

At Chez Joel we like to do things a little differently

We don't do over complicated recipes or scrimpy portion sizes

We are all about well-chosen ingredients, simply put together to make exceptional French food since 1999

-- PORTAGE DU MARCHÉ ☐☐ --

☐☐ **Soupe à l'Oignon Gratinée \$9**

French onion Soup

Soupe du Jour \$9

Ask your Server

--☐☐ HORS D'OEUVRES FROIDS ☐☐ --

Salmon Fumé \$12

Scottish Smoked Salmon, Cream Cheese, Toast and Tobikko

Pâté de deux Sortes \$14

Duck Liver Pâté with Traditional Garnish & Toast Points

Assiette de Fromages \$15

Assortment of Imported Cheeses Served with Fruits, Nuts & Toast points

--□□ HORS D'OEUVRES CHAUD □□--

Fromage de Brie Chaud \$12

Warm Brie Cheese with Honey, Caramelized Granny Smith Apples, Apricot, Garlic, Pistachio & Toast

Calamar Grillé au Pistou et Jus De Citron \$13

Grilled Calamari with Pesto, Arugula and Roasted Peppers

Escargots A La Bourguignon \$12

French Snails with Garlic Butter, Pernod & Herbed Breadcrumbs

Moules Marinières \$13

Steamed PEI Mussels in Herbs, Shallots, and White Wine Sauce, with a Touch of Cream

Poulpe D'Espagne Grillé \$15

Spanish Octopus Grilled, Japanese Eggplant,

Roasted Pearl Onions, Tomato Confit, Sundried Tomato and basil lemon vinaigrette

----- LES SALADES -----

Salade Maison \$7.50

Organic Mixed Greens with House Vinaigrette, Granny Smith Apple and, Roasted Walnuts

Add Goat Cheese \$2

Salade D'endive \$10

Endive Salad, Mustard Vinaigrette with Granny Smith, Roquefort Cheese and Pecans

Salade de Tomate Au Roquefort \$8.50

Sliced Vine Ripened Tomato, Red Onions, Basil, Roquefort Cheese, Balsamic Glaze and Balsamic Dressing

Salade Méditerranéenne \$9.50

Arugula, Grape Tomatoes, Kalamata Black Olives, Baby Mozzarella, Oregano, Balsamic Glaze and Creamy Balsamic Dressing

Beet Salad \$8

Red Beet, Organic Mixed Greens, Sherry Vinaigrette and Goat Cheese

----- LES VIANDES -----

Filet Mignon de Bœuf Grillé Au Jus De Cuisson \$29.95

Beef Tenderloin Grilled in a Thyme Au Jus, Garlic Moussline, Roasted Shallots, Four Mushrooms, Fricassé of Vegetables and Mashed Potatoes

Entrecôtes Grillé au Beurre Maître d'Hôtel \$38.95

12oz Ribeye Steak with Garlic Butter, Roasted Vegetables & Pommes Frites

Steak Grillé au Poivre \$28.95

Center Cut Grilled NY Strip Steak with Crushed Black Pepper Corn, Cognac Sauce and Pommes Frites

Souris d'agneau au Jus de Romarin \$27.95

Braised Lamb Shank, Wild Mushrooms, Vegetables Fricassés, Garlic Mashed Potatoes and Rosemary au Jus

----- LES VOLLAILES -----

Coq au Vin à la Mode Rustique à Ma Façon \$25

Half Chicken Roasted with Lardons, White Wine, Pearl Onions, Mushrooms Served au Jus & Pommes Frites or Mashed Potatoes

Poulet Aux Romarin \$25

Pan Seared and Roasted Half Chicken with Rosemary, white Burgundy Wine, Garlic, Pearl Onions and Roasted Country Potatoes

Magret et Confit de Canard, Sauce à L'orange \$27.95

Seared Duck Breast & Leg Confit, Wild Mushrooms, Red Cabbage, Beets, Poached Pear, Sweet

Potatoes, Butternut Squash Croquettes and Cranberry Orange Sauce

----- LES POISSONS -----

Bouillabaisse Marseillaise \$29.95

Assortment of Seafood Over Julienne of Vegetables and Bouillabaisse bouillon

Noix de Saint Jacques \$27.95

Sea Scallops Pan Seared, Oyster Mushrooms, Potato Galette, Asparagus, Leeks Ginger Shellfish Sauce and Garnished with Tobikko

Filet de Saumon Grillé \$25.95

Salmon Filet Grilled, Julienne of Vegetables, Asparagus, Potato Tournée and Mustard Sauce

Poissons, Plats du Jour

Fresh Fish Daily – Ask Your Server

----- LES PÂTES -----

Linguine aux Fruits de Mer \$25.95

Linguine with Shell Fish, Garlic, Basil, Sherry Tomatoes and Extra Virgin

Olive Oil

Ravioli Au Cource \$23

Butternut Squash Ravioli Served with Garlic Cream, Grilled butter nut squash, Pecan and Truffle Oil

Risotto aux Asperges et Champignons \$24

Arborio Rice with Fresh Asparagus, Grilled Portobello Mushroom and

Truffle Oil

-- LES GARNITURES --

Pommes Frites (French Fries) \$5

Pommes Purée (Mashed Potatoes) \$5

Galette de Pommes de Terre \$5

Ratatouille \$6

(My Own Version of Provincial Vegetable Stew)

Épinard à l'Ail (Garlic Spinach) \$5

Haricots Verts (French Green Beans) \$5

Champignons (Sautéed Mushrooms) \$5

For Private Parties Please Contact us @ 312 226-6479 Web site –www.chezjoelbistro.com-
Chef de Cuisine: **Joel Kazouini**

4\$ Charge for split Entrée

\$2 Charge for Split Salads