

Bistro Aix
1440 San Marco Boulevard
Jacksonville, Florida 32207
904-398-1949
www.BistroX.com

DINNER MENU



Bistro Aix Hours
M – Th: 11am – 10pm
Fr: 11am – 11pm
Sa: 5pm – 11pm
Su: 5pm – 9pm

APPETIZERS

- Crispy Calamari* served with red pepper-feta dip...10
Crispy Duck Spring Roll with pineapple “ketchup”...9
Crab Cakes on roasted shallot sauce with truffled arugula...12
Escargot in puff pastry with sweet garlic cream & mushrooms...9.5
Crispy Chips house-made potato chips with warm blue cheese...5.5 / 9
Organic Beets on red, black & green lentils in truffle vinaigrette with torn herb salad...10
Mussels steamed in white wine, thyme & garlic, served with saffron aioli...11
Seared Tuna with napa cabbage, red onion, “Hobbs’ bacon & spicy harissa...11
- Hobbs’ Artisan Charcuterie & Imported Cheese Plate (your choice, mix & match, served by the ounce)*
Artisan Charcuterie ~ smoked prosciutto speck...4.75, cacciatore (spicy)...3.25, prosciutto salami...3.5, hot coppa...3.75
Cheese ~ Midnight Moon (aged goat cheese, Cypress Grove, USA)...3.5, Brillat-Savarin (triple cream cow’s milk, France)...3.5, Gouda (5-yr. aged, cow’s milk, Holland)...3.5, Oregon Blue (cow’s milk, USA)...3.35, add assorted olives...3.5

SOUPS & SALADS

- Smoked Tomato Soup* topped with crème fraîche & chives...4.5 / 7
Creamy French Onion Soup our signature version of this well-loved classic...4.5 / 7
Prosciutto & Goat Cheese Salad with mixed greens, tossed in a fig balsamic vinaigrette...7.5 / 12
Mixed Green Salad with dried tomatoes & shaved cheese, tossed in a walnut vinaigrette...5.5 / 8
Traditional Caesar Salad with red onions, cheese & tomatoes...9 / 5.5, with roasted chicken...6.5 / 11
Baby Spinach & Mixed Greens with pears, candied walnuts & housemade blue cheese dressing...6.5 / 11
Baby Arugula in creamy lemon vinaigrette with Parmigiano, tomatoes & crispy stuffed olives...6.5 / 11
- Add a crab cake to any item above...4 each. Add oak-fired shrimp to any item above: 5 Shrimp...8, or 3 Shrimp...5.5*

WOOD-FIRED PIZZAS

- Scampi* shrimp, pesto, sweet onions, tomatoes & spinach...15
Sausage with caramelized onions, tomatoes & spicy harissa...15
Prosciutto “Hobb’s” cured ham, goat cheese & roasted red peppers...15
Smoked Salmon with red onions, crème fraîche, chili oil & caviar...19
Mushroom & Fontina purée of mushrooms, chives & white truffle oil...14
Three Cheese with fresh tomatoes & basil...12, with goat cheese...13, with Hobbs’ pepperoni...13

PASTAS

- Penne* with Zeke’s spicy sausage, fresh marinara & ricotta salata...11.5 / 17
Housemade Whole Wheat Fettuccini with wild mushrooms, arugula & goat cheese...12 / 18
Butternut Squash Risotto with toasted pumpkin seeds & prosciutto...12 / 18, with shrimp...15 / 24
Housemade Shrimp Tagliatelle in light tomato-cream sauce with fresh herbs & shaved Parmigiano-Reggiano...12.5 / 19
Mac-n-Cheeses four creamy cheeses topped with sharp cheddar ~ a perfect side dish or appetizer...8

FISH, MEAT & POULTRY

- Mussels Frites* steamed in white wine, thyme & garlic with saffron aioli. Served with French fries...19
**Duck Breast* with creamy polenta, watercress & huckleberry-onion jam...26
**Steak Frites* bistro “Onglet” steak with green beans, red wine shallot sauce & French fries...21.5
**Grilled Tuna* over whipped potatoes, baby spinach, lemon-garlic butter & chive oil...26.5
**Loch Duart Seared Salmon* on goat cheese smashed potatoes, arugula & blood orange sauce...28
**Montana Ranch Ribeye* with roasted potatoes, Brussels sprouts, creamy horseradish & crispy onions...34
**Grilled Pork Tenderloin* over creamy polenta with roasted apples & Brussels sprouts...24
Roasted Chicken “Cog au Vin” whipped potatoes, pearl onions, cremini & green beans...21
**Grilled Lamb Sirloin* on chickpea purée, watercress with harissa vinaigrette & smoked pepper sauce...25
**Montana Ranch Filet Mignon* on green beans with braised shallots, Stilton blue cheese & au gratin potatoes...36
Oak-Fired Fish “Aixoise” on butternut squash purée with almond-arugula pesto...27.5

Add oak-fired shrimp to any item above: 5 Shrimp...8, or 3 Shrimp...5.5. Split plate charge on the items above...6

Corkage Fee...15 per 750ml

BYO Dessert Fee...2.5 per person

20% gratuity added to tables of eight or more

Executive Chef: Tom Gray

Sous-Chefs: Al Fuentes, Brad Hoke, Chris Jones & Zeke Mears