

Shallots Bistro

7016 Carpenter Rd Village Crossing shopping center 60077-3236 · +18476773463 · Updated: Jan 14, 2026

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APPETIZERS 14

Coconut Chicken Fingers	\$14.00
crispy coconut chicken with mango aioli	
Chili Lime Steak Skewers	\$18.00
marinated grilled steak skewers	
Shallots Pizza	\$24.00
crispy crust, homemade sauce, beef topping	
Vegetable Spring Rolls	\$12.00
crispy rolls served with sweet and sour sauce	
Avocado Egg Rolls	\$12.00
rolls!avocado, tomato, onion with chutney dipping sauce	
Coconut Crunch	\$13.00
crispy coconut faux shrimp, mango chutney dip	
Sesame Ahi Tuna	\$18.00
seared tuna set on wonton crisp, teriyaki glaze	
Moroccan Beef Cigars	\$12.00
wontons filled with beef, moroccan spices, tahini sauce	
Crispy Veal Sweetbreads	\$19.00
green salad, green bean & sweet red wine reduction	
Stuffed Mushroom Caps	\$12.00
stuffed with spinach, crispy crumbs, balsamic glaze	
Homemade Gnocchetti	\$13.00
wild mushrooms, tomatoes, garlic fresh herbs & truffle oil	
Kobe Sliders	\$24.00
ketchup, mustard, pickle, home made bun	
Veggie Combo	\$24.00
mushroom caps, spring rolls, avocado egg rolls	
Meat Combo	\$16.00
coconut chicken, chili lime steak skewers, beef cigars	

SOUPS 3

Soupe Du Jour	\$7.00
Soupe De Saison	\$7.00
Traditionnel Soupe	\$9.00

SALADS 6

Salade De La Maison	\$12.00
mesclun greens, carrots, grape tomatoes, cucumbers, chick peas, citrus herb dressing	
Caesar Salade	\$12.00
romaine lettuce, toasted croutons, creamy style caesar dressing (add anchovies by request)	
Salade De La Saison	\$15.00
gourmet greens, strawberries, blueberries, orange segments, toasted almonds, raspberry vinaigrette	
Spinach Mango Salade	\$15.00
baby spinach, fresh mango wedges, balsamic glazed pecans, olive oil balsamic dressing	
Sweet & Tangy Salade	\$14.00
mixed greens, dried cranberries, carrots, chopped green onions, sunflower seeds, honey red wine vinaigre	
Twisted Cobb Salade	\$29.00
romaine lettuce, grilled chicken breast, diced tomatoes, avocado, beef fry, hardboiled eggs, croutons & thousand island dressing	

FISH ENTREES 9

Sunshine Sea Bass	\$41.00
citrus braised chilean sea bass, served with coconut rice, baby bok choy, tropical fruit salsa	
Salmon A La Moutard	\$36.00
baked salmon fillet, mustard glaze, scalloped potatoes, grilled asparagus, crispy garnish	
Baked Chilean Sea Bass	\$39.00
marinated sea bass, served with brown rice, sugar snap peas, au jus sauce	
Dover Sole Meuniere	\$68.00
pan seared fillet with lemon wine sauce, served with steamed broccolini & truffle roasted potatoes- served table side	
Red Snapper Veracruz	\$39.00
baked red snapper fillet veracruz style, served with basmati rice, roasted zucchini	
Pumpkin Seed Encrusted Sea Bass	\$39.00
served with roasted butternut squash, haricot vert, cumin "beurre blanc", & crispy garnish	
Grilled Salmon Fillet	\$33.00
grilled salmon fillet, served with wilted spinach, baby carrots, lemon wedge, & basil aioli	
Wasabi Seared Tuna	\$38.00
grilled sushi grade tuna steak, served with brown rice, baby bok choy, teriyaki glaze, wasabi aioli	

Tuna Nicoise	\$33.00
8 oz pan seared yellow- fin tuna, capers, black olives, eggs, boiled potatoes, french green beans, greens with dijon vinaigrette	

