

Chez Fabien





Bistro  Bakery  Wine Bar

DINNER

LES HORS D'OEUVRES | TO SHARE

❖ Jumbo Lump Crab Cakes <i>Two Crab Cakes, Remoulade, Mixed Greens and Charred Lemon</i>	18	❖ Artisan Cheese & Charcuterie Board <i>Chef's Selection</i>	22
❖ House-made Spinach & Artichoke Dip  <i>With Toasted Baguette</i>	9	❖ Warm Brie  <i>Braised Leeks and Mushrooms, Toasted Brioche and Truffle Honey</i>	12
❖ Crispy Shrimp & Calamari <i>Crispy Shrimp, Calamari, Zucchini & Artichoke, Pepperoncini, Citrus Aioli and Sweet Thai Chili</i>	12	❖ Mixed Mushroom Flatbread  <i>Wild Mushrooms, Mornay Sauce, Truffle, Parmesan and Baby Arugula</i>	12
❖ Escargots En Croute <i>Garlic Herb Butter, Puff Pastry and Grilled Baguette</i>	12	❖ Steak & Bleu d'Auvergne Flatbread <i>Beef Tenderloin, Bleu d'Auvergne, Arugula, Onions, Balsamic Reduction (Add Wild Mushrooms \$2)</i>	14
❖ Truffle Fries   	10		

LES SALADES | SALADS

❖ Goat Cheese & Arugula Salad   <i>Baby Arugula, Orange Segments, Strawberry, Spiced Pecans, Goat Cheese, Maple Vinaigrette</i>	13
❖ Classic Wedge Salad  <i>Iceberg Lettuce, Cucumber, Grape Tomatoes, Six-Minute Egg, Bleu d'Auvergne, Green Onions, Applewood Smoked Bacon (Ranch or Balsamic Vinaigrette)</i>	12
❖ Caesar Salad  <i>Romaine Lettuce, Brioche Croutons, Shaved Parmesan Reggiano, House-Made Caesar Dressing</i>	11












SALAD ADDITIONS

Smoked Salmon 4 oz	7
Grilled Salmon 6 oz	8
Grilled Chicken 6 oz	6
Grilled Shrimp 5 ea	8
Lump Crab Cakes 1 ea	8







LES SOUPES MAISON | HOUSE-MADE SOUPS

❖ Traditional French Onion Soup <i>Gruyère Cheese topped with Puff Pastry</i>	9
❖ Tomato Basil Bisque  	8
❖ Lobster Bisque	10

PLATS DE RESISTANCE | ENTREES

❖ Filet Mignon  <i>6 oz CAB Filet Mignon, Au Poivre Sauce, Roasted Vegetables, Potato Purée</i>	36	❖ Scottish Salmon Meunière  <i>Broccolini, Potato Purée, Roasted Heirloom Tomatoes with Lemon Caper Butter Sauce</i>	26
❖ Steak Frites Au Poivre  <i>14 oz grilled Ribeye Steak, Au Poivre Sauce, Frites</i>	34	❖ Seared Sea Bass <i>Herb Butter Julienne Vegetables, Israeli Couscous</i>	34
❖ Duck Confit  <i>Duck Leg Confit, Sautéed Greens, Roasted Potatoes, Demi-Glace Sauce</i>	35	❖ Pan-seared Diver Scallops <i>Leek & Wild Mushrooms Risotto</i>	32
❖ Short Ribs Beef Bourguignon  <i>Red Wine Braised Short Ribs, Mushrooms, Bacon Lardons, Pearl Onions, Mixed Vegetables, Potato Purée and Burgundy Demi-Glace</i>	30	❖ Shrimp & Chorizo Grits  <i>Sautéed Shrimps, Corn and Chorizo Ragout, Arugula with Hominy Grits & Broth</i>	18
❖ Scampi Fruits de Mer <i>Fettucine Pasta, Mussels, Shrimps, Sea Scallops, Salmon, Cherry Tomatoes, Garlic & Shaved Parmigiano Reggiano, White Wine Sauce</i>	25	❖ Mussels & Fries  <i>PEI Mussels with Leeks, Garlic, White Wine, Herbed Butter Sauce</i>	18
❖ Mushroom Ravioli  <i>Black Truffle Cream sauce</i>	18	❖ Wild Mushrooms Risotto   <i>With Parmigiano-Reggiano </i>	18

