

## Onion Soup Au Gratin

The French classic baked with gruyère cheese  
\$9.95

## HORS D'OEUVRES

STEAMED ARTICHOKE shaved vegetables, lemon-dijon vinaigrette	11.95
WILD ESCARGOTS DE BOURGOGNE oven-roasted snails, garlic-herb butter	12.95
SMOKED SALMON* brioche, crème fraîche, egg, capers	14.95
DUCK CONFIT red cabbage & bacon, sun-dried cherries, black pepper-brandy	15.95
BAKED GOAT CHEESE tomato sauce, warm herb garlic bread	12.95
CHICKEN LIVER MOUSSE PÂTÉ burgundy red wine mustard, cornichons	9.95
STEAK TARTARE* banana pepper aioli, baby kale, baguette toast	16.95

## FRUITS DE MER

SPICY SALMON TARTARE* avocado, olives, gaufrette chips 15.95	OYSTERS DU JOUR* mignonette sauce, horseradish 19.95
SHRIMP COCKTAIL lemon dijonnaise, cocktail sauce 18.95	SCALLOPS GRATINÉES fennel-onion-mussel cream 15.95

### MUSSELS MARINIÈRE

white wine & herbs, half order 13.95 full order w/ frites 22.95

## SIDES

POMMES PURÉE	2.95
FRITES	2.95
FRENCH GREEN BEANS	4.95
GARLIC SPINACH	4.95
CAULIFLOWER PURÉE	5.95
ASPARAGUS & GREMOLATA	9.95
SAUTÉED MUSHROOMS	8.95
MACARONI GRATIN	9.95

Sides are great on their own, but are even better when shared with others

## LES SALADES

ARUGULA SALAD ricotta crouton, tapenade, sherry vinaigrette	8.95
FRISÉE, KALE & WARM BACON SALAD* soft-poached egg	9.95
ENDIVE SALAD gala apple, roquefort blue cheese, cider vinaigrette	9.95
CAESAR SALAD grana padano, baguette croutons, chili oil	10.95
LOCAL TOMATO corsican feta, cucumber, red wine vinaigrette add chicken 5.95, salmon* 7.95, steak* 10.95	13.95
SALMON, SPINACH & BABY KALE* avocado, blueberries, candied walnuts, caper-lemon vinaigrette	21.95

## PRIME STEAK FRITES

The finest grain-fed midwest beef hand selected for exquisite marbling and unmistakable flavor, served with our signature hand-cut frites.

CLASSIQUE* maître d'hôtel butter	23.95
AU POIVRE* brandy peppercorn sauce	24.95
BORDELAISE* caramelized onion, red wine sauce	24.95
ROQUEFORT* blue cheese sauce	24.95
BÉARNAISE* classic béarnaise sauce	24.95

## CLASSIC CUTS & FRITES

"HANGER STEAK"* butcher's cut, bordeaux butter	24.95
FILET MIGNON AU POIVRE* crème fraîche	36.95
FILET MIGNON* bordeaux butter, red wine reduction	36.95
NEW YORK STRIP* 16 oz. with bordelaise sauce	39.95
3 PETITE FILETS* truffle butter, bordelaise sauce	36.95
BONE-IN RIBEYE* 22 oz. with béarnaise sauce	42.95

## ENTRÉES

TROUT ALMONDINE french green beans, brown butter, lemon	22.95
ATLANTIC SALMON* corn salad & veloute, feta & basil	25.95
CLASSIC SKATE WING asparagus, lemon-caper vinaigrette	25.95
CASARECCIA PASTA mashed peas & leeks, burrata cheese, pea shoots	20.95
CHICKEN GRAND-MÈRE all-natural half chicken, bacon, mushrooms, pommes purée	22.95
STEAK TARTARE* banana pepper aioli, baby kale, baguette toast, frites	36.95

### PLATS DU JOUR

ask your server for our daily selection  
M.P.

### POISSON DU JOUR

fresh fish daily  
M.P.

Chef Nelli Maltezos is committed to sourcing the highest quality ingredients at the peak of their season.

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

Please alert your server if you have special dietary restrictions due to a food allergy or intolerance.