

SOCIAL HOUR BAR MENU

(Available Monday through Friday until 7:30pm)

Kobe Beef Sliders

Onion marmalade, French dip

7

Blue Crab Ceviche

Blue crab, shrimp ceviche, lime, tomato marinade, martini glass

7

Traditional Baked Snails

Butter, garlic, parsley, slices of French baguette

7

Beef Carpaccio

Marinated tenderloin, olive oil, balsamic vinegar, aged parmesan

7

Assorted Imported Cheese

Le Mistral selection of four imported cheeses, baguette slices

7

Homemade French Fries, Three Dipping Sauces

Crispy fries, lemon mayonnaise, tartar sauce, ketchup

5

Tomato Bruschetta

Buffalo Mozzarella, basil, extra virgin olive oil

7

Amuse Bouche Platter (serves four)

*Poached U-10 shrimp cocktail, smoked salmon lemon mousse
crostini, duck breast orange marmalade mini tartelette, Belgium
endive with blue cheese mousse & caramelized pecans*

15

Mixed Antipasto Platter (serves four)

*Slices of Italian dried salami, Spanish chorizo, parma prosciutto
crostini, country mushroom pate, aged parmesan cubes, black
niçoise olives and cornichons*

15

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All house drinks

5

Featured cocktails

Cosmopolitans

Gin or Vodka Martinis

Margaritas

Flavored Mojitos

5

Featured Wine

House Red

House White

5

(Please inquire about selection)

Domestic Beer

Michelob Ultra

Bud Light

Budweiser

Miller Light

Coors Light

Shiner Bock

3

Executive Chef David Denis

Le Mistral Restaurant