

DINNER

HORS D'OEUVRES

- ESCARGOT**
Parsley & Garlic Butter
15
- CRISPY OYSTERS**
Remoulade
15
- BEEF TARTARE***
Capers, Sherry Dijon Aioli,
Shallots & Sliced Baguette
15
- WARM BRIE***
Stewed Morello Cherries,
Toasted Almonds
13
- SMOKED MOZZARELLA FRITTERS**
Tarragon Aioli
15

FRUITS DE MER

- HUITRES***
Oysters
Each... 2.75
1/2 Dozen... 15
Dozen... 28
- DEMI PLATEAU**
6 Oysters* 3 Shrimp,
3 Clams* 3 Mussels
30
- PETIT PLATEAU**
1/2 Lobster, 12 Oysters*
6 Shrimp, 6 Clams* 6 Mussels
60
- GRAND PLATEAU**
Whole Lobster, 24 Oysters*
12 Shrimp, 12 Clams*
12 Mussels, 5 oz Tuna
140
- CREVETTES**
Shrimp
Each... 2.5
1/2 Dozen... 14
Dozen... 24
- MOULES**
Mussels
1/2 Dozen... 4
Dozen... 6
- PALOURDES***
Clams
1/2 dozen... 6
Dozen... 10
- SAUCES**
Mignonette, Cocktail Sauce,
Tarragon Aioli

SALADES

- ROASTED BEETS***
Mâche, Toasted Hazelnuts, Goat Cheese
& Hazelnut Vinaigrette
10 / 13
- MIX OF YOUNG GREENS**
Fresh Herbs, Shallots, Crouton
& Champagne Vinaigrette
9/12
- TRUFFLE CAESAR**
Romaine, Anchovy, Parmesan Cheese
& Brioche Croutons
12/16
- Add To Any Salad Above
Grilled Chicken, Grilled Salmon
8

SOUPES

- SOUP DU JOUR**
tasting 8 / full 10
- ONION SOUP GRATINÉE**
tasting 10 / full 14

APPETIZERS

- CHEESE PLATE**
Choose Three from Montrachet, Camembert,
Manchego, Raclette, or Fourme d'Ambert,
Served with Olives, Fruit Compote, Baguette
17/24
- CHEESE & SALUMI PLATE**
Choose three cheeses from above,
Served with Capicola, Soppressata, Bresaola,
Olives, Fruit Compote, Baguette
25/32
- SMOKED SALMON PLATE**
Beet Cream Cheese, Salmon Rillettes,
Smoked Salmon, Capers,
Assorted Pickles, Miche
20
- MOULES FRITES** 🍷
White Wine, Garlic & Parsley
or
Caramelized Onions, Sherry
22
- LEEKS GRATIN**
Creamy Poached Leeks, Gruyère, Parmesan,
Bread Crumbs, Fines Herbs
15
- BROCCOLINI***
Tonnato, Pine Nuts, Oven Dried Tomatoes, Feta,
Crushed Red Pepper
14
- SEARED SCALLOPS** 🍷
Warm Vichyssoise, Crispy Pancetta,
Parsley Oil, Paprika Oil, Chives
16

ENTRÉES

- ROCKFISH AMANDINE***
Haricots Verts, Asparagus Vichyssoise,
Black Pepper Crème Fraîche, Fennel
Toasted Almonds, Crispy Prosciutto
32
- PANISSE (V)**
Roasted Artichoke, Asparagus, Snow Peas,
Pan Fried Chickpeas, Sesame Vinaigrette
Sauce Verte, Pecorino Romano
24
- BRAISED VEAL SHORT RIBS**
Marsala Brasied Bone-In Short Ribs,
Risotto, Glazed Mushrooms, Pecorino Romano
32
- CHICKEN FRICASSÉE**
Chicken Confit, Bacon Lardons, Mushrooms,
Rainbow Carrots, Marbled Potatoes,
English Peas in a Mushroom Cream Sauce
28
- BOEUF BOURGUIGNON**
Braised Beef Paleron, Potato Purée,
Oven Dried Tomatoes, Root Vegetables,
Wild Mushrooms, Red Wine Veal Jus
33
- CHOPPED STEAK***
Mushrooms & Crispy Shallots, Served with Frites,
and Choice of Sauce
Maitre d'Butter, Red Wine & Shallot,
Red Wine & Blue Cheese or Brandy Peppercorn
26
Add Bacon 3
- STEAK FRITES***
14 oz NY Strip, Served with Frites,
and Choice of Sauce
Maitre d'Butter, Red Wine & Shallot,
Red Wine & Blue Cheese or Brandy Peppercorn
45
Add Mushrooms & Crispy Shallots 6

SANDWICHES

- BANH OUI**
House Pâté, Pickled Radish & Carrots,
Scallions, Shaved Jalapeño,
Roasted Garlic Aioli & Foie Butter
16
- BANH MOI (V)**
Our Banh Oui, with Grilled Portobello
for Pâté, and a Roasted Eggplant "Aioli"
16
- HAMBURGER, CHEESEBURGER***
Add Roquefort, Goat Cheese, Cheddar, or Gruyère
20/21
Add Bacon 3
- All Sandwiches Served with Frites
or Mix of Young Greens

À LA CARTE

- MACARONI GRUYÈRE 8
MACARONI LYONNAISE 9
SPINACH & GARLIC 8
MUSHROOMS 9
FRITES 8

LES ENFANTS

- GRILLED CHEESE
CHEESEBURGER
HAM & CHEESE
Served with Mix of Young Greens, Frites, or Fruit
12