

SOPHIE'S BISTRO

Specials of the house

AUBERGINE ET FROMAGE DE CHÈVRE 8.95
A BAKED EGGPLANT, TOMATO AND GOAT CHEESE NAPOLEON

PIZZA DE PROVENCE 7.95

WITH TOASTED SUNFLOWER SEEDS,
BLUE CHEESE AND BAKED PEAR SLICES

SOUPE À L'OIGNON GRATINÉE 9.95
TRADITIONAL ONION SOUP

TARTE AUX TOMATES 6.50
PATRICIA'S TOMATO PIE

TARTE A L'OIGNON 7.95
CLASSIC ONION TART WITH ANCHOVIES,
BLACK OLIVES AND GOAT CHEESE

PETITE FONDUE AUX 3 FROMAGES 9.95
THREE MELTED CHEESES:

GRUYERE, BLUE CHEESE AND MUENSTER MIXED WITH
BAKED POTATO SLICES SERVED WITH TOAST ROUNDS

VOL-AU-VENT CHAMPIGNONS 11.95

MIXED SEASONAL MUSHROOMS BAKED IN A PUFFED PASTRY

SOPHIE'S CHEESE PLATTER 15.95
THREE CHEESES, WALNUTS, GRAPES, APPLES, DRIED FRUIT
AND FRESH BAKED FRENCH BREAD

Appetizers

PÂTÉ MAISON 11.95

PEPPERCORN PÂTÉ SERVED WITH TOAST POINTS,
CORNICHONS, CHOPPED RED ONIONS AND GREENS

ESCARGOTS 7.95 (1/2 DOZEN), 13.95 (ONE DOZEN)
SNAILS IN A GARLIC AND SHALLOT BUTTER SAUCE

MOULES MARINIÈRES 15.50
MUSSELS IN WHITE WINE, BUTTER AND GARLIC SAUCE

Salades

SALADE VERTE À LA SOPHIE 5.50
MESCLUN GREENS DRESSED IN HOUSE VINAIGRETTE

SALADE DE SAUMON 9.95
OUR IN-HOUSE CURED SALMON (GRAVLOX)
WITH MIXED GREENS, CAPERS AND CHOPPED ONIONS
DRESSED IN MUSTARD VINAIGRETTE

SALADE DE CONFIT DE CANARD 14.95
DUCK CONFIT OVER FRISEE WITH WALNUTS, GREEN BEANS
AND POTATO CUBES DRESSED IN A HOUSE VINAIGRETTE

SALADE FRISÉE AUX LARDONS 9.95
FRISEE WITH LARDONS (THICK CUT BACON)
DRESSED IN HOUSE VINAIGRETTE TOPPED WITH POACHED EGG

SALADE DE CHÈVRE CHAUD 9.95
ENDIVE, ROASTED BEETS, MIXED GREENS AND
WARM GOAT CHEESE ON TOAST POINTS
DRESSED IN HOUSE VINAIGRETTE

SALADE DE FRANCE 8.95
BLUE CHEESE, FIELD GREENS, APPLES
AND WALNUTS DRESSED IN HOUSE VINAIGRETTE
2.00 CHARGE FOR ALL SALADS SPLIT IN THE KITCHEN

Entrées

MAGRET DE CANARD

AUX MIEL RAISINS SECS 24.50

SLICED DUCK BREAST TOPPED WITH A DEMI GLAZE, HONEY
RAISIN, COGNAC SAUCE SERVED WITH GRATIN AND VEGETABLE
(WE RECOMMEND THIS RARE TO MEDIUM
FOR ITS ULTIMATE FLAVOR AND TENDERNESS)

LE COQ AU VIN DE SOPHIE 17.95

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

BOEUF BOURGUIGNON 22.95

BEEF AND VEGETABLE STEW IN BURGUNDY WINE SAUCE

POULET RÔTI 18.95

½ ORGANIC FREE RANGE ROASTED CHICKEN "AU JUS"
(IN ITS OWN JUICE) SERVED WITH FRENCH FRIES

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

PANEED PORK LOIN 21.95

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

CASSOULET DE TOULOUSE 23.95

A TRADITIONAL BAKED, THICK, HEARTY MIX OF CONFIT OF DUCK,
ANDOUILLE & GARLIC SAUSAGE, WHITE BEANS AND TOMATOES

STEAK FRITES 21.95

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

STEAK AU POIVRE/AU POIVRE VERT 29.95

10 OZ. NY STRIP CERTIFIED ANGUS WITH BLACK PEPPERCORN
RUB (WE DO NOT RECOMMEND THIS COOKED WELL DONE)

OR
VERT WITH A GREEN PEPPERCORN COGNAC CREAM SAUCE
BOTH SERVED WITH A POTATO-CHEESE GRATIN

TROUT ALMANDINE 24.50

SAUTÉED WHOLE FILLETED FRESH RAINBOW TROUT TOPPED
WITH ROASTED ALMOND SLICES SERVED WITH
GREEN BEANS AND POTATO GRATIN

VOL-AU-VENT DE FRUIT DE MER 24.95

MIXED SEAFOOD SERVED IN A PUFFED PASTRY

FILLETS DE TILAPIA 19.95

FILLET OF TILAPIA SAUTÉED IN A LEMON BUTTER SAUCE SERVED
WITH VEGETABLES AND MASHED YUKON GOLD POTATOES

SAUMON EZE 24.50

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

PÂTES AUX FRUITS DE MER 24.95

MUSSELS, SCALLOPS, SHRIMP AND SALMON
OVER A BED OF PASTA IN RED SAUCE

COQUILLES SAINT-JACQUES

À LA PARISIENNE 28.95

SAUTÉED DAY BOAT SEA SCALLOPS IN A WHITE WINE,
SHALLOT - CREAM SAUCE SERVED WITH STRAW VEGETABLES
AND MASHED YUKON GOLD POTATOES

Sandwiches

HAMBURGER MONSIEUR JEAN 13.95

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

**ASK ABOUT OUR VEGGIE BURGER
WHICH COMES WITH SWEET POTATO FRIES.*

CROQUE-MONSIEUR/MADAME 7.95/8.95

GRILLED MELTED GRUYÈRE CHEESE, HAM & BÉCHAMEL SAUCE
ON COUNTRY BREAD WITH FRENCH FRIES.
MADAME SERVED WITH A SUNNY SIDE UP EGG ON TOP

Sides

POMMES FRITES (FRENCH FRIES) 5

SAUTÉED GREEN BEANS 5



A \$5 split charge for entrees & 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