SIDES 8 ea

Roasted Brussel Sprouts  
Truffle Parmesan Frites  
Grilled Vegetables  
Risotto with Wild Mushroom 
Bacon Mac & Cheese Gratiné

 Gluten Free  Vegetarian  Vegan (ask your server)

*These items contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if anyone in your party has a food allergy.



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DINNER

SANDWICHES | BURGERS

Burgers are served with your choice of French Fries, Truffle Parmesan Fries (Add \$2) or Sweet Potato Fries (Add \$2)

❖ Lobster Grilled Cheese & Soup	24
<i>Lobster, Applewood Smoked Bacon, Tomato, Provolone, Smoked Cheddar, Crème de Brie, Brioche Toast served with our Lobster Bisque</i>	
❖ Santa Monica Grilled Chicken Sandwich	14
<i>8 oz Chicken Breast, House Brioche Bun, Hass Avocado, Applewood Smoked Bacon, Pepper Jack Cheese, Jalapeno Ranch Dressing</i>	
❖ Prime Rib Sandwich	18
<i>Hand-Shaved Prime Rib, House Ciabatta, Burgundy Wine Onions, Gruyère, Horseradish Aioli</i>	
❖ Chez Fabien Lamb Burger	16
<i>8 oz New Zealand Ground Lamb Patty, House Brioche Bun, Whipped Goat Cheese, Tzatziki, Lettuce, Tomato, Onion</i>	
❖ American Burger	14
<i>8 oz Texas CAB Ground Beef Patty, House Brioche Bun, Applewood Smoked Bacon, Cheddar, Lettuce, Tomato, Onion</i>	
❖ Frenchie Burger	15
<i>8 oz Texas CAB Ground Beef Patty, House Brioche Bun, Brie, Crispy Shallots, Mushroom Duxelle, Dijonnaise</i>	

LES DESSERTS MAISON | HOUSE-MADE DESSERTS

❖ Strawberry Romanoff Crêpe	8
<i>Fresh Strawberries, Cream Cheese Mousse and Romanoff Crème</i>	
❖ Nutella Banana Crêpe	8
<i>Fresh sliced Bananas and Hazelnut Chocolate</i>	
❖ Bread Pudding	8
<i>Dark Chocolate Ganache, Crème Anglaise and Whipped Cream</i>	
❖ Crème Brûlée 	8
❖ Profiteroles	8
<i>Four Puff Pastry Choux filled with Vanilla Bean Ice Cream and topped with Melted Chocolate Sauce</i>	
❖ Chocolate Lava Cake 	10

LES BOISSONS | DRINKS

❖ Evian 1L, France	6
❖ Perrier, France	3
❖ San Pellegrino, Italy	3
❖ Aqua Panna 1L (Natural Spring Water), Italy	6
❖ Espresso	2.50 / 3.50
❖ Americano	2.50 / 3.50
❖ Cappuccino	3.50 / 4.50
❖ Dark or White Chocolate Mocha	3.60 / 4.60
❖ Hot Chocolate	3.25 / 4.25
❖ Premium Hot Tea (White Lion)	2.85
❖ Organic Chai Latte	3.50 / 4.50
❖ Café Latte	3.50 / 4.50
❖ Caramel Macchiato	3.60 / 4.60
❖ Liquor Coffee (Bailey's, Kahlúa, Tia Maria, 2 Gingers, Frangelico)	7.95
❖ 24hrs Cold Brew Iced Coffee	5
❖ Freddo' Iced Cappuccino (Cold Brew Coffee, Milk and Brown Sugar)	5