



RUSTIQUE

**OPEN**  
**TUESDAY-SATURDAY**  
**5:30**

**ASPEN'S COUNTRY FRENCH BISTRO**

*{ Shared Things to Start With }*

CHARCUTERIE BOARD: ASSORTMENT OF PÂTÉ & DRIED AGED MEATS	23.00
TRUFFLE FRITES WITH PECORINO	12.00
CRISPY CALAMARI WITH SPICY ROMANA SAUCE	15.00
CHICKEN LIVER PÂTÉ, CROSTINI, FRUIT PRESERVES	5.00
ESCARGOTS "CLASSIQUE"	15.00
MACARONI AND CHEESE WITH ROASTED MUSHROOMS AND TRUFFLE	14.00

*Prix Fixe*

*{ Prix Fixe First Course }*

- SOUP DU SOIR
- AUTHENTIC ONION SOUP GRATINÉE
- MIXED GREENS WITH ASPARAGUS, VINE RIPE TOMATOES & DIJON VINAIGRETTE
- CAESAR SALAD PROVENÇAL WITH BASIL CROUTONS
- SALMON TARTARE WITH CAPERS, CUCUMBER & CAVIAR (ADD \$3)
- MACARONI AND CHEESE WITH ROASTED MUSHROOMS AND TRUFFLE ( ADD \$3)

**SELECT A FIRST COURSE ABOVE WITH A MENU FROM BELOW**

*{ Prix Fixe \$26 Second Course }*

- COQ AU VIN: CHICKEN IN RED WINE  
WITH MUSHROOMS, BACON, PEARL ONIONS AND BUTTERED NOODLES
- OLD WORLD RISOTTO WITH PULLED SHORT RIBS
- PAN ROASTED TROUT  
WITH FINGERLING POTATOES, MUSHROOMS, LIGHT TOMATO BÉARNAISE
- STEAK AU POIVRE CLASSIC (FLAT IRON) WITH POMMES FRITES

*{ Prix Fixe \$29 Second Course }*

- GRILLED SALMON WITH SPINACH, ZUCCHINI, BEETS AND POTATO GRATIAN
- CALF'S LIVER WITH BACON AND ONIONS, POTATO PURÉE AND SAUCE DIJON
- CONFIT OF DUCK LEG WITH PORK BELLY AND BRAISED CABBAGE

*{ Prix Fixe \$35 Second Course }*

- MARKET FRESH FISH
- POT-AU-FEU: BRAISED SHORT RIBS OF BEEF AND HORSERADISH CRÈME
- STEAK AU POIVRE AMERICAN (DRY AGED RIB EYE) W/ POMMES FRITES (ADD \$5)

*{ Sides }*

- CONE OF POMMES FRITES
- POTATO PURÉE
- SAUTÉED ASPARAGUS
- CARAMELIZED BRUSSELS SPROUTS
- SAUTÉED GARLIC SPINACH
- 8.50
- TRUFFLE FRITES WITH PECORINO 12.00

**THE RUSTIQUE  
 BURGER**

CERTIFIED ANGUS BEEF  
 CARAMELIZED ONIONS, & GRUYÈRE CHEESE,  
 WITH FRITES, MIXED GREENS OR CAESAR

**\$12**

AVAILABLE FOR GIFT SEASON ONLY