

Mimi & Coco, Bistro

COLD CUTS & CHEESES

CHARCUTERIE BOARD cured meats in a board with marinate olives & grain mustard	\$21.99
CHEESE BOARD cheese board & marinated olives	\$19.99

APPETIZERS

BEEF TARTARE* beef tartare, raw pizzaiola, wild arugula, baby kale	\$17.99
ESCARGOTS DE BOURGOGNE imported French snails, garlic butter, herbs	\$14.99
FOIE GRAS* pan seared duck foie gras	\$28.99
GRILLED OCTOPUS grilled octopus, arugula salad, salsa verde	\$18.99
CRISPY CALAMARI crispy calamari with tartare sauce	\$16.99
RATATOUILLE fried & marinated eggplant, basil, cherry tomato	\$10.99
GNOCCHETTI bechamel sauce, parmesan cheese	\$12.99
MUSSELS* mussels, white wine, shallots, parsley, fresh herbs	\$15.99
QUICHE FLORENTINE* green swiss chard, braised onion, truffled fontina cheese fondue, mixed green salad	\$11.99
SEA SCALLOPS sea scallops, garlic, butter sauce, chives, chopped crispy bacon	\$24.99

SALADS & SOUP

NIÇOISE SALAD* mixed green salad, fresh tomato, green beans, olives, hard boiled eggs, tuna, balsamic vinaigrette dressing	\$13.99
BISTRO SALAD mixed green salad, cherry tomato, balsamic dressing	\$12.99
CAESAR SALAD* romaine, shaved parmigiano, croûtons, and creamy roasted garlic dressing	\$9.99
FRENCH ONION SOUP French onion soup with toasted bread, melted Gruyère cheese, herbs	\$9.99
SOUP DU JOUR soup of the day	\$8.99

SANDWICHES - with salad or French fries

GRILLED CHICKEN grilled chicken breast, crispy bacon, tomato, mixed green salad	\$10.99
PROSCIUTTO & MOZZARELLA parma prosciutto, mozzarella, mixed green salad	\$14.99
GRILLED VEGETABLES & CHEESE grilled vegetables, melted goat cheese	\$9.99

MAIN COURSES

SEAFOOD CASSEROLE & FREGOLA seafood casserole with clams, calamari, shrimp, mussels, Sardinia toasted semolina grain	\$29.99
FILET MIGNON grilled 8oz filet mignon, Roquefort sauce	\$43.99
SALMON* grilled Atlantic salmon, roasted potato, sautéed vegetables	\$28.99
ROASTED CHICKEN half roasted chicken, herbs, sautéed spinach	\$23.99
RACK OF LAMB* grilled lamb chops, olives, cherry tomato, red wine reduction, roasted potato	\$34.99
RISOTTO risotto, seasonal mushrooms	\$24.99
VEAL PROVENCALE thin slices of veal, lemon, butter, capers, sage, roasted potatoes, sautéed vegetables	\$32.99
STEAK & FRITES* grilled 10oz New York strip, French fries	\$28.99
DOVER SOLE Dover sole filet, lemon, capers, white wine	\$32.99
FILET MIGNON & LOBSTER TAIL* grilled 8oz filet mignon, Australian lobster tail, butter sauce	\$59.99

SIDES

FRENCH FRIES tossed with onion powder, white pepper, fine salt, parmesan cheese, truffle oil	\$5.99
MASHED POTATO butter, cream, parmegiano cheese	\$7.99
SAUTÉED MUSHROOMS fresh parsley	\$7.99
GREEN BEANS sautéed with sliced almonds	\$7.99
CREAMED SPINACH sautéed with cream cheese	\$7.99

*THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLFISH REDUCES THE RISK OF FOOD BORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.
18% GRATUITY IS ADDED TO PARTIES OF 5 OR MORE. NO SPLIT CHECKS.