



www.parisienneusa.com

Starters

Baguette Chaude \$4.00
Crispy Baguette served with Garlic Butter

Les Oeufs Mimosa GF \$9.00
Deviled Eggs

Escargot Persillade \$14.00
Snails Cooked in Garlic and Parsley Butter, Puff Pastry

Mondi's Brie Cuit Au Four \$14.00
Baked Brie Cheese, Baguette Toast, Fig Spread, Pecans

Fried Calamari \$16.00
Onions, Peppers, Remoulade Sauce

Oysters on the Half Shell GF \$15/half dozen \$27/per dozen
Citrus Mignonette, Horseradish, Lemon

Plateau Parisienne \$38.00
Saucisson, Jambon De Pays, Assorted
Accoutrements, Assortment of Cheeses, Sliced Baguette

Soups & Salads

The Classic Caesar Salade GF \$12.00
Romaine Lettuce, Parmesan Cheese, Croutons

La Parisienne Salade GF \$14.00
Mixed Green, Green Apple, Strawberries, Blueberries
Walnuts, Feta Cheese, House Vinaigrette

Cucumber Melon Salade GF \$15.00
Field Greens, English Cucumber, Diced Melon, Crumbled Feta
Cheese, Red Onions, Pecans, Mint, Vinaigrette

Salade Mediterranean GF \$14.00
Chopped Cherry Tomatoes, Chopped Onions, Cucumbers
Avocado, Feta Cheese, Lemon Dressing

Soupe a l'Oignon Gratinee \$12.00
Onions, Sliced Baguette, Gruyere

Tomato Bisque \$12.00
Savory Fusion of Tomatoes and Aromatic Vegetables

Sandwiches

Club Sandwich \$16.00
Turkey, Ham, Bacon, Swiss Cheese, Pesto Aioli, House Made Chips

Parisienne Burger \$18.00
Two Beef Patties, Brie, Aioli, Mushrooms, Brioche, Pommes Frites

Lobster Salad Sandwich \$19.00
Lobster, Diced Onions, Capers, Boiled Egg, Brioche Buns, Chips

Brunch Burger \$18.00
Single Angus Beef Patty, Provolone Cheese, Bacon Over Easy Egg
Lettuce, Tomatoes, Onions, Fig Jam

French Dip \$21.00
Shaved Tenderloin, Swiss Cheese, Mushrooms Au Jus, Pommes Frites

Eggs & Crepes

Quiche Lorraine \$16.00
Bacon, Swiss Cheese

Quiche Aux Epinards ET Fromage De Chevre \$16.00
Spinach, Red Onions, Goat Cheese

La Crepe Au Jambon & Champignons \$16.00
Ham, Swiss Cheese, Bechamel Sauce

La Crepe Petit Dejeuner \$18.00
Scrambled Eggs, Bacon, Sausage, Cheddar Cheese

Sautéed Vegetable Omelette \$15.00
Vegetable Omelette, Breakfast Potatoes

Omelette Jambon & Champignons \$16.00
Ham, Button Mushrooms, Swiss Cheese, Breakfast Potatoes

Tenderloin Omelette \$22.00
Chopped Tenderloin, Onions, Peppers, Mozzarella
Provolone, Breakfast Potatoes

Oeufs Benedict \$18.00
Poached Eggs, Canadian Bacon, Sauce Hollandaise on
English Muffins served with Breakfast Potatoes

Egg a La Florentine \$18.00
Sautéed Spinach Topped with Shredded Cheese and Mornay Sauce

Specialties

Croque Madame \$19.00
Sourdough Bread, Ham, Bechamel Sauce,
Swiss Cheese, Sunny Side Up

Pain Perdu \$15.00
French Toast, Seasonal Berries, Nutella, Whipped Cream

Classic Avocado Toast \$16.00 (Add Egg \$3.00)
Sourdough, Avocado Mash, Asparagus Tips, Lemon
Cilantro, Chili Flakes, Tomato

All American Breakfast \$20.00
Choice of Eggs, Bacon, Sausage, Breakfast Potatoes, Brioche

Chicken Croissant \$21.00
Crosby Fried Chicken Breast, Butter Croissant, Sunny Side Up, Raclette
Sauce

Short Rib Hash \$20.00
Braised Beef, Poached Egg, Hollandaise Sauce, Breakfast Potatoes

Spicy Rigatoni \$25.00
(Add Chicken \$10, Salmon \$12, Steak \$14)
Creamy Vodka Sauce, Burrata Cheese

Chicken Française \$25.00
Sautéed Chicken Breast, Lemon Butter Sauce, White Wine
Angel Hair Pasta

Le Confit de Canard GF \$25.00
Duck Leg, Bordelaise sauce, Au Gratin, Frisée

SIDES (\$7)

