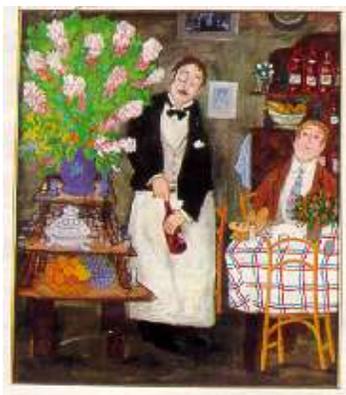


SOPHIE'S BISTRO

LUNCH 11:30 A.M. UNTIL 3:00 P.M. TUESDAY - FRIDAY



Salades

SALADE DE FRANCE 8.95

BLUE CHEESE, FIELD GREENS, APPLES AND WALNUTS
DRESSED IN SOPHIE'S VINAIGRETTE

SALADE VERTE À LA SOPHIE 5.50

MESCLUN GREENS DRESSED IN HOUSE VINAIGRETTE

SALADE DE CHÈVRE CHAUD 9.95

ENDIVE, BEETS, MIXED GREENS, WARM GOAT CHEESE
ON TOAST POINTS DRESSED IN HOUSE VINAIGRETTE

ABOVE SALADS WITH ROASTED CHICKEN BREAST ADD 4.00
WITH GRILLED SHRIMP ADD 7.75

SALADE AU SAUMON 9.95

OUR IN HOUSE CURED SALMON WITH MIXED GREENS,
CAPERS AND CHOPPED ONIONS
DRESSED IN MUSTARD VINAIGRETTE

SALADE DE CONFIT DE CANARD 14.95

DUCK CONFIT OVER FRISEE WITH WALNUTS, HARICOTS VERTS
AND POTATO CUBES DRESSED IN OUR HOUSE VINAIGRETTE

Sandwiches

HAMBURGER MONSIEUR JEAN 13.95

BLACK ANGUS BURGER WITH BLUE, GOAT OR GRUYÈRE
CHEESE ON FRENCH BREAD SERVED WITH LETTUCE, TOMATO,
RAW ONION AND FRENCH FRIES

SOPHIE'S VEGGIE BURGER 10.95

VEGGIE BURGER WITH BLUE, GOAT OR GRUYÈRE CHEESE ON
WHOLE GRAIN TOASTED BREAD SERVED WITH LETTUCE,
TOMATO, RAW ONION, A CILANTRO-CUMIN SPICY MAYO
AND SWEET POTATO FRIES

SLICED STEAK SANDWICH 12.95

SLICED FLAT IRON STEAK SANDWICH (PREPARED MEDIUM
TEMP) TOPPED WITH BLUE CHEESE ROASTED RED PEPPERS
AND ONIONS ON NAN ONION OR FRENCH BREAD
SERVED WITH FRENCH FRIES

GRILLED VEGETABLE SANDWICH 7.95

MIXED GRILLED VEGETABLES ON FRENCH BREAD WITH
GRUYERE OR GOAT CHEESE
SERVED WITH FRENCH FRIES

GRILLED CHICKEN SANDWICH 9.95

GRILLED CHICKEN BREAST, SAUTÉED ONIONS, MUSHROOMS,
AND RED PEPPERS WRAPPED IN ONION FLATBREAD
SERVED WITH FRENCH FRIES

CURED SALMON SANDWICH 10.95

OUR IN HOUSE CURED SALMON ON COUNTRY BREAD WITH
GOAT CHEESE, GREENS AND FRENCH FRIES

CROQUE-MONSIEUR/MADAME 7.95/8.95

GRILLED MELTED GRUYÈRE CHEESE AND HAM
ON WHITE BREAD SERVED WITH FRENCH FRIES,
MADAME SERVED WITH A SUNNY SIDE UP EGG ON TOP

