

DINNER

HORS D'OEUVRES

ESCARGOT <i>Parsley & Garlic Butter</i> 15	CRISPY OYSTERS <i>Remoulade</i> 15
BEEF TARTARE ✦ <i>Capers, Sherry Dijon Aioli, Shallots & Sliced Baguette</i> 15	WARM BRIE ✦ <i>Strawberry Pepper Jelly, Toasted Pistachios</i> 13
PROSCIUTTO & MANCHEGO FRITTERS <i>Sherry Aioli, Cornichons</i> 15	

FRUITS DE MER

HUÎTRES ✦ Oysters Each... 2.75 1/2 Dozen... 15 Dozen... 28 TUNA ✦ Soy & Ginger Marinated Tuna 2.5 oz... 11 5 oz... 18 HOMARD 1/2 or Whole Lobster Market Price	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 SAUCES Mignonette, Cocktail Sauce, Tarragon Aioli	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
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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*

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✦
17/18
*Add Roquefort, Goat Cheese, Cheddar, or Gruyère
Add Bacon 2*

*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 7

SOUPES

SOUP DU JOUR
tasting 8 / full 10

ONION SOUP GRATINÉE
tasting 9 / full 13

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*
20/25

LEeks GRATIN
*Creamy Poached Leeks, Gruyère, Parmesan,
Bread Crumbs, Fines Herbs*
14

D’ASPERGES AU CRABE 🐚
*Asparagus & Lump Crab Salad of Remoulade,
Crispy Shallots, Capers, Paprika*
15

ENTRÉES

SEARED SCALLOPS 🐚
*Creamy Polenta, Mushrooms,
Velouté, Parsley Oil*
33

RAGOÛT OF SPRING VEGETABLES
*Baby Spring Vegetables with Tomato Sauce,
Feta & Basil, over a Sprout & Grains Salad,
with Basil Vinaigrette*
21

CHICKEN BASQUAISE
*Espelette Dry Rubbed Breast, Aged Chorizo,
Braised Thigh, Piperade, Wild Rice,
Spanish Olives*
28

PORK CHOP MILANESE
*Parmesan Breaded & Pan Fried Pork Chop,
Creamed Spinach & Artichokes,
Frisée, Bacon Lardons, Poached Potatoes*
27

BOEUF BOURGUIGNON
*Braised Beef Paleron, Potato Purée,
Oven Dried Tomatoes, Root Vegetables,
Wild Mushrooms, Red Wine Veal Jus*
30

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

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*
40

LES ENFANTS

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