Pork or Chicken Sausage • Glazed Bacon • Breakfast Potatoes • Pommes Frites

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Lunch

Appetizers

Baguette Chaude \$4.00

Crispy baguette served with Garlic Butter

Escargot Persillade \$14.00

Snails Cooked in Garlic and Parsley Butter, Puff Pastry

Mixed Herb Frittata \$16.00

Mixed Herbs, Eggs, garnished with Walnuts & Barberries

Fried Calamari \$16.00

Remoulade Sauce, Peppers, Onions

Mondi's Brie Cuit Au Four \$14.00

Baked Brie Cheese, Baguette Toast, Fig Spread, Pecans

Oysters on the Half Shell GF

\$15/Half Dozen. | \$27/Per Dozen

Citrus Mignonette, Horseradish, Lemon

Plateau De Charcuterie \$23.00

Duck Liver Mousse, Saucisson, Jambon De Pays
served with assorted Accoutrements

Plateau De Fromage \$20.00

Chef's Assortment of Cheese

Soups & Salads

Optional: Add Chicken \$10, Salmon \$12, Steak \$14

Soupe a l'Oignon Gratinee \$12.00

Onion Soup, Swiss Cheese, French Crouton

Bisque De Homard \$13.00

Lobster Bisque

The Classic Caesar Salade GF \$12.00

Romaine Lettuce, Parmesan Cheese, Croutons

La Parisienne Salade GF \$14.00

Mixed Green, Green Apple, Strawberries, Blueberries,
Walnuts, Feta Cheese, House Vinaigrette

Handmade Burrata GF \$15.00

Mandarins, Mint Leaves, Arugula, Olive Oil

Salade Mediterranean GF \$14.00

Chopped Cherry Tomatoes, Chopped Onions, Cucumbers
Avocado, Feta Cheese, Lemon Dressing

Nicoise Salade \$24.00

Tuna Fillet, Boiled Eggs, Tomatoes Lettuce, Vinagraitte

Crepes & Quiches

Quiche Lorraine \$16.00

Bacon, Swiss Cheese

Quich Aux Epinards ET Fromage De Chevre \$16.00

Spinach , Red Onion, Goat Cheese

La Crepe Au Jambon & Champignons \$16.00

Ham, Swiss Cheese, Bechamel Sauce

La Crepe Petit Déjeuner \$18.00

Scrambled Eggs, Bacon, Sausage, Cheddar Cheese

Sandwiches

(Served with choice of House Made Chips or House Salad)

Croque Monsieur \$16.00 Croque Madam (Add Egg \$3.00)

Sourdough Bread, Ham, Swiss Cheese, Bechamel Sauce

Club Sandwich \$16.00

Turkey, Ham, Swiss Cheese, Bacon, Pesto Aioli

Le Cordon Bleu \$18.00

Chicken Breast, Ham, Melted Swiss Cheese served on Sourdough

Parisienne Burger \$18.00

Two Patties, Brie, Arugula, Mushrooms, Aioli, Pommes Frites

Lobster Salad Sandwich \$19.00

Lobster, Diced Onions, Capers, Boiled Eggs Served on Brioche Bun

French Dip \$21.00

Shaved Tenderloin, Swiss Cheese, Mushrooms, Pommes Frites

Entrees

Spicy Rigatoni \$25.00

Optional: Add Chicken \$10, Salmon \$12, Steak \$14
Creamy Vodka Sauce, Burrata Cheese

Beef Stroganff \$27.00

Beef Tenderloin, Pappardelle Pasta, Sweet Vermouth, Parmesan Cheese

Saumon Aux Amandes GF \$25.00

Seared Salmon, Roasted Almonds, Brown Butter, Mixed Veggies

Bouillabaisse GF Petit \$21.00 Reg. \$32.00

Scallops, Mussels, Salmon, Fennels, Saffron Broth
Choice of: Potatoes or Angel Hair Pasta

Chicken Française \$25.00

Sautéed Chicken Breast, Lemon Butter Sauce, White Wine, Angel Hair Pasta

Boeuf Bourguignon \$28.00

Braised Beef Stew in Red Wine Demi Glacé Sauce, Pearl Onions,
Mushrooms, Carrots, Lardon, Sliced Baguette

Le Confit de Canard GF \$25.00

Duck Leg, Bordelaise Sauce, Potato Au Gratin, Frisée

Sides:

Pommes Frites \$7 | Grilled Veggies \$9

Brussels Sprouts \$9 | Garlic Pommes Puree \$9

Grilled Asparagus \$9 | Burgundy Mushrooms \$9

Cream of Corn \$9

French Bistro • Full Bar • Afternoon Tea • Custom Cakes • Private Events

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info@parisienneusa.com • www.parisienneusa.com • IG: laparisiennestar



