



APPETIZERS

Soup of the day

French onion soup gratinée 8

House salad 5

Caesar salad 7

Romaine lettuce, homemade Caesar dressing and Parmesan cheese

Add chicken 5

Add shrimp 6

Goat cheese salad 9

Goat cheese, cranberry and hazelnut dressing

Club salad 9

Mixed greens, romaine, bacon, tomato, blue cheese

Add chicken 5

Add shrimp 6

Bistro 1902 Bang Bang shrimp 9

Baked brie 12

Wrapped in feuille de brick with caramelized apple

Escargots 9

With classic garlic parsley butter

Frog legs 13

With classic garlic parsley sauce

Crab cake 10

Served with signature sauce

Foie gras poêlé 18

& red wine poached pear

Meat & cheese platter 14

Selection of the day

*15% service charge included when a promotion is used | **\$10 sharing Fee

***Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk increase your risk of foodborne illness.

Promotions must be presented prior to ordering. They will not be accepted after.

Sunday Brunch 20

Every Sunday, from 11.00 AM to 2.30 PM

Enjoy a delicious buffet

Carving Station, omelet station and more than 60 items to choice from !!!!

Opening hours

Monday - Thursday	9.00 AM - 10.00 PM
Friday - Saturday	9.00 AM - 11.00 PM
Sunday	11.00 AM - 10.00 PM

Reward Card 20

Get your Reward Card and save \$\$\$

Every Monday

Get 50% off the entire check. Before tax and tips.

Every Tuesday

Enjoy 1 free entree when you purchase 1 entrée.

Every Wednesday

Enjoy free unlimited wine for any guest purchasing 1 entree. House wine selection.

Every Thursday

Enjoy 1 free dessert when you purchase 1 entrée.

Every Week day

MON - FRI, 1PM - 6PM. Get 50% discount on all entrées.

Every Day

Get 20% discount on your check. Before tax and tips.

Ask your waiter!

ENTRÉES

THE CHEF'S GREAT DEALS

Bistro 1902 burger 12

Seasoned ground beef, with capers, onions, white truffle oil, brie cheese and French fries

Carbonara pasta 10

Creamy bacon sauce
Add chicken 4

Wild mushroom risotto 13

Add chicken 4

Sole fish beurre blanc 14

Rice and green beans

Mussels & fries 17

Choice of curry, white wine or marinara

PASTA & RISOTTO

Choice of risotto, angel hair pasta or gnocchi

Available sauce for angel hair pasta and gnocchi:
Champagne, marinara or curry

Grilled chicken 17

Jumbo shrimp 22

Pulled duck confit 26

Seafood medley 28

Fresh fish, shrimp and mussels

SIDES

Truffle oil French fries 6

Sautéed mushroom 4

Sautéed vegetables 5

Truffle mashed potatoes 6

Rice 3

Fingerling potatoes 4

Potato gratin 6

Risotto 6

FISH

Half lobster 23

Mashed potatoes and asparagus

Roasted salmon filet 23

Caramel almond sauce, fingerling potatoes, roasted carrots and French green beans

Bronzini filet 24

Fingerling potatoes & asparagus, dill butter sauce

Mahi-mahi 20

Rice, French green beans and cherry tomatoes salsa

MEAT

Boeuf Bourguignon 25

Classic French stew braised for 4.5 hours in red wine sauce, mashed potatoes and roasted carrots

12oz Airlines Chicken breast 19

Mashed potatoes, French green beans and wild mushroom sauce

10oz Duck confit 25

Potato gratin, French green beans and wild mushroom sauce

5oz Filet mignon 27

Mashed potatoes, asparagus and red wine reduction

8oz Center cut filet mignon 33

Mashed potatoes, asparagus and red wine reduction

14oz Angus New York steak 31

Potato gratin, French green beans and red wine & mushroom reduction