

WEBSTER'S

BISTRO BAR

STARTERS

FRENCH ONION

Soupe à l'oignon gratinée
Caramelized Onions, Veal Broth,
Broiled Gruyere and Provolone,
Chive Crouton Crock 10

SNAILS

Escargots
Sautéed Helix Snails, Garlic, Shallot,
White Wine Butter Sauce,
Puff Pastry Fleur de Lis 11

STUFFED HOT PEPPERS

Piments farcis
Roasted Banana Peppers,
House Sausage Stuffing,
Melted Gruyere, Arugula Salad 12

CRAB CROQUETTES

Croquettes de crabe
Hand Formed Crab Cakes,
Lemon Saffron Crème, Red Chili Jam,
Shaved Carrots and Radish 14

CHEESE & FRUIT PLATE (2-4 people)

Plateau de fromages et fruits
Chef's Selection of Cheeses, Fresh Fruit,
Nuts, Preserves and Crackers 20

MEATS, BREAD AND PICKLES:

Rillettes, House Cured Meats,
Ginger's Cornbread,
Pickled Seasonal Vegetables
Alone 10 Add on 5



SMALL PLATES

SAVORY CREPES

Crêpes savoureuses
Handmade Crepes, Arugula Radish Salad

CHICKEN AND MUSHROOM

Roasted Chicken Breast,
Mushroom Béchamel 15

VEGETABLE

Asparagus, Sundried Tomatoes,
Sweet Peppers, Mushroom Béchamel 14

HAM AND CHEESE

House Cured Ham, Gruyere Cheese,
Caramelized Onions, Bleu Mornay 16

PRAWNS 'N WAFFLES

Gaufres aux crevettes
Buttermilk Fried Prawn, Shaved Carrot,
Savory Cornmeal Waffle, Bourbon Maple 14

MUSSELS PROVENCAL

Moules à la provençale
PEI Mussels, Garlic, Shallot, White Wine,
Fresh Parsley, Heirloom Tomato Salsa 14

MOULES FRITES 18

WEBSTER'S BURGER

Burger à la Webster
Chargrilled 8oz House Ground Black Angus Beef,
Brioche Roll, House Frites or Mixed Green Salad

CLASSIC - Heirloom Tomato Salsa,
Arugula, Chive Oil 15

BASTILLE - Mushroom Duxelle, Gruyere,
Sauce Béarnaise 16

BLEU - Ginger's Cajun Dust, Crispy Pork Belly,
Caramelized Onions, Bleu Mornay 16

SALADS

THE GRILLED WEBSTER

Salade grillée
Chargrilled Hearts of Romaine, Point Reyes Blue,
House Bacon, Pickled Red Onion,
Sundried Tomatoes, Blue Cheese Yogurt Dressing
WHOLE 15 PETITE 10

MIXED GREENS

Salade mixte
Mediterranean Greens, Shaved Baby Carrots,
Heirloom Tomato, English Cucumber, Garlic Crouton,
Choice of Dressing 6



ROASTED BEETS

Betteraves rôties
Citrus Marinated Red and Golden Beets,
Hazelnuts, Vanilla Bean Chèvre,
Blood Orange 12

SALADE CÉSAR

Chopped Heart of Romaine, Garlic Crouton,
Shaved Parmesan, Fresh Lemon,
Caesar Dressing 8

ADD: Chicken \$4 • Salmon \$5 • 3 Shrimp \$5
Marinated Beef Tenderloin Skewer \$6

DRESSINGS: Honey Balsamic, Vanilla Bean Chèvre, Blue Cheese Yogurt, Mixed Berry, Caesar, Garden Ranch

ENTRÉES

WEBSTER'S BEEF BOURGUIGNON

Boeuf bourguignon

Red Wine Braised Creekstone Short Ribs,
Mirepoix Vegetables, Button Mushrooms,
Fingerling Potatoes, Fresh Herbs 30



SEAFOOD STEW

Bouillabaisse

Fresh Mussels, Shrimp, Scallops, Lobster Tail,
Whitefish, Fennel, Tomato Saffron Broth,
Linguini 28

CHICKEN FRANCAISE

Poulet à la française

Egg Battered Chicken Breast,
Lemon Beurre Blanc, Roasted Artichoke,
Parmesan Risotto, Haricot Verts 26



SALMON EN CROUTE

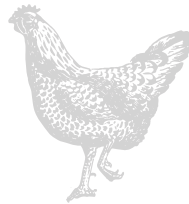
Saumon en croute

Baked 6oz Norwegian Salmon, Puff Pastry,
Mushroom Duxelle, Dill Béchamel,
House Vegetables 26

FILET AU POIVRE

Filet Mignon au poivre

Cast Iron Seared 6oz Hand Cut Beef Tenderloin,
Bourbon Black Pepper Demi Glace,
House Vegetables 38



SEARED SCALLOPS AND PRAWNS

Coquilles et crevettes poêlées

Pan Seared Sea Scallops and Prawns,
Asparagus Spikes, Sundried Tomatoes,
Roasted Button Mushroom, Parisian Gnocchi,
Sherry Lobster Cream 35

ANGUS STEAK & FRIES

Steak frites

Chargrilled Hand Cut 10oz Strip Steak,
Sauce Béarnaise, Haricot Vert,
House Frites 30



MOULARD DUCK BREAST

Moullard Canard

Cast Iron Seared 5oz Duck Breast,
Citrus Beet Glazed Baby Carrots,
English Pea Puree, Warm Goat Cheese
and Gooseberry Tart 30

Select entrées may be modified to fit dietary restrictions upon request.

Sides may be added or substituted for an additional charge.

Split plate charges will apply.

WEBSTER'S
BISTRO  BAR

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

WEBSTER'S GIFT CARDS ARE AVAILABLE IN ANY MONETARY DENOMINATION OF YOUR CHOICE.

08.29.17