

Plateaux de Fruits de Mer



***OYSTERS** 1/2 doz. Market Price

OYSTER ROCKEFELLER - 6

Bechamel sauce with garlic, parmesan, bacon, & shallots (min. 3)

OYSTER FLIGHT - 1 dozen - Market Price

Raw, fried, steamed, rockefeller, trio of sauces

SHRIMP COCKTAIL - 12 4 each

STEAMED MUSSELS - 14

with white wine, garlic, butter, parsley

LE GRAND PLATEAUX - Market Price

Shrimp cocktail, oysters, mussels, smoked salmon & twin lobster tails (4oz. each)

Les Entrées

ESCARGOT - 14

Burgundy snails with garlic & butter

FROG LEGS - 16

Lightly dusted in flour, flash deep fried and sautéed with garlic, parsley and butter

***BEEF/TUNA TARTARE - 16**

Capers, shallots, dijon, anchovies, & toast points

CHARCUTERIE DU JOUR - Market Price

House tasting of terrine and chef selection of meats with olives, cornichons & toast points

SWEET AND SAVORY BREAD PUDDING - 14

Cinnamon French brioche bread topped with caramelized onions, sauteed mushrooms, caramel, & herbs de provence

ARTICHOKES Á LA BARIGOULE - 12

Braised artichokes with white wine butter sauce
(V) (vegan-sub olive oil for butter)

FROMAGE - Market Price

Rotating selection of cheeses

GOAT CHEESE TART - 12

Spinach, sun-dried tomatoes, & goat cheese

CALAMARI - 12

Deep fried calamari with spicy tartar sauce

FONDUE - 16

White wine garlic cheese fondue with baguettes

MUSHROOM WELLINGTON - 18

Mushrooms and gruyere cheese wrapped in french puff pastry & topped with a coconut white wine sauce

DUCK FOIE GRAS - 26

French grittos cherry compote, garnished with balsamic fig drizzle, & served with brioche bread

SMOKED BONE MARROW - 34

A' la moelle, two bones split, pink salt, cracked pepper, chanterelle mushrooms, shallot reduction, served with baguettes

VEGETARIAN ENCHILADAS - 14

Garbanzo and pinto beans, spinach, cheddar wrapped in a tortilla & finished with pepper jack cheese.

Soupes

FRENCH ONION - 8

DU JOUR - MP

Les Salades



(V) MIXED LOCAL GREENS - 8

Hydroponic mixed greens, tomatoes, herbs, with a sherry-hazelnut vinaigrette

***CAESAR - 12**

Romaine lettuce, parmesan cheese, croutons, with house caesar dressing

***SALAD NICOISE - 18**

Mixed greens, red onions, grilled ahi tuna, tomatoes, haricot verts, fingerling potatoes, nicoise olives & greens with red wine vinagrette

BELGIUM ENDIVE SALAD - 12

Belgium endive, Asian pear, bleu cheese, & bayonne ham with an apple-cider vinaigrette

FRENCH BISTRO SALAD - 12

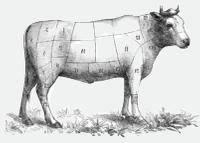
Mixed greens with pork belly, candied walnuts, pickled shallots, & 45 minute egg, with lemon-dijon vinaigrette

ADD TO ANY MEAL:

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|--------------------|------|---------|------|
| Grilled Chicken | \$8 | Shrimp | \$8 |
| Duck Foie Gras | \$20 | Steak | \$14 |
| Sauteed Mushrooms | \$4 | Lobster | \$12 |
| Caramelized Onions | \$4 | Salmon | \$14 |

Sides

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|----------------------------------|----------|
| LYONNAISE POTATOES | 6 |
| PERUVIAN WHIPPED POTATOES | 8 |
| POMME FRITES | 6 |
| HARICOT VERTS | 8 |
| RATATOUILLE | 8 |
| COCONUT BRUSSEL SPROUTS | 8 |
| SPINACH AU GRATIN | 8 |
| MUSHROOM RISOTTO | 8 |
| BLACK FORBIDDEN RICE | 8 |
| FRENCH "MAC & CHEESE" | 8 |
| <i>with Lobster add \$12</i> | |



Le Boeuf

Certified Angus Beef™



Includes mixed local greens salad or a side and a sauce of your choice

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|--------------|--------------------------|--------------|
| *4 OZ. | AUSTRALIAN 9 SCORE WAGYU | 50 |
| *8 OZ. | FILET MIGNON | Market Price |
| *8 OZ. | SIRLOIN STEAK | Market Price |
| *12 OZ. | NEW YORK STRIP | Market Price |
| *TWO 4.5 OZ. | LOBSTER TAILS | Market Price |
| 18 OZ | C.A.B. BONE-IN-RIBEYE | Market Price |

FILET OSCAR Bearnaise sauce, crab meat, caviar with a 4½ oz. cold water lobster tail

90

Sauces

***BÉARNAISE** - Rich butter sauce made with tarragon vinegar, & shallots

AU POIVRE - Cognac cream sauce with demi-glace & green peppercorns

BORDELAISE - Red wine demi-glace with shallots

DIANE - Demi-glace with mushrooms, shallots, brandy and cream

OSCAR STYLE - 14
Bearnaise sauce, crab meat, & caviar

Plats Principaux

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| * BURGER - 16 | Certified Angus Beef™ patty, gruyere cheese, bacon, lettuce, tomato, & tomato aioli, served with fries |  |
| PASTA AGLIO - 22 | Spinach, sun-dried tomatoes, shiitake mushrooms, garlic & olive oil <i>Substitute gluten free pasta \$4</i> | |
| SEAFOOD