

LUNCH SELECTIONS

Ouverture

Fromage & Charcuterie ^{GF}

Daily Selections, Assorted Accoutrement M/P

Moules-Steamed Mussels ^{GF}

White Wine, Garlic, Shallot, Thyme, Churizo, Grilled Ciabatta 17

Blue Cheese Chips ^{GF V}

House-Made Potato Chips, Blue Cheese Dressing, Blue Cheese Crumbles 15

Escargot ^{GF}

Garlic Herb Butter, Crostini 17

Tartare De Thon-Tuna Tartare ^{GF}

Yellow Fin Tuna, Sweet Soy, Avacado, Wakamae, Cucumber, Chilli Oil, Togarashi, Wontons M/P

Terrine D' Aubergeine- Fried Eggplant ^{GF}

Pan Fried Eggplant, Tomato Sauce, Stuffed Ricotta & Brie Cheese, Baked in Wood Fire Oven 16

Burrata Aixoise ^{GF}

See Server 16

Gateau Au Crabe-Crab Cakes

Remoulade, Lemon, Traditional Herbs 17

Calmar Et Crevettes-Calamari & Shrimp ^{GF}

Smoked Pepper Aioli, Sweet Soy, Flash-Fried Vegetables, Scallions 16

SOUPE

Traditional French Onion Soup ^{GF}

Gruyère, Provolone, Croutons 14

Soup Du Jour ^{GF V}

See Server 12

SALADES

Wedge ^{GF V}

House-Made Blue Cheese Dressing, Shaved Red Onions, Lardons, Tomatoes 14

Tradional Caesar ^{GF V}

Baby Heirloom Tomatoes, Red Onions, Shaved Parmigiano-Reggiano, Lemon Zest, Garlic Croutons, Caesar Dressing 14

Nicoise Salad ^{GF V}

Yellow Fin Tuna, Boston Lettuce, Haricot Verts, Cherry Tomatoes, Nicoise Olives, Potatoes, Radishes M/P

Add Chicken	8
Add Shrimp	12
Add Wild Salmon	14
Add Hanger Steak	15
Add Grilled Tuna	M/P

LES FRUITS DE MER

Saumon Roti- Pan Roasted Salmon ^{*GF}

Quinoa, Asparagus, Red Onions, Ginger, Brussel Sprouts, Sweet Soy Glaze 36

Crevettes Aixoise-Shrimp Tagliatelle ^{*GF}

Filet-Cut, Haricot Verts, Brandy Shallot Cream Sauce, Herbed French Fries 38

SANDWICHES

Aix Burger ^{GF}

Prime Beef, American Cheese, Lettuce, Tomato, Pickled Onions, Chipotle Aioli, Aix Herb Fries, Side Of Mixed Greens 19

Grilled Chicken ^{*GF}

Provlone, LTO, Chipotle Aioli, Aix Herb Fries, Side Of Mixed Greens 16

SHORT RIB GRILLED CHEESE

Grilled Sourdough Bread, Tomatoe Jam, Garlic Aioli, Arugula, Muenster Cheese, Served with Aix Herb Fries 18

Fried Fish ^{GF}

Corn Flour, Flash-Fried Fish Of The Day, House Made Tartar, LTO, Aix Herb Fries, Side Of Mixed Greens 18

Escalope De Poulet-Chicken Cutlet ^{GF}

Breaded Chicken Topped With Arugula Salad , Onions, Cherry Tomato, Champagne Vinaigrette 18

PRINCIPAL

Tube Aux Champignons-Mushroom Rigatoni ^{GF}

Parmesan, Creme, Truffle Oil, Ricotta Cheese, Cracked Red Pepper 28

Steak Frites Au Poivre ^{*GF}

Filet, Haricot Verts, Brandy Shallot Cream Sauce, Herbed French Fries 38

Escalope De Poulet-Chicken Cutlet ^{GF}

Breaded Chicken Topped With Arugula Salad , Onions, Cherry Tomato, Champagne Vinaigrette 29

Cotes Courtes-Braised Short Rib

Basil Whipped Potatoes, Wild Mushrooms, Zucchini, Au Jus 34

À LA CARTE

Whipped Potatoes

Herbed French Fries

Zucchini

Brussel Sprouts

Au Gratin Potatoes

Haricot Verts

10

*** This meal can be easily modified to fit.**

^{GF} Gluten free diet ^V Vegetarian

1440 San Marco Blvd
Jacksonville, FL 32207

(904) 398-1949

WWW.BISTROX.COM



Bistro AIX takes pride in sourcing most of our ingredients from local and regional farmers and purveyors. We are committed to serving all of our guests the freshest food made with the freshest seasonal ingredients.

*** Contains raw ingredients.** Consuming raw or undercooked foods may increase your risk of foodborne illness. 20% gratuity will be added to parties of 8 or more.

