine lettuce, garlic crouton,
shaved parmesan, grilled lemon, caesar dressing 10
Petit Portion 5
Add White Anchovies 2 • Chicken 5 • Salmon 6 • 3 Shrimp 7

ASPARAGUS AND ARTICHOKE SALAD
Salade d'asperges et d'artichauts
garlic, shallots, crushed red pepper, extra virgin
olive oil, fresh heirloom grape tomato, shaved
parmesan balsamic reduction 12

SMALL PLATES - PETITS PLATS

MUSSELS *Moules*
PEI mussels, garlic, shallots, lemon, white wine butter sauce, fresh herbs, garlic aioli baguette 14

MUSSELS & FRIES *Moules Frites* 16

SHRIMP AND GRITS *Crevettes et Grits*
shrimp, garlic, shallot, andouille, creole sauce, cheese grits 12

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 16
Vegetable Crepe - mushroom, leek, heirloom tomato, garlic, white wine
Chicken Crepe - chicken, asparagus, and gruyere



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 croûte*

north atlantic salmon, puff pastry with mushroom duxelle, dill béchamel, roasted fingerling potato, haricots verts, carrots 30

SEAFOOD RISOTTO *Rizotto aux fruits de mer*

shrimp, scallop, shallots, garlic, wild mushrooms, leek, parmesan risotto, sherry tomato cream sauce 34

BEEF BOURGUIGNON *Boeuf bourguignon*

beef tenderloin tips, celery, carrot, onion, pan gravy, buttered egg noodles 31

LOBSTER AND PAPPARDELLE *Homard et Pappardelle*

lobster claw and leg meat, asparagus tips, olive oil and cheese herb pappardelle, butter poached lobster medallion 36

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

char grilled 14 oz rib chop, white cheddar mashed, asparagus, ancho chile apricot BBQ 33

FARRO RISOTTO *Farro Risotto*

stem artichoke, grilled asparagus, oyster mushroom, olive oil and balsamic 22 GF

DUCK BREAST *Poitrine de canard*

pan roasted culver duck breast, herb polenta, haricot vert, duck confit, orange reduction 29 GF

LAMB CHOPS *Côtelettes d'agneau*

twin loin chops grilled, farro risotto, sundried tomato, kalamata olive, caper, EVOO, balsamic 40

STEAK AU POIVRE *Steak au Poivre*

black pepper crusted medallions of beef tenderloin pan seared,
white cheddar mashed, grilled asparagus, cognac demi-glace 45 GF

FILET *Filet Mignon*

grilled filet, white cheddar mashed potato, grilled asparagus 6oz 40 8oz 45 GF

STRIP STEAK *Filet de steak*

chargrilled hand selected 11oz strip steak, parmesan herb fries,
grilled asparagus, roasted garlic compound butter 41 GF

Add On: Shrimp Scampi 15 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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