

SOUPS AND APPETIZERS

Soup du Jour

Ask your server about Chef's Home-made Soup
made with the freshest ingredients
\$ 3.95

Soup au Pistou

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

French Onion Soup Gratinee

Classic Bistro Specialty,
Baked with Provolone and Gruyere Cheese
\$ 5.95

Duck Galantine

Truffled Duck Terrine, Mesclun Greens,
Marinated Artichokes, Roasted Red Peppers, Cornichons
\$ 12.95

Jumbo Lump Crab Cake

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

Smoked Salmon Tart

Over Puff Pastry, Traditional Garnish Sour Cream
Topped With Mixed Greens and Orange Salad
\$ 13.95

FROM THE GARDEN

Grilled Chicken Salad

Mixed Greens, Diced Tomato, Blue Cheese,
Cranberries and Walnuts
Tossed in Balsamic Vinaigrette
\$ 12.95

Shrimp Cobb Salad

Sautéed Shrimp, Mixed Greens
Tomato, Bacon, Blue Cheese, Haricot Vert, Avocado
\$ 13.95

Lobster Salad

One Pound Steamed Maine Lobster
over Jicama Orange Slaw, Asparagus
Tomato Herb Vinaigrette
\$ 18.95

Cantaloupe and Prosciutto Salad

Served on a bed of Mixed Greens
with tomato, Blue Cheese, and Pine Nuts
Tossed with a Mustard Vinaigrette
\$ 12.95

COMPOSE YOUR OWN SALAD

Classic Caesar

Crisp Romaine, with Herbed Croutons,
Parmesan Cheese and Anchovies
Our Caesar Dressing
\$ 7.95

Tomato Goat Cheese Salad

Sliced Tomato, Crumbled Goat Cheese
Mixed Greens, Olives, Balsamic Vinaigrette
\$ 9.95

Bistro House Salad

Mixed Greens, Tomato, Cucumber, Olives, Onions
Your Choice of Dressing
\$ 7.95

Add any to the above salads

6 Shrimp	\$ 6.00
6 Ounces Grilled Salmon	\$ 8.50
Grilled Chicken Paillard	\$ 4.50
Grilled Portobello Mushroom	\$ 4.00
Crab Cake	\$ 6.50

LEMETRO

NEIGHBORHOOD BISTRO

1155 Main Street #120 ABACOA TOWN CENTER, Jupiter
561-429-5464 www.lemetrobistro.net

Lunch: Monday– Saturday 11:30-5:00

Dinner: Monday-Sunday 5:00-9:00

Brunch: Sunday 10:00-2:00

BISTRO SPECIALTIES

Prince Edward Island Mussels

In a light broth of Shallots, Garlic, Fresh Parsley, Diced Tomato
White Wine and Cream. Served with Pommes Frites
\$ 12.95

Steak Frites

Two 3oz Tenderloins topped with a Shallot, Fresh Herb and
White Wine Sauce, Pommes Frites, Mesclun Salad
\$ 17.95

Dover Sole Meuniere

Sautéed with Brown Butter, Lemon Juice and Fresh Parsley
\$ 28.95

Braised Short Ribs

Burgundy Wine, Pancetta, Onions, Carrots, Mashed Potato
\$ 17.95

Chicken Aux Morilles Stuffed Crepes

Diced Chicken in a Morel Mushroom Sauce with Spinach
Sherry Wine Cream Sauce
\$ 13.95

Seafood Crepes

Shrimp, Scallops, Crab, Salmon and Spinach
Laced with a Courvoisier Lobster Sauce
\$ 15.95

Tartine du Jour

ask your server for today's toppings
\$13.95

BETWEEN THE SLICES

Grilled Vegetable and Goat Cheese Wrap

Portobello Mushroom, Asparagus and Roasted Red Peppers
With Lettuce and Tomato, Balsamic Vinaigrette
Lo Ranch Dressing on the side
\$ 8.95

French Baguette

Ham, Dijon Mustard, Tomato, Fresh Thyme
Topped with Brie and Swiss Cheese
\$ 9.95

Classic Burger

Half pound Angus Beef, on a Ciabata Roll
Lettuce, Tomato and Onion
\$ 8.95

The Club

Oven Roasted Turkey Breast, Bacon, Lettuce and Tomato
On Your Choice Of Bread
\$ 10.95

Bistro Panini

Braised Short Ribs, Caramelized Onions, Swiss Cheese
Mayonnaise on Baked Ciabata Bread
\$ 12.95

Lobster Salad On Baguette

Maine Lobster Laced with Lemon Juice and Mayonnaise
With Lettuce and Tomato
\$ 15.95

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