L' Apéritif
Bistro Fusion

Tapas / Small Bites

From Chef: To preserve quality and freshness Tapas items are for dine-in only

Due to the rise in product costs, we will be charging for bread at a minimum.

Mozzarella Caprese salad $15

Small Mixed Greens Salad $14

Cucumber Goat Cheese Salad $15

Garlic Edamame $8

Steamed Asparagus $8

Roasted Garlic Potatoes $9

Sauté Brussel Sprouts $14
W/Garlic/Bacon Bits

Sauté Beet au Beurre $14

Honey Baked Brie $18

Spicy Baked Mussels $18
(w/chef spicy mayo sauce)

Spicy Baked Scallops $23
(w/chef spicy mayo sauce)

Tarte Flambee $15
(Pizza dish from Chef Thomas's hometown Alsace region) (Thin crust bread with crème fresh, onions and bacon)

Bread & Butter $2
Extra Bread $1

Escargot $17
(Garlic Butter & Parsley)

Cuisses de Grenouilles a l'Ail $22
(Frog legs with lemon garlic butter sauce)

Garlic shrimps a l' Espagnole $16

Baked Shrimp Bacon $16
(W/Pepper Jack Cheese)

Shrimp Ceviche $19

Shrimp Cocktails $19

Tuna Carpaccio $21
(Thin slice ahi tuna with chef special sauce, fresh basil, onions)

Scallops on Half Shell $21
(With spicy garlic ginger sauce on top)

Octopus Sashimi $22
(With side spicy garlic ginger sauce for dipping)

Octopus Carpaccio $22
(Thin slice octopus with chef sauce, fresh basil, onions)

Spicy Beef Meatballs $14
(W/Melted Jack Cheese)

Chicken Liver Mousse (House Made) 10
(w/bread and cornichons)

We use 100% olive oil, cream, and butter for all our dishes.

$12 Service Charge for parties wishing to bring their own cake.

18% Gratuity will be added for parties of six (6) or more
20% will be added to split checks.

WARNING: "CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS"

Most Dishes are garnished with PARSLEY & GREEN ONIONS.

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and DAIRY.
For more information, please speak with a server