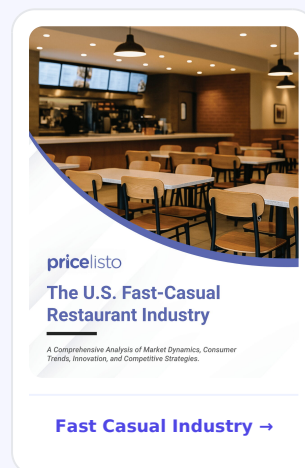




L'Ardoise Bistro

Menu Prices — August 1, 2026

Restaurant & Food Industry Reports



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Sides

ITEM	PRICE
Pommes Frites	\$4.00
Pommes Landaises	\$4.00
Buttered Spinach	\$4.00
Brussels Sprouts and Bacon	\$4.00
Mashed Potatoes	\$4.00

Entrees

ITEM	PRICE
Greater Omaha Ranch Prime Rib Eye Steak (12 Ounces) With applewood smoked bacon Pommes, vandalizes, red wine sauce, red wine, and shallot butter.	\$39.00
Pan-Seared Greater Omaha Ranch Black Angus Filet Mignon With applewood smoked bacon, Pommes vandalizes, baby arugula, and white truffle oil.	\$37.00
Greater Omaha Black Angus Hanger Steak With french fries, baby arugula, and red wine sauce.	\$22.00
Traditional Duck Leg Confit Cooked 7 hours in its own fat, served with applewood smoked bacon Pommes vandalizes, and roasted garlic jus.	\$29.00
Bistro Coq Au Vin In a red wine sauce with mashed potatoes, bacon, and pearl onions.	\$21.00
Roasted Rack of Lamb With Pommes vandalizes, st Emilion sauce, garlic, and parsley butter.	\$39.00
Three Grain Mixed Mushrooms and Parmesan Risotto With white truffle oil.	\$17.00
Crispy Skin Mary's Chicken Breast With potato puree, spinach, and roasted garlic jus.	\$21.00

Mains

ITEM	PRICE
Fresh Butter Lettuce Salad with smoked olive oil vinaigrette and marinated white anchovies.	\$8.00
Tiger Prawn Ravioles With sauce Vierge and fresh mixed herbs.	\$14.00
Charcuterie Plate with house-made pates, cornichons, pickled veggies, and grain mustard.	\$14.00
Escargots En Gueusaille Crispy potato cup, garlic, and parsley butter.	\$11.00
Brussels Sprouts Salad With goat cheese, almonds, sun-dried tomatoes, and balsamic reduction.	\$9.00
Bijou Goat Cheese On apple crouton with mixed greens, walnut, and balsamic reduction.	\$11.00
Chilean SeaBass Pan Seared, served with Mashed Potato, Spinach and White Fish Veloute	\$35.00