

QUICHE TO GO!

Order a whole quiche for your next dinner party.
Choose a quiche among the following choices:

Quiche Lorraine

Bacon & Caramelized Onion Quiche

Chicken, Broccoli, & Cheddar Quiche

Vegetarian (Zucchini, Onion, Bell Pepper, Tomato)

Goat Cheese, Roasted Tomato & Basil Quiche

Salmon, Spinach & Feta Quiche

48 HOURS NOTICE REQUIRED

For 10 to 12 persons (14 inches)

\$85

CATERING!

Don't know what to do for your next party?

We also offer catering services!

Call us today to get a quote.



TAKEOUT MENU



(480) 275-6700

Open every day!

4pm to 10pm (Sun-Thurs)

4pm to 11pm (Fri-Sat)

Kitchen closes at 9pm

4991 S Alma School Rd #101,

Chandler, AZ 85248



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**CUISINE
& WINE**
Bistro

FAMILY OWNED FRENCH
STEAKHOUSE IN CHANDLER

www.cuisineandwinebistro.com/chandler

STARTERS

Croquettes de Crevettes

Shrimp croquettes served with fried parsley and lemon **\$14**

Chorizo Croquettes

Chorizo croquettes with cheese & potato, served with sriracha aioli **\$9**

Baguette & Beurre

French baguette served with butter **\$5**

SOUP & SALADS

Salade de Chèvre Chaud

Roasted goat cheese on bread served with green salad, crispy bacon & lemon honey **\$13**

Burrata & Heirloom Tomatoes

Fresh burrata served with a carpaccio of heirloom tomatoes & pesto **\$16**

Salade de Saumon Grillé

Grilled salmon with spring mix, caramelized pecans, feta cheese, tomatoes, strawberries & croutons **\$16**

Soupe à l'Oignon

French onion soup served with a gruyère toast **\$10**

BOARDS

Mixed Board

Assortment of 3 Cheeses & 3 Meats served with toasted bread, salad, nuts and jam **\$25**

Bacon Fried Brie Board

Served with garlic bread & raspberry jam **\$14**

MAIN COURSES

French Cut Pork Chop*

12oz grilled pork chop with a Blackwell sauce served with garlic sautéed potatoes **\$24**

Filet de Canard à l'Orange*

Sliced duck filet with a French traditional sauce à l'orange, served with sweet potato purée **\$30**

Crossed Bone Lamb Chops*

New Zealand herb crusted lamb chops with a thyme jus, served with sautéed potatoes & blistered tomatoes **\$29**

Oven Roasted Atlantic Salmon*

Served on a bed of creamy leek confit & golden polenta fries **\$25**

Wild Halibut Meunière*

Halibut seared with a lemon parsley butter, served with carrots Vichy **\$34**

STEAKS

Filet de Boeuf Bardé de Bacon*

Wrapped bacon center cut filet mignon (8oz) served with a choice of side & a sauce **\$41**

Bone-In Ribeye (22oz)*

Grilled prime bone-in ribeye served with a choice of side & a sauce **\$52**

Choices of Sauces:

- creamy green peppercorn sauce
- bordelaise sauce
- bacon blue cheese sauce

SIDES

Hand Cut Fries.....\$7

Duchesse Potato.....\$7

Brussel Sprouts.....\$8

Sautéed Mushrooms.....\$8

Polenta Fries.....\$7

French Salad.....\$6

Caesar Salad.....\$7

Haricots Verts Amandine.....\$8

Specials of the Day

Ask about our specials when you place your to-go order!