

## HORS D'OEUVRES

STEAMED ARTICHOKE shaved vegetables, lemon-dijon vinaigrette	13.95
WILD ESCARGOTS DE BOURGOGNE oven-roasted snails, garlic-herb butter	16.95
SMOKED SALMON brioche, crème fraîche, egg, capers	16.95
BAKED GOAT CHEESE tomato sauce, warm herb garlic bread	13.95
CRISPY DUCK CONFIT braised red cabbage, bacon, gala apple	16.95
WILD MUSHROOM TARTARE cheese toast, simple greens	14.95
HOUSEMADE COUNTRY PÂTÉ cornichons, whole grain mustard, warm toast	13.95
CHICKEN LIVER MOUSSE PÂTÉ burgundy red wine mustard, cornichons	14.95

## CHARCUTERIE & CHEESE PLATTER

A sampling of housemade charcuterie,  
rosette de lyon saucisson, olives, cornichons & mustards

A sampling of three cheeses, dried fruits, grapes & nuts  
29.95 SERVES TWO OR MORE

## FRUITS DE MER

SALMON RILLETES* olives, gaufrette chips 17.95	OYSTERS DU JOUR* mignonette sauce, horseradish 18.95
SHRIMP COCKTAIL cocktail sauce & lemon 17.95	SCALLOPS GRATINÉES fennel-onion-mussel cream 16.95

### MUSSELS MARINIÈRE

white wine & herbs, half order 13.95 full order w/ frites 25.95

## CHILLED SEAFOOD PLATTER\*

WHOLE MAINE LOBSTER • JUMBO SHRIMP  
MARKET OYSTERS • SALMON RILLETES

cocktail sauce, mignonette, gribiche, lemon and baguette chips  
62.95 SERVES TWO OR MORE

## Plats du Jour

<i>Mon</i> AHI TUNA NIÇOISE SALAD* olive vinaigrette	19.95
<i>Tue</i> LAMB POT ROAST SANDWICH olive & orange spread	17.95
<i>Wed</i> CHICKEN BLANQUETTE EN CROÛTE "pot pie," lemon, chive, sea salt	16.95
<i>Thu</i> AVOCADO TOAST french green beans, hard-boiled egg, caesar dressing	14.95
<i>Fri</i> GABI'S FISH & FRITES gribiche, malt vinegar	19.95
<i>Sat</i> CRAB CAKE BENEDICT* hollandaise vert	19.95
<i>Sun</i> BEEF BOURGUIGNON EGGS BENEDICT*	16.95

## Onion Soup Au Gratin

The French classic baked with gruyère cheese - 11.95

## LES SALADES

SALAD MAISON mixed greens & vegetables, lemon-dijon vinaigrette	9.95
FRISÉE, KALE & WARM BACON* soft-poached egg	12.95
GOAT CHEESE & BABY KALE sun-dried cranberries, sunflower seeds	13.95
ENDIVE & PEAR SALAD blue cheese, candied pecans, croutons	14.95
CAESAR SALAD baguette croutons, grana padano, chili oil	13.95
COBB smoked turkey, avocado, egg, tomato, cucumber, bacon, blue cheese	18.95
SALMON, SPINACH & BABY KALE avocado, blueberries, walnuts, citrus vinaigrette	21.95

## BURGERS & SANDWICHES

cold sandwiches are served with our gaufrette potato chips  
and warm sandwiches with hand-cut frites

CHEESEBURGER* jarlsberg, brie, blue - add bacon or egg for \$1	16.95
FRESHLY GROUND AHI TUNA BURGER*	19.95
WARM CHICKEN & BRIE caramelized onions, green apple	14.95
CROQUE MONSIEUR ham, gruyère cheese, mornay sauce	14.95
PRIME STEAK SANDWICH* caramelized onions & peppercorn mayo	17.95
CUBANO mojo-marinated roast pork, ham, swiss, pickles, dijon	15.95
MAINE LOBSTER ROLL brioche bun, gaufrette chips, salad	20.95

## PRIME STEAK FRITES



CLASSIQUE* maître d'hôtel butter	28.95
AU POIVRE* brandy peppercorn sauce	29.95
MERLOT* red wine butter	29.95
BORDELAISE* caramelized onion, red wine sauce	29.95
ROQUEFORT* blue cheese sauce	29.95

## CRÊPES & QUICHE

HAM & CHEESE CRÊPE cornichons, dijon mustard	15.95
CHICKEN & MUSHROOM CRÊPE kale, brie	15.95
SEAFOOD CRÊPE scallops, shrimp, peas & cream	19.95
QUICHE LORRAINE bacon, jarlsberg, caramelized onions	15.95

## ENTRÉES

MACARONI GRATIN small shells, mornay-cheese sauce	12.95
SALMON fingerling potatoes, caviar crème fraîche beurre blanc	25.95
TROUT ALMONDINE french green beans, brown butter, lemon	23.95
SEA SCALLOPS butternut squash, vaudavon butter, currants, micro basil	28.95
SKATE WING cauliflower purée & florets, raisins, crispy capers, verjus butter	27.95
POISSON DU JOUR fresh fish daily	M.P.

\*"THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, PORK, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLFISH REDUCES THE RISK OF FOODBORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED."

CHEF VINCENT POUESSEL IS COMMITTED TO SOURCING THE HIGHEST QUALITY INGREDIENTS AT THE PEAK OF THEIR SEASON.  
PLEASE ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY RESTRICTIONS DUE TO A FOOD ALLERGY OR INTOLERANCE.  
MON AMI GABI IS A SMOKE-FREE RESTAURANT • NO VAPOR OR ELECTRONIC CIGARETTES ALLOWED INSIDE OR ON THE PATIO.  
18% GRATUITY IS ADDED TO PARTIES OF 5 OR LARGER.