

APPETIZERS

LE SOUFFLÉ AU FROMAGE

our award-winning signature dish since 1972
Gruyère, Parmesan, white truffle oil, garden salad
24

LA BISQUE DE HOMARD

classic lobster bisque with bits and pieces
21

SOUPE À L'OIGNON GRATINÉE

beef broth, Gruyere, Provolone
16

SALADE DE LAITUE

Boston lettuce, shallots, chives, mustard vinaigrette
12

SALADE FOLLE

French green beans, Grano Padano,
creamy truffle dressing
18

SAUMON FUMÉ D'ÉCOSSE

Scottish salmon, chive whipped cream,
homemade brioche
26

LES ESCARGOTS

DE BOURGOGN AU BEURRE D'AIL
garlic-herb butter, grilled French baguette
1/2 DOZEN 16
DOZEN 28

CARPACCIO DE BOEUF

Dijon mustard, copeaux de parmesan, baby arugula
22

TERRINE DE FOIE GRAS MAISON

terraine cold, homemade brioche, fig preserve
45

SALADE MOZZARELA DI BUFALA CAMPANA

tomato, buffalo mozzarella, olive oil,
balsamic glaze, basil
24

LE TARTARE DE THON JAPONAIS

Ahi tuna, wasabi-Miso seasoning, coriander
24

TARTARE DE BŒUF

classic beef tartare, French baguette
22

LE PLATEAU DE FROMAGES

Chef's selection of cheeses to include triple cream, goat and semi-soft
served with petite salad, honey comb, walnut, quince paste, grapes, apple
28

SEAFOOD BAR

JUMBO SHRIMP COCKTAIL 25

cocktail sauce, mustard aioli

EAST COAST OYSTER 3/ea

mignonette, lemon

WEST COAST OYSTER 3.75/ea

mignonette, lemon

LE PLATEAU DE FRUITS DE MER

4 shrimp, 3 east coast oysters, 3 west coast oysters,
mignonette, mustard aioli, cocktail sauce

43

LES POISSONS

ROSACE DE SAINT-JACQUES AU CHAMPAGNE
pan seared scallops, sautéed spinach, crispy potatoes, champagne sauce, soy emulsion
46

ESPADON GRILLÉ À L'OSEILLE, POMMES VAPEUR
grilled swordfish, sorrel sauce, fingerling potatoes
42

MOULES MARINIÈRES FRITES
steamed mussels with white wine, shallots, garlic & herbs, french fries
32

SAUMON AU YUZU ET AUX HARICOTS VERTS
seared Ora King salmon, green beans, yuzu emulsion
38

BRANZINO EN CROÛTE AU FOUR À BOIS
wood oven roasted whole branzino, Guerande salt crust, rice pilaf, braised fennel
48

LES VIANDES

POULET FERMIER AUX HERBES, POMMES MOUSSELINES SAUCE MORILLES
herb roasted organic airline chicken breast, Yukon mashed potatoes, green beans, morel sauce
48

CANARD À L'ORANGE, RIZ SAUVAGE
roasted duck breast, orange sauce, imported wild rice
45

CONFIT DE CANARD, FRISÉE, POMMES SARLADAISES
duck leg confit, frisée, crispy potatoes, pommery gastrique
34

ENTRECÔTE, BEURRE MAITRE D'HÔTEL, FRITES
seared prime ribeye, maitre D' butter, petite salad, French fries
52

FAUX-FILET BÉARNAISE
12oz grilled prime NY strip, Béarnaise, petite salad, French fries
58

TORNEDOS AU POIVRE VERT
10oz seared black angus filet, green peppercorn sauce, petite salad, French fries
65

LE CHEESEBURGER MAISON
10oz grilled black Angus burger, brioche bun, Cheddar, lettuce, tomato, onion, pickle, secret sauce, French fries
23

CARRÉ D'AGNEAU PERSILLÉ JUS AU ROMARIN
roasted Colorado rack of lamb, rosemary jus, vegetable gratin, tomato provençale, asparagus, garlic confit
68

LES À COTES

FRITES MAISON.....	12	RATATOUILLE	12
FRENCH GREEN BEANS.....	12	TRUFFLE PARMESAN FRIES.....	15
ROASTED CURRIED CAULIFLOWER.....	12	POTATO GRATIN.....	15