Appetizers

PIZZA DE PROVENCE 7.95

WITH TOASTED SUNFLOWER SEEDS,
BLUE CHEESE AND BAKED PEARS

MOULES MARINIÈRE 15.50

CLASSIC MUSSELS IN WHITE WINE, BUTTER,
SHALLOT AND GARLIC SAUCE

PETITE FONDUE DE FROMAGE 9.95

THREE MELTED CHEESES WITH POTATO SLICES

SOUPE À L'OIGNON GRATINÉ 9.95

TRADITIONAL ONION SOUP

ESCARGOTS 7.95 (1/2 DOZEN), 12.95 (ONE DOZEN)

SNAILS IN A GARLIC AND SHALLOT BUTTER SAUCE

PÂTÉ DE MAISON 11.95

PEPPERCORN PÂTÉ SERVED WITH TOAST POINTS,
CORNICHONS AND GREENS

Entrées

CREVETTES À L'AIL 17.50

SAUTÉED SHRIMP IN A BRANDY GARLIC SHALLOT BUTTER SAUCE
SERVED WITH MASHED POTATOES AND VEGETABLE

JAMBE D'AGNEAU BRAISÉE 24.95

NEW ZEALAND LAMB SHANK BRAISED IN A PORT WINE
REDUCTION SERVED OVER ISRAELI COUSCOUS WITH CARROTS,
MUSHROOMS AND ONIONS

VOL-AU-VENT DE FRUIT DE MER 22.95

MIXED SEAFOOD OF SCALLOPS, SHRIMP AND SALMON
SERVED IN A PUFFED PASTRY

QUICHE DU JOUR 12.95

ASK ABOUT OUR DAILY QUICHE
SERVED WITH A CUP OF SOUP AND MIXED GREENS
WITH FRENCH ONION SOUP ADD 2.00

LE COQ AU VIN DE SOPHIE 17.95

HEARTY CHICKEN AND VEGETABLE STEW
IN A WHITE WINE AND LEMON REDUCTION (FINISHED WITH CREAM)

SAUMON EZE 23.95

MUSTARD ENCRUSTED PAN SEARED ATLANTIC SALMON FILLET
IN A MUSTARD HERB (TARRAGON, CILANTRO & THYME) SAUCE
SERVED OVER GARLIC SAUTÉED BABY SPINACH

BŒUF BOURGUIGNON POT PIE 13.95

BEEF BOURGUIGNON POT PIE

STEAK FRITES 21.95

8 OZ CERTIFIED BLACK ANGUS BISTRO FILET STEAK
"AU JUS" (IN ITS OWN JUICE) SERVED WITH FRIES

PANEED PORK LOIN 18.95

PORK LOIN POUNDED THIN, BREADED THEN SAUTÉED AND
TOPPED WITH A CORNICHON CREAM SAUCE SERVED WITH YUKON
GOLD MASHED POTATOES AND GREEN BEANS

Desserts

CRÈME BRÛLÉE 9.50

"BURNT CREAM" - A DELICIOUS CREAMY VANILLA CUSTARD WITH
A MELTED SUGAR GLAZE TOP

CRÈME CARAMEL 8.50

A CLASSIC THICK VANILLA CUSTARD

TROIS CRÊPES 9.00

THREE CRÊPES FILLED WITH
VANILLA ICE CREAM AND TOPPED WITH CHOCOLATE SAUCE

CHOCOLATE SOPHIE 10.00

A SLOWLY BAKED DELICATELY RICH CHOCOLATE CAKE
WITH A SOFT SEMI SWEET CHOCOLATE CENTER

PROFITEROLES 9.00

VANILLA ICE CREAM INSIDE PUFFED PASTRY
TOPPED WITH CHOCOLATE SAUCE

A \$5 split charge for entrees, salads & sandwiches. Any substitutions may incur an additional fee. Parties of five or more 20% gratuity will be included.

Chef Martinez ♦ ♦ ♦ 700 Hamilton Street ♦ Somerset ♦ NJ 08873 ☎ 732-545-7778