



LES FRUITS DE LA MER

Oysters 2.50/each
Clams on the half shell 12
White gulf prawn cocktail 17
Snow crab claws 16

PINOT ROYALE

Shellfish platter for two 48
8 Oysters
8 Chilled poached shrimp
8 Clams on the half shell
8 Chilled steamed green lip mussels

PINOT PRESTIGE

Shellfish platter for two 62
1/2 Maine lobster
6 Oysters
6 Chilled poached shrimp
6 Clams on the half shell
6 Chilled steamed green lip mussels
6 Snow crab claws

DESSERTS

Crème brûlée 9
Black peppered chocolate crème brûlée 11
Tarte Tatin - Caramelized apple, cinnamon ice cream 9
Croissant chocolate pudding with crème Anglaise - Chef Joachim Splichal's signature dessert 9
Belgian chocolate soufflé - vanilla sauce 9
Assortment of homemade sorbet and ice cream 8
Cheese selection - Ask your server for our cheese menu

SIDES

Oven-roasted red bliss potatoes 7
Creamy spinach 7
Pinot garlic fries 7
Cauliflower gratin 8
Baked fingerling potato, fleur de sel 8
Mushrooms fricassée 9

PRIVATE EVENTS

Victoria Frazier / 702 414 8881

EXECUTIVE CHEF Eric Lhuillier

GENERAL MANAGER Alicia Sarver

APPETIZERS

Soup du jour 8
Onion soup gratinée - Baguette, Swiss cheese 10
Lobster bisque - Lobster medaillon, caviar, crème fraîche 14
Baby field greens - Smoked duck breast, apple, cranberry vinaigrette, Fourme d'Ambert 13
Smoked salmon - Baby arugula, quail egg, salmon roe, lemon caper dressing 14
Caesar salad - Serrano ham wrapped romaine, marinated anchovy 13
With chicken breast 15
Escargots - Garlic beurre blanc, yellow frisée, truffle vinaigrette 14
Charcuterie - Assorted selection of artisanal cured meats and pâté 18

SALADS AND SANDWICHES

Niçoise salad - Seared rare ahi tuna, sherry vinaigrette 17
Cobb salad - Chicken, bacon, avocado, tomatoes, blue cheese dressing 16
Croque monsieur - Ham, Swiss cheese, crème fraîche 17
PB burger - Swiss cheese, balsamic-caramelized onion 18
Vegetarian focaccia sandwich - Portobello, squash, eggplant, bell pepper, balsamic reduction 15
Chicken curry wrap - Raisin chicken salad, roasted pecans, sweet potato fries 16
Focaccia chicken sandwich - Fresh mozzarella, oven roasted tomatoes, pesto 18
French dip - Shaved rib-eye, caramelized onion, Pinot garlic fries, au jus 16

ENTRÉES

Market fish - Chef's daily market selection 26
Linguini pasta - Mussels, littleneck clams, white wine broth 20
Mussels Normande - Black mussels, buttery white wine broth, Pinot garlic fries 16
Bouillabaisse - Provençal-style fish stew, saffron aioli 32
Sea scallops - Warm lentil salad, sherry vinaigrette 29
Half roasted chicken - Mushrooms fricassée, Pinot garlic fries 23
Steak frites - 8oz Grilled top sirloin steak, shallot butter sauce, Pinot garlic fries 25

EVENTS AT PINOT BRASSERIE

From corporate meetings and entertaining, to private dinner parties and wedding receptions, our elegant décor and menu lend a sophisticated air to every event.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*