

Le Sel Bistro ~ Dinner

Welcome to Le Sel Bistro!

We are a French-style restaurant and have taken care to create a menu comprised of traditional French dishes with locally sourced foods. Our dishes are made to order with attention to taste, aroma and texture, therefore can take time to create.

We want you to sit back, relax and enjoy your dining experience with Le Sel Bistro. Bon Appetit!

🌿 Hors d'oeuvres 🌿

Pastry Wrapped Triple Cream Brie

Triple Cream Brie. Puff Pastry.

Granny Smith Apples.

Toasted Baguette. Jam. Balsamic. Hazelnuts 18

Salmon Mousse Toast

Smoked Salmon. Crème Fraiche. Lemon. Fresh Herbs. Extra Virgin Olive Oil. Capers. Arugula.

Toasted Baguette 14

Burrata & Brown Butter Mushrooms

Medley of Adam's Locally Foraged Mushrooms. Brown Butter. Shallots. Garlic. Toasted Baguette 18

Roasted Rainbow Carrots

Roasted Rainbow Carrots. Herb Whipped Goat Cheese. Spiced Orange Honey Glaze.

Extra Virgin Olive 12

Toasted Baguette

Toasted Baguette. House Made Garlic Butter 6

♣️ Soup & Salad ♣️

Soup de Jour

Chefs Choice. Cup 5 - Bowl 8

House

Mixed Greens. Radish. Tomato. Blue Cheese. Granny Smith Apples. Candied Hazelnuts

Starter 8 - Entrée 14

Additions: Chicken 6 - New York Steak 18 - Salmon 14

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your chances of food borne illness.

*All foods are cooked to order. Not all ingredients are listed. Please alert your server to any allergies.

** One check required for parties of 6 or more.

✦ Entrées ✦

Mushroom Risotto

Medley of Adam's Locally Foraged Mushrooms.
Shallots. Garlic. Parmesan Cheese. Fresh Herbs 32

Alaskan Halibut

Pan Seared Alaskan Halibut. Lemon Beurre Blanc.
Herb Risotto. Roasted Rainbow Carrots 45

Salmon

Pan Seared Salmon. Red Wine Sauce.
Herb Risotto. Seasonal Vegetables 32

New York Steak

10oz Prime New York. Au Poivre Sauce.
Garlic Mashed Potatoes. Seasonal Vegetables 52

Filet Mignon

6oz Prime Filet Mignon. Bordelaise Sauce. Blue
Cheese. Garlic Mashed Potatoes.
Seasonal Vegetables 58

Fall Seasoned Duck

Pan seared Duck. Orange Glaze. Garlic Mashed
Potatoes. Roasted Rainbow Carrots 45

Lamb Chops

Grilled Lamb Chops. Port Sauce.
Garlic Mashed Potatoes. Seasonal Vegetables 48

Chicken

Grilled Airline Chicken Breast. Roasted Chicken
Jus. Garlic Mashed Potatoes.
Seasonal Vegetables 32

Pork Chop

12 oz Center-Cut Grilled Pork Chop. Citrus Pork
Au Jus. Garlic Mashed Potatoes.
Roasted Brussel Sprouts 38

Le Sel Burger

Ground Chuck. Triple Cream Brie. Bacon Jam.
Arugula. Tomato. Garlic Aioli. Pickle. Brioche Bun.
Side Salad 21

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