



MENU

french cuisine & seafood specialties

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

FEATURED COCKTAILS

- LE 1883 CLASSIC SIDECAR | 14** cognac, triple sec, simple syrup, lemon juice
- BISTRO BOURBON JULEP | 14** Maker's Mark, fresh mint, St. Germain, soda
- PASSION FRUIT MOJITO | 12** passion fruit Captain Morgan, fresh mint, lime juice, soda
- FRENCH GIMLET | 14** Tanqueray gin, St. Germain, lime juice
- BOULEVARDIER | 13** negroni w. American whiskey: whiskey, Campari, sweet vermouth
- BISTRO LEMON DROP MARTINI | 14** Absolut citron, limoncello, triple sec, lemon juice, sugar rim

- CUCUMBER MARTINI | 14** cucumber vodka, elderflower liquor, lime juice, fresh cucumber
- PEAR GERMAIN MARTINI | 14** Absolut pear vodka, St. Germain, lemon juice
- BISTRO SOLEIL FRENCH MARTINI | 14** Stoli vanilla vodka, Chambord, pineapple juice
- BISTRO COSMOPOLITAN | 13** select one: orange, raspberry, citrus, blueberry, strawberry, pomegranate
- BISTRO SALTED CARAMEL MARTINI | 14** salted rim, caramel vodka, RumChata, caramel syrup

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* 16**
*WITHOUT CROSTINI
carpaccio of beef tenderloin marinated w. truffle oil, topped w. capers, parmesan
- CREVETTES* 16**
jumbo shrimp cocktail w. marie rose sauce, a blend of tomatoes, mayonnaise, lemon juice, cocktail sauce
- SAUMON FUMÉ FAIT MAISON.. 13**
*WITHOUT COUNTRY BREAD
homemade smoked salmon served w. country bread and traditional garnish
- PÂTÉ DE CAMPAGNE 14**
*WITHOUT CROSTINI
pork country pâté w. crostini, cornichons served w. a marmalade of shallots, figs

CHAUD

- BRIE EN CROUTE 14**
brie, mushrooms, and shallots wrapped in a crispy french phyllo
- ESCARGOT* 14**
sizzling escargots cooked in an aromatic garlic herb butter sauce
- MOULES* 14**
steamed Prince Edward Island mussels w. white wine, saffron, herb cream sauce
- BISQUE DE HOMARD**
CUP 11 BOWL 14
delectable blend of lobster and crab meat and our combination of spices and vegetables, simmered in a savory cream base
- SOUPE À L'OIGNON**
CUP 11 BOWL 14
classic onion soup, gratinée w. swiss cheese

CHARCUTERIES ET FROMAGES

- CHARCUTERIES ET FROMAGES 36**
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 21**
prosciutto, pâté de campagne, dried french saucisson served w. crostini, cornichons, and fig jam
- FROMAGES 20**
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* ... 37

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

STEAK FRITES* 37

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

CARRÉ D'AGNEAU* 39

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

PORC* 32

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

CANARD* 33

slowly roasted, crispy duck à l'orange

RISOTTO* 35

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

VEGAN

CHEF'S PLAT DU JOUR

Ask about this evening's vegan-friendly dish

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* 35

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

LANGOUSTE*

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

.....One tail 42 Two tails 72

MOULES FRITES* 29

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

SAUMON* 32

blackened Atlantic salmon, served w. chargrilled pineapple ginger chutney

DESSERT PREVIEW

crispy warm apple tarte 13

light key lime mousse 11*

crème brûlée lavande 12*

delectable chocolat fondant 14

Josephine's beignets 14

BON APPETIT

• Menu and prices subject to change •
We reserve the right to add twenty percent gratuity to parties of six or more.