CLASSIC ENTREES 9

Chicken Fricassee	\$29.00
pan seared chicken breast served with truffle roasted potatoes, steamed broccolini, champignon vegetable wine sauce	
Chicken Dijonnaise	\$26.00
grilled boneless dark meat, honey mustard glazed with basmati rice & haricot verts	
Chicken Piccata	\$27.00
pan seared chicken breast served with pommes puree sauteed spinach, lemon caper sauce & crispy leeks	
Chicken Marsala	\$28.00
organic boneless chicken, rice pilaf, blanched asparagus & marsala mushroom sauce	
Braised Bbq Short Ribs	\$39.00
chef carlos' finger licking barbeque rib sauce, pommes frites & crispy onion rings	
Veal Milanaise	\$25.00
lightly breaded scaloppini, pan seared with pommes puree & asparagus	
Rack Of Lamb A La Currant	\$68.00
mustard, herb garlic crust, scalloped potatoes, baby carrots, currant demi glaze	
Crown Rack Of Lamb A La Currant	\$120.00
rack of lamb served with a choice of four sides	
Pasta Pomodorini	\$24.00
rigatoni pasta, sweet cherry tomatoes, red pepper flakes, fresh basil, tossed with garlic olive oil	

STEAK ENTREES 8

The Cuban Steak	\$42.00
adobo marinated dry aged rib, grilled to perfection served with pommes frites & sugar snap peas	
Stuffed Veal Chop	\$59.00
hand cut bone in veal chop: stuffed with sauteed spinach, blanched asparagus, scalloped potato & port wine reduction	
Steak Bordelaise	\$39.00
grilled dry aged, pommes frites finished with crispy onion rings & shallots' bordelaise sauce	
Petite Steak Bordelaise	\$29.00
7 oz dry aged bone-off rib-eye, pommes frites finished with crispy onion rings & shallots' bordelaise sauce	
Chef's Special	\$55.00
eye of the rib filet, served with lyonnais potatoes, asparagus, crispy onion rings topped with a mushroom wine reduction	
Chicken & Steak Duo	\$48.00
grilled aged rib steak, grilled chicken dijonnaise, rice pilaf, haricot verts & red wine reduction	

Lamb & Steak Duo	\$62.00
double lamb chop, grilled aged rib steak, truffle roasted potatoes, grilled broccolini, demi glaze sauce	
Chefs Steak Platter	\$65.00
handpicked rib steaks, veal & rack of lamb, cooked to your specification & served with chef carlos' signature sauces & five side dishes	

SIDES 12

Pommes Purees	\$6.00
Wilted Garlic Spinach	\$8.00
Pommes Frites	\$5.00
Baked Potato	\$5.00
Sauteed Mushrooms	\$8.00
Baked Sweet Potato	\$7.00
Asparagus	\$9.00
Wild Rice Pilaf	\$7.00
Broccolini	\$9.00
Risotto	\$6.00
Sweet Potato Fries	\$7.00
Haricot Verts	\$7.00

LES DESSERTS 10

The Black Hat	\$13.00
shallots signature dessert of molten liquid center belgian chocolate cake, seasonal sorbet (baked to order- please allow 15 minutes)	
Chocolate Mousse Dome	\$13.00
layers of delicate florentine cookies, strawberry & chocolate mousse covered in rich chocolate ganache & served with creme anglaise & fresh berries	
Bonbon Au Chocolate	\$13.00
light chocolate cake topped with brulee marshmallows, served with chocolate sauce & seasonal sorbet	
Wild Cherry Pie	\$13.00
wonderful compote of cherries baked in homemade flaky crust served warm with vanilla sorbet & sabayon sauce	
Tipsy Derby Pecan Pie	\$13.00
loaded with pecans, semisweet chocolate & cognac served warm with whipped cream & vanilla caramel sorbet	
Strawberry Coconut Cheesecake	\$13.00
coconut cheesecake topped with fresh strawberries, whipped cream, toasted coconut & strawberry sauce	

Trio Of Sorbet	\$13.00
house-made seasonal favorites	
Seasonal Fresh Fruit	\$13.00
served with warm chocolate fondue	
Lemon Semifredo	\$13.00
light frozen custard served with berry compote and crispy topping	
Peaches Flambe	\$13.00
rum flambeed, sliced fresh peaches on a sugar biscuit topped with vanilla pecan ice cream & chocolate drizzle	