DINNER MENU



APPETIZERS

BAGUETTE CHAUDE \$4.00

Crispy Baguette served with Garlic Butter

ESCARGOT PERSILLADE \$14.00

Snails cooked in Garlic and Parsley Butter, Puff Pastry

MONDI' S BRIE CUIT AU FOUR \$14.00

Baked Brie Cheese, Baguette Toast, Fig Spread, Pecans

FRIED CALAMARI \$16.00

Peppers, Onions, Remoulade Sauce

OYSTERS ON THE HALF SHELL GF \$15/HALF DOZEN \$27/PER DOZEN

Citrus Mignonette, Horseradish, Lemon

FOIE GRAS \$18.00

Seared Duck Liver, Demi Glacé Reduction on French Puff Pastry

SHRIMP CHAMPAGNE BEURRE \$20.00

Five Jumbo Marinated Shrimps Topped with Champagne Beurre Blanc Sauce

MOULES MARINIERE FRITES GF \$21.00

Sautéed Mussels, served in Shallots, Garlic, Parsley White Wine Sauce
Served with Pommes Frites

PLATEAU DE CHARCUTERIE \$25.00

Saucisson, Jambon De Pays served with assorted accoutrements, Fresh Baguette

PLATEAU DE FROMAGE \$22.00

Chef's assortment of cheese, Fresh Baguette

PLATEAU PARISIENNE \$38.00

Charcuterie and Fromage Combination

SOUP & SALAD

Soupe a l'Oignon Gratinee \$12.00

Onion Soup, Swiss Cheese, French Crouton

Tomato Bisque \$12.00

Savory Fusion of Tomatoes and Aromatic Vegetables

Bisque De Homard \$13.00

Lobster Bisque

Salade Mediterranean GF \$13.00

Chopped Cherry Tomatoes, Chopped Onions, Avocado, Cucumbers, Feta Cheese, Lemon Dressing

The Classic Caesar Salade GF \$12.00

Romaine Lettuce, Parmesan Cheese, Croutons

La Parisienne Salade GF \$14.00

Mixed Greens, Green Apple, Strawberries, Blueberries, Walnuts, Feta Cheese, House Vinaigrette

Cucumber Melon Salade GF \$14.00

Field Greens, English Cucumbers, Diced Melon, Crumbled Feta Cheese, Red Onions, Pecans, Mint Leaves, Vinaigrette

MAIN COURSES

PARISIENNE BURGER \$18.00

Two Patties, Brie, Arugula, Mushrooms, Aioli, Pommes Frites

FRENCH DIP \$21.00

Shaved Tenderloin, Provolone Cheese, Mushrooms, Au Jus, Pommes Frites

BEEF STROGANOFF \$27.00

Beef Tenderloin, Pappardelle Pasta, Mushrooms, Sweet Vermouth, Parmesan Cheese

LE CONFIT DE CANARD GF \$25.00

Duck Leg, Bordelaise Sauce, Potato Au Gratin, Frisée

SAUMON AUX AMANDES GF \$25.00

Seared Salmon, Roasted Almonds, Brown Butter, Mixed Veggies

BOUILLABAISSSE GF \$32.00 GRAND \$55.00

Scallops, Mussels, Salmon, Fennels, Saffron Broth,
Potatoes or Angel Hair Pasta

CHICKEN FRANÇAISE \$25.00

Sautéed Chicken Breast, Lemon Butter Sauce,
White Wine, Angel Hair Pasta

BLACKENED CHICKEN TRUFFLE MAC & CHEESE \$25.00

Rigatoni Pasta, Truffle Infused Parmesan Cream Sauce,
Blackened Grilled Chicken Breast

SPICY RIGATONI PASTA \$25.00

OPTIONAL: ADD CHICKEN \$10, SALMON \$12, STEAK \$14
Creamy Vodka Sauce, Burrata Cheese

COQUILLE ST JACQUE PROVENCALE GF \$34.00

Seared Garlic Scallops, Cherry Tomatoes, Risotto

CREVETTES & HOMARD RISOTTO GF \$34.00

Sautéed Jumbo Shrimps & Lobster Meat, Creamy Mushroom Risotto

FILET DE LOUP DEMER GF \$36.00

Seared Sea Bass Filet, Sweet Peppers, Aigre Doux Sauce

BOEUF BOURGUIGNON \$28.00

Braised Beef stew in Red Wine Demi Glacé Sauce, Pearl Onions, Mushrooms, Carrots, Lardon, Baguette

STEAK FRITES GF 6 OZ. \$35.00, 8 OZ. \$45.00

Sliced Tenderloin, Pommes Frites Served with: Bordelaise Sauce

STEAK AU POIVRE GF \$40.00

10oz NY Steak, Pepper Crusted, Au Poivre Sauce, Baby Carrots, Broccolini, Pommes Purée

