



MENU

french cuisine & seafood specialties

Marco Island, FL
Olde Marco Inn • 1883
Bistro Soleil • 2008

FEATURED COCKTAILS

LE 1883 CLASSIC SIDECAR | 16 cognac, triple sec, simple syrup, lemon juice

BISTRO BOURBON JULEP | 16 Maker's Mark, fresh mint, St. Germain, soda

PASSION FRUIT MOJITO | 14 Malibu passion fruit, fresh mint, lime juice, soda

FRENCH GIMLET | 15 Tanqueray gin, St. Germain, lime juice

BOULEVARDIER | 14 negroni w. American whiskey: whiskey, Campari, sweet vermouth

BISTRO LEMON DROP MARTINI | 15 Absolut citron, limoncello, triple sec, lemon juice, sugar rim

BISTRO SALTED CARAMEL MARTINI | 16 vodka, RumChata, caramel syrup, salted rim

BISTRO ESPRESSOTINI | 16 vodka, shot of espresso, Kahlua, dash of amaretto

CUCUMBER MARTINI | 15 cucumber vodka, elderflower liquor, lime juice, fresh cucumber

PEAR GERMAIN MARTINI | 16 Absolut pear vodka, St. Germain, lemon juice

BISTRO SOLEIL FRENCH MARTINI | 16 Stolli vanilla vodka, Chambord, pineapple juice

BISTRO COSMOPOLITAN | 15 select one: orange, raspberry, citrus, blueberry, strawberry, pomegranate

HORS D'OEUVRES

We take great pride in ensuring the finest quality for your enjoyment. All dishes are made to order, your patience is greatly appreciated. Please be so kind as to inform your server of any food allergies or dietary restrictions. *Indicates gluten-free

FROID

CARPACCIO* 18
*WITHOUT CROSTINI
carpaccio of beef tenderloin marinated w. truffle oil, topped w. capers, parmesan

CREVETTES* 18
jumbo shrimp cocktail w. marie rose sauce, a blend of tomatoes, mayonnaise, lemon juice, cocktail sauce

SAUMON FUMÉ FAIT MAISON.. 16
*WITHOUT COUNTRY BREAD
homemade smoked salmon served w. country bread and traditional garnish

PÂTÉ DE CAMPAGNE 16
*WITHOUT CROSTINI
pork country pâté w. crostini, cornichons served w. a marmalade of shallots, figs

CHAUD

BRIE EN CROUTE 16
brie, mushrooms, and shallots wrapped in a crispy french phyllo

ESCARGOT* 16
sizzling escargots cooked in an aromatic garlic herb butter sauce

MOULES* 16
steamed Prince Edward Island mussels w. white wine, saffron, herb cream sauce

SOUPE À L'OIGNON
CUP 12 BOWL 15
classic onion soup, gratinée w. swiss cheese

CHARCUTERIES ET FROMAGES

CHARCUTERIES ET FROMAGES 41
FOR TWO: prosciutto, pâté de campagne, dried French saucisson and brie, roquefort, comté cheeses served w. crostini, cornichons, fig jam, dried figs, and dried apricot

CHARCUTERIES 23
prosciutto, pâté de campagne, dried French saucisson served w. crostini, cornichons, and fig jam

FROMAGES 23
brie, roquefort, comté cheeses served w. crostini, dried figs, and dried apricot

LES PLATS PRINCIPAUX

Complimentary house salad tossed in our homemade black peppercorn & garlic vinaigrette. Entrées served w. seasonal garden vegetables & starch.

Plate sharing charge 9.95, includes house salad. All sauces are gluten-free.

VIANDES ET VOLAILLES

CÔTES DE BOEUF BRAISÉ* ... 41

boneless beef short ribs, slowly braised in a rich cognac demi-glace, applewood smoked Nueske's bacon, topped w. onion straws

STEAK FRITES* 39

10 oz. lean NY steak served w. a green peppercorn brandy sauce and parmesan rosemary fries

CARRÉ D'AGNEAU* 45

roasted New Zealand rack of lamb Provençale (tomatoes, herbs, garlic, shallots in a demi-glace)

PORC* 35

pan-seared "white marble" pork chop topped w. prosciutto, gratinée w. roquefort cheese

CANARD* 37

slowly roasted, crispy duck à l'orange

RISOTTO* 37

Pan-seared gulf shrimp served on a bed of basil and lemon zest risotto

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

POISSONS ET FRUIT DE MERS

SIGNATURE ENTREE* 39

pan-seared grouper filet, topped w. crab meat, finished w. a lemon caper butter sauce

LANGOUSTE* 49

8 oz. baked warm water lobster tail served w. a citrus butter sauce

MOULES FRITES* 35

steamed Prince Edward Island mussels w. a white wine, saffron, herb cream sauce and served w. parmesan rosemary fries

SAUMON* 35

blackened Atlantic salmon, served w. chargrilled pineapple ginger chutney

DESSERT PREVIEW

crispy warm apple tarte 14

light key lime mousse 12*

crème brûlée lavande 14*

delectable chocolat fondant 15

Josephine's beignets 16

BON APPETIT

• Menu and prices subject to change •

We reserve the right to add twenty percent gratuity to parties of six or more.

*Indicates gluten-free