

DINNER MENU

APPETIZERS

Coquilles Saint Jacques

Seared Jumbo Sea Scallops
Spinach, Mushroom Duxelle, Tarragon Velouté Sauce,
\$ 12.95

Beef Carpaccio

with Mixed Baby Greens, Parmesan Cheese, Capers, Croutons
drizzled with Extra Virgin Olive Oil and Mustard Sauce
\$ 12.95

Grilled Portobello Mushroom

Roasted Red Peppers, Marinated Artichokes,
Goat Cheese, Herb Vinaigrette
\$ 8.95

Jumbo Lump Crab Cake

Avocado, Tabouleh, Lemon, Virgin Olive Oil
\$ 10.95

Escargot and Mushroom Casserole

Sautéed with Pernod and Garlic Butter, Mushroom Duxelle
\$ 9.95

Shrimp Beignets

Basil, Garlic, Tempura Battered Shrimp
served with Garlic Aioli
\$ 12.95

Prince Edward Island Mussels

In a Light Broth with Shallots, Garlic, Fresh Parsley,
Diced Tomatoes, White Wine and Cream
\$ 10.95

Duck Galantine

Truffled Duck Terrine, Mesclun, Cornichons
\$ 12.95

Norwegian Smoked Salmon Tart

Sliced Tomato, Red Onion, Mesclun, Mustard Vinaigrette
over Puffed Pastry
\$ 18.95

SOUPS AND SALADS

Soup au Pistou

A Provençal Vegetable and Bean Soup with Garlic and Basil
\$ 3.95

French Onion Soup Gratinée

Classic Specialty,
Baked with Provolone and Gruyere Cheeses
\$ 5.95

Lobster and Seafood Bisque

Creamy Lobster Veloute, Sherry Wine, Croutons
Crock \$ 6.95

Bistro House Salad

With Chopped Vegetables and Olives over Mixed Greens,
Mustard Vinaigrette
\$ 4.25

Classic Caesar

Home made Caesar Dressing, Garlic Croutons,
Parmesan, Anchovies
\$ 4.50

LEMETRO

NEIGHBORHOOD BISTRO

1155 Main St. # 120, Abacoa Town Center, Jupiter, FL
561-429-5464

www.lemetrobistro.net

Lunch: Mon.— Sat 11:30 –5 pm

Dinner: Sun.— Sat. 5-Close

Sunday Brunch: 10:00—3pm

BISTRO SPECIALITIES

Rack of Lamb

Rosemary Garlic Crust
Tomato Confit, Haricot Vert, Potato Au Gratin
Natural Jus
\$ 29.95

Filet Au Poivre

Beef Tenderloin with Green Peppercorn and Cognac Sauce
Au Gratin Potato, Tomato Confit, Haricot Vert
\$ 28.95

Veal Chop

12 oz. Pan Sautéed, Bone on Veal Chop with Morel Mushroom
Sauce, Mashed Potatoes, Ratatouille and Asparagus
\$ 34.95

Steak Frites

Grilled 12 oz. New York Steak Topped with Maitre D' Butter
Green peppercorn Sauce and Hand Cut French Fries
\$ 29.95

Braised Short Ribs

Burgundy Wine, Pancetta, Onions, Carrots, Mushrooms,
Haricot Verts and Mashed Potato
\$ 22.95

Bouillabaisse

1 Pound Maine Lobster, Stewed Catch, Scallop,
Shrimp, and Mussels in a Tomato
Saffron Broth, Rouille Sauce, Croutons, Parmesan Cheese
\$ 36.95

CATCH OF THE DAY

Grilled, Meuniere or Broiled
Market Price

Your Choice of Sauce

Tomato and Fresh Herb Vinaigrette, Lobster sauce,
Sauce Meuniere, Scampi Sauce

Dover Sole Meuniere

Sautéed with Brown Butter, Lemon Juice and Fresh Parsley
\$ 34.95

Tenderloin Tips and Morel Mushrooms over Fettuccini

In a Sherry Wine Sauce with Spinach, Tomato, Fresh Herbs
\$ 19.95

Chicken aux Morilles

Sautéed Chicken Breast, Shallots, Parsley and Morels
Laced in Sherry Wine Cream Sauce served with Ratatouille,
Asparagus, Rice Pilaf
\$ 18.95

Bronzed Sea Scallops

Pan Seared Jumbo Scallops, Asparagus Tips, Rice Pilaf
Mesclun Greens
Fresh Tomato, Herb Vinaigrette
\$24.95

Baked Stuffed Shrimp

Stuffed with Crab Meat, Fresh Herbs,
Lobster Sauce, Rice Pilaf, Ratatouille and Asparagus
\$26.95

Warning: Consuming raw or undercooked meats or shellfish may be harmful to your health.