

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
CRISPY DUCK CONFIT braised red cabbage, sun-dried cherries, calvados glaze	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
MASHED PEAS & LEEKS	4.95
ASPARAGUS lemon 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

SALAD MAISON arugula, savory eggplant jam, pepper drops, sherry vinaigrette	8.95
FRISÉE, KALE & WARM BACON SALAD soft-poached egg	9.95
LOCAL TOMATO SALAD corsican feta, cucumber, red wine vinaigrette add chicken 5.95, salmon 7.95, steak 10.95	13.95
CAESAR SALAD baguette croutons, grana padano, chili oil	10.95
SALMON, SPINACH & BABY KALE avocado, asian pear, candied pecans, pear 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	34.95
FILET MIGNON bordeaux butter, red wine reduction	34.95
NEW YORK STRIP 16 oz. with bordelaise sauce	39.95
BONE-IN FILET truffle béarnaise	42.95
BONE-IN RIBEYE 22 oz with béarnaise sauce	42.95

ENTRÉES

TROUT ALMONDINE french green beans, brown butter, lemon	22.95
ATLANTIC SALMON mashed peas & leeks, crème fraîche beurre blanc	24.95
CLASSIC SKATE WING asparagus, lemon-caper vinaigrette	24.95
CASARECCIA PASTA spring vegetables, basil-hazelnut pesto, grana padano	18.95
CHICKEN GRAND-MÈRE all-natural half chicken, bacon, mushrooms, pommes purée	22.95
STEAK TARTARE banana pepper aioli, baby kale, baguette toast, frites	34.95

PLATS DU JOUR

ask your server for our daily selection
M.P.

POISSON DU JOUR

fresh fish daily
M.P.