

214 Central Way
Kirkland WA



425 - 889 - 2808
www.lynnsbistro.com

Fix Price Menu 3 Courses for \$35

All Items can be ordered separately, prices listed in ()

First Course

Choice of:

French Onion Soup (\$10)

with gruyere cheese and french bread crouton

or

Soup du Jour (MP)

or

House Salad (\$8)

mixed field greens with honey walnuts, tossed with a basil dressing and served with a parmesan chip

or

Spinach Salad (\$8)

raspberry vinaigrette, and chilled grilled pears, tossed with baby spinach

Second Course

Choice of:

Pork Tenderloin* (\$21)

grilled medallions with a passion fruit sauce

or

Catch of the Day* (MP)

or

Sauté Chicken (\$20)

red wine mushroom sauce

or

Rib Eye Steak* (\$27)

Roquefort cabernet sauce

Third Course

Choice of:

Creme Caramel (\$7)

Creme Brulee (\$9)

made with Grand Marnier

Chocolate Mousse Cake or Chocolate Mousse (\$8)

made with a semi sweet chocolate

Bread Pudding (\$8)

chocolate, cherries, and rum

Crepe (\$3 up charge if part of the price fix menu) (\$12)

stuffed with vanilla ice cream, fresh fruit, and drizzled with a house made chocolate sauce

Fix Price Menu 3 Courses for \$45

All Items can be ordered separately, prices listed in ()

First Course

Choice of:

Escargots (\$14)

Pernod and garlic herbed butter

or

Shrimp Ravioli (\$19)

served with a Lobster sauce with mushrooms, prawns, and parmesan cheese

or

Chicken Liver Pate (\$16)

Country style, served with cornichons, pickled red onions, and dijon mustard

or

Goat Cheese Salad (\$15)

breaded goat cheese, mixed field greens with a grapefruit vinaigrette

Second Course

Choice of:

Filet Mignon* (\$35)

Brandy Peppercorn sauce

or

Rack of Lamb* (\$35)

8 oz portion, served with a sauce Robert

or

Duck Breast* (\$31)

cherry merlot sauce

or

Crab Cakes* (\$28)

dungeness crab, lobster sauce

Lynn's Bistro

A La Carte Items

Gerard and Dominique's Smoked Salmon*
pickled red onions, capers, set on a bed of mixed greens \$17

Heart of Romaine Salad
with dungeness crab meat, tomato, avocado
tossed with a chili-lime vinaigrette \$20

Cheese Platter
served with fresh fruit \$14

Crab and Prawn Appetizer
single crab cake, made with dungeness crab meat, sauté tiger prawns
set with a lobster white wine butter sauce \$19

Tiger Prawns
coconut curry sauce \$24

Seafood Fettuccini
fresh seafood, onions, mushrooms in a garlic cream sauce \$25

Rabbit
Juniper berry, pear brandy reduction
served with scalloped potato and sauté vegetables \$30

~ automatic gratuity on parties of 6 or more / split fee may be charged on food items /
corking fee \$15 per bottle / we do not accept checks / *all food is cooked to order, beware eating raw or undercooked meats, poultry,
eggs, or shellfish may increase your risk of food borne illness