

WEBSTER'S

BISTRO BAR

STARTERS

FRENCH ONION

Soupe à l'oignon gratinée
Rich Caramelized Onion Broth,
Melted Gruyere and Provolone,
Chive Crouton Cup 7 Crock 10

SNAILS

Escargots
Sautéed Snails, Garlic, Shallot,
White Wine Butter Sauce,
Puff Pastry fleur de lis 11

PRAWNS 'N WAFFLES

Gaufre aux crevettes
Buttermilk Fried Prawns,
Savory Chive Cornmeal Waffle,
Bourbon Maple 14

MUSHROOM NAPOLEON

Napoléon aux champignons
Layered Puff Pastry, Mushroom Béchamel,
Fresh Herbs 12

STUFFED HOT PEPPERS

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

RACLETTE POUTINE

La poutine raclette
House Frites, Fresh Herbs, Warm Raclette
and Provolone, Game Gravy, Cornichon 8

CRAB CROQUETTES

Croquettes de crabe
Hand formed Lump Crab, Lemon Saffron Crème,
Red Chili Jam, Arugula and Radish Salad 14



SMALL PLATES

CHEESE & FRUIT PLATE (2-4 people)

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

ADD MEATS, BREAD AND PICKLES:

*Rillettes, House Cured Meats, Ginger's Cornbread,
Pickled Seasonal Vegetables 5 add on*

CHICKEN OR VEGETABLE CREPES

Crêpes au poulet ou Crêpes de légumes
Handmade Crepes, Mushroom Béchamel,
Arugula Radish Salad

CHICKEN 15 VEGETABLE 14

WARM GOAT CHEESE TART

Quiche au chèvre
Whipped Goat Cheese, Crispy Pork Belly,
Cajun Pecans, Blistered Tomatoes,
Shaved Asparagus and Fennel Salad 8

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 façon Webster's
Chargrilled 8oz Angus House Ground Burger,
Brioche Roll, House Frites or Mixed Green Salad
CLASSIC - Tomato Salsa, Arugula, Chive oil 15
WELLINGTON - Mushroom Duxelle, Gruyere 16

SALADS

THE GRILLED WEBSTER

Salade grillée
Chargrilled Heart of Romaine, Point Reyes Blue,
Smoked Bacon, Pickled Red Onion, "Sundried"
Tomatoes, Blue Cheese Yogurt Dressing
WHOLE 10 PETITE 6

MIXED GREENS

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

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



ROASTED BEETS

Betteraves rôties
Citrus Marinated Red and Golden Beets,
Grapefruit Segments, Cajun Pecans,
Shaved Baby Carrots, Asparagus and Fennel,
Vanilla Bean Chèvre Dressing 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

ENTRÉES

WEBSTER'S BEEF BOURGUIGNON

Boeuf bourguignon

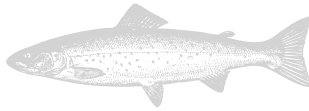
Red Wine Braised Creekstone Angus Short Ribs
with Jus, Mirepoix Vegetables, Roasted Button
Mushroom, Fingerling Potato, Fresh Herbs 29



LAMB CASSOULET

Cassoulet

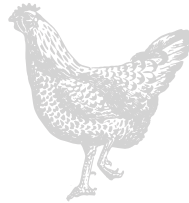
Beer Braised Lamb Shank, House Ground
Sausage, White Bean Cassoulet,
Mirepoix Vegetables, Fresh Herbs,
Cornbread Crumble 27



CHICKEN FRANCAISE

Poulet à la française

Egg Battered Chicken Breast,
Lemon Beurre Blanc, Roasted Artichoke,
Parmesan Risotto, Haricot Verts 25



CHICKEN BLUE RIBBON

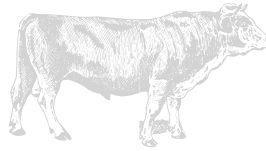
Poulet cordon bleu

Breaded Chicken Breast rolled with
Smoked Ham and Gruyere, Sauce Mornay,
Roasted Fingerling Potato, Haricot Verts,
Baby Carrots 24

FILET AU POIVRE

Filet Mignon au poivre

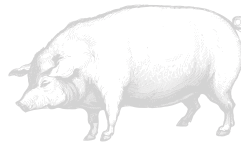
Cast Iron Seared 6oz Beef Tenderloin,
Bourbon Black Pepper Demi,
Roasted Fingerling Potato, Haricot Verts,
Baby Carrots 37



ANGUS STEAK & FRIES

Steak frites

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



SEAFOOD STEW

Bouillabaisse

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

SALMON WELLINGTON

Saumon en croute

Baked 6oz Norwegian Salmon, Puff Pastry
with Mushroom Duxelle, Dill Béchamel,
Roasted Fingerling Potato, Haricot Verts,
Baby Carrots 25

SEARED SCALLOPS AND PRAWNS

Penne aux crevettes et pétoncles

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

BONE IN PORK CHOP

Côtelette de porc

Chargrilled Bourbon Brined 10oz Pork Chop,
Celeriac and Parsnip Puree,
Sautéed Sweet Peppers, Onions,
Kale and Sausage, Ginger's Cornbread 27

MOULARD DUCK BREAST

Moultard Canard

Cast Iron Seared 5oz Duck Breast, Lavender Honey,
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.