BISTRO+BAR

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AIX

DINNER SELECTIONS

Ouverture

Fromage & Charcuterie ^{GF}

Daily Selections, Assorted Accoutrement M/P

Moules-Steamed Mussels ^{GF}

White Wine, Garlic, Shallot, Thyme, Chorizo, Grilled Ciabatta 17

Blue Cheese Chips ^{GF V}

House-Made Potato Chips, Blue Cheese Dressing, Blue Cheese Crumbles 15

Calmar Et Crevettes-Calamari & Shrimp ^{GF}

Smoked Pepper Aioli, Sweet Soy, Flash-Fried Vegetables, Scallions 16

Escargot ^{GF}

Garlic Herb Butter, Crostini 17

Tartare De Thon-Tuna Tartare ^{GF}

Yellow Fin Tuna, Sweet Soy, Avacado, Wakamae, Cucumber, Chilli Oil, Togarashi, Wontons M/P

Gateau Au Crabe-Crab Cakes

Remoulade, Lemon, Traditional Herbs 17

Terrine D'Aubergeine- Fried Eggplant ^{GF}

Pan Fried Eggplant, Tomato Sauce, Stuffed Ricotta & Brie Cheese, Baked in Wood Fire Oven 16

Burrata Aixoise ^{GF}

See Server 16

SOUPE

Traditional French Onion Soup ^{GF}

Gruyère, Provolone, Croutons 14

Soup Du Jour ^{GF V}

See Server 12

SALADES

Wedge ^{GF V}

House-Made Blue Cheese Dressing, Shaved Red Onions, Lardons, Tomatoes 14

Tradional Caesar ^{GF V}

Baby Heirloom Tomatoes, Red Onions, Shaved Parmigiano-Reggiano, Lemon Zest, Garlic Croutons, Caesar Dressing 14

Nicoise Salad ^{GF V}

Yellow Fin Tuna, Boston Lettuce, Haricot Verts, Cherry Tomatoes, Nicoise Olives, Potatoes, Radishes M/P

Add Chicken	8
Add Shrimp	12
Add Wild Salmon	14
Add Hanger Steak	15
Add Grilled Tuna	M/P

LES FRUITS DE MER

Nicoise De Thon-Tuna Niçoise * ^{GF}

Grilled Tuna Loin, Whipped Potatoes, Lemon Beurre Blanc, Hard Boiled Egg, Quail Egg, Haricot Verts, Niçoise Olives, Tomatoes M/P

Saumon Roti- Pan Roasted Salmon *^{GF}

Quinoa, Asparagus, Red Onions, Ginger, Brussel Sprouts, Sweet Soy Glaze 36

Petonces Plongens-Seared Diver Scallops *^{GF}

Parmesan Rissotto, Asparagus, Mushrooms, Red Wine Sauce 41

Crevettes Aixoise-Shrimp Tagliatelle ^{GF}

Sautéed Shrimp, Tomato Cream Sauce, Shaved Parmesan 32

Bijoux De Mer-Jewels Of The Sea ^{GF}

Chefs Daily Selection of Seafood, Garlic, Tomato Wine Broth, Parsely M/P
Tomatoe Wine Broth, Parsely 38

PRINCIPAL

Cotelettes D'Agneau- Rack Of Lamb ^{GF}

Fricassee of Quinoa, English Peas, Heirloom Cherry Tomatoes, Smoked Eggplant Puree, Red Wine Reduction 41

Cotes Courtes-Braised Short Rib

Basil Whipped Potatoes, Wild Mushrooms, Zucchini, Au Jus 34

Steak Frites Au Poivre *^{GF}

Filet, Haricot Verts, Brandy Shallot Cream Sauce, Herbed French Fries 38

Filet Mignon *^{GF}

Hand-Cut Beef, Haricot Verts, Roasted Wild Mushrooms, Whipped Potatoes, Served with Red Wine Reduction M/P

Paulet Parisienne *^{GF}

Slow Cooked Chicken, Sausage, White Wine, , Garlic, Rosemary, 29

Escalope De Poulet-Chicken Cutlet ^{GF}

Breaded Chicken Topped With Arugula Salad , Onions, Cherry Tomato, Champagne Vinaigrette 29

Tube Aux Champignons-Mushroom Rigatoni

Parmesan, Crème, Cracked Red Pepper 28

Canard Aixoise-Duck Aixoise ^{GF}

Daily Duck Selection, Ask Server M/P

PIZZA

Margherita ^V

Fresh Mozzarella, Tomatoes, 17

Four Cheese Mushroom Fontina ^V

Sautéed Wild Mushrooms, Truffle Oil 19

* This meal can be easily modified to fit.

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À LA CARTE

Whipped Potatoes

Herbed French Fries

Zucchini

Brussel Sprouts

Au Gratin Potatoes

Haricot Verts

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