

LAS VEGAS  
**Restaurant Week**  
— three square™ —

*Ch la la*  
French Bistrô

June 5 – 16, 2023.

Menu available for **Dine-in Only** – No pick-up & Order Online.

### Lunch \$40

#### APPETIZERS (choice between)

- **French Onion Soup** (vegan if no cheese)
- **Escargots** w/ garlic shallots parsley butter
- **Roasted beet salad** w/ goat cheese tangerine vinaigrette
  - **Small charcuterie platter**

#### ENTRÉES (Choice Between)

- **Burger** w/ brie cheese and bacon served w/ fries
- **Carbonara Pasta** w/ Bacon onions creme fraiche & egg yolk
- **Bavette a l'Echalotte** w/ French fries. Flank steak, red wine shallot sauce (+\$8)
- **Sole Meuniere** in brown butter w/ garlic, capers, lemon & parsley, fingerling potatoes (+\$8)
- **Vegan Herb Arborio Risotto** (Traditional risotto version available)

#### DESSERTS (choice between)

- **Chocolate mousse** w/ salted caramel vanilla whipped cream
  - **Vanilla Crème brûlée**
  - **Lemon meringue tart**

### Dinner \$60

#### APPETIZERS (choice between)

- **French Onion Soup** (vegan if no cheese)
- **Warm Crusted Pistachio Goat Cheese**
- **Endive Salad** w/ blue cheese & Candied Walnut, vinaigrette
- **Escargots** w/ garlic shallots, parsley, butter
  - **Baked Brie** w/ garlic confit

#### ENTRÉES (Choice Between)

- **6 Oz Filet mignon** w/ red wine shallots sauce & French Fries (+\$5)
- **Sole Meuniere** in brown butter w/ garlic, capers, lemon & parsley, potatoes
- **Duck Breast** w/ sauteed green beans & old Fashion style mustard sauce
- **Sauteed Salmon** served w/ curry cauliflower puree & arugula salad
- **Vegan Herb Arborio Risotto** (Traditional style version available)

#### DESSERTS (choice between)

- **Chocolate mousse** w/ salted caramel vanilla whipped cream
  - **Vanilla Crème brûlée**
  - **Lemon meringue tart**
  - **Chocolat liégeois**