SIDES

Pommes Frites \$7.00 • Burgundy Mushrooms \$9.00

Grilled Asparagus \$9.00 • Brussels Sprouts \$9.00 • Grilled Veggies \$9.00

Cream of Corn \$9.00 • Pommes Purée \$9.00

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COCKTAILS DE MAISON

A Classic French Bistro

SILVER STAR MARGARITA \$15 SPICY \$15

Cantera Negra Tequila, Grand Marnier, Lime Juice, Blood Orange

PARMIDA LA VIE EN ROSE \$16

Tito's Vodka, Grapefruit, Prosecco

TOUR DE FRANCE \$16

Dubonnet, Cointreau, St Germaine, Champagne

PARISIENNE OLD FASHION \$16

Redemption Bourbon, Angostura Bitters, Orange Peel
Black Tea Syrup, Cherry

PARIS ROMANCE \$16

Rumhaven, Passion Fruit, topped with Bubbles

FRENCH MARTINI \$15

Vanilla Vodka, Chambord, Pineapple Juice

APEROL SPRITZ \$15

Aperol, La Marca Prosecco, Club Soda

ESPRESSO MARTINI \$16

Tito's Vodka, Kahlua, Fresh Illy Espresso

FRENCH 75 \$15 FRENCH 77 (ADD ST. GERMAIN) \$15

Gray Whale Gin, Fresh Lemon Juice, Champagne

WHISKEY MULE \$14

Toki Japanese Whiskey, Lime Freshly Squeezed
Ginger Beer, Garnish Mint

PEACH SANGRIA \$14

Georgia Peach Vodka, Moscato, Peach Juice
Orange Juice, Ginger Ale

MONDI FRENCH MOJITO \$15

St.Germain, Rum, Mint, Lime Juice, Club Soda

RED WINE SANGRIA \$16

Red Wine, Cointreau, Brandy, Simple Syrup, Fruit Mix

SHOTS:

BOURBON

Angels Envy 18 | Basil Hayden 18 Elijah Craig 15 | Knob Creek Rye 19 | Knob Creek 17
Maker's 46 18 | Piggyback Bourbon 14 | Maker's Mark 14 | Redemption 14

SCOTCH

Lagavulin 16 | Glenlivet 16 | black Label 12 | Lagavulin 16 | Glen Grant 12yrs 12

COGNAC

Courvoisier VS 15 | Courvoisier VSOP 20 | Hennessy 15

TEQUILA

Casa Amigos Blanco 15 | Casa Amigos Reposado 18 | Cantera Negra Reposado 16
Don Julio Reposado 15 | Don Julio Blanco 13 Patron Silver 13

VODKA

Ketel One 13 | House Vodka 9 | Grey Goose 13 | Tito's 11 | Belvedere 14

GIN

Hendricks 13 | Bombay Sapphire 14 | Aviation 10 | Tanguray 11 | Gray Whale 13

ESPRESSO MARTINI FLIGHT \$30

ORIGINAL ESPRESSO MARTINI

ESPRESSO • KAHLUA • VODKA

TIRAMISU ESPRESSO MARTINI

VANILLA VODKA • BAILEYS • ESPRESSO • KAHLUA

MOCHA MARTINI

ESPRESSO • BAILEYS • CRÈME DE CACAO • VANILLA VODKA

MIMOSA FLIGHT \$30

CHAMPAGNE WITH JUICE OPTIONS:

PINEAPPLE • ORANGE • CRANBERRY • POMEGRANATE
• GRAPEFRUIT • PEACH • PASSION FRUIT



Sparkling/Champagne/Rose



“I only drink Champagne on two occasions,
when I am in love and when I am not.”
– Coco Chanel.

Gratien & Mayer Brut
France - \$10/\$36

MIONETTO PROSECCO
Italy- \$11/\$40

MIONETTO ROSE
Italy – \$12/\$42

MIONETTO “CARTIZZE”
Italy – \$46

FAIRE LA FETE BRUT
France – \$14/\$55

FAIRE LA FETE BRUT ROSE
France – \$14/\$55

NICOLAS FEUILLATTE BRUT CHAMPAGNE
France – \$20 MINI BOTTLE

NICOLAS FEUILLATTE BRUT ROSÉ
France – \$88

NICOLAS FEUILLATTE BRUT CHAMPAGNE
France – \$90

VEUVE CLICQUOT “YELLOW LABEL”
France – \$140

BEAU JOIE BRUT NATURE COPPER
FRANCE – \$170

POMMERY LOUISE 2005
FRANCE - \$260

DOM PÉRIGNON VINTAGE
FRANCE - \$350

Bottomless Mimosa Monday-Saturday \$30PP

Santé!

Thank you for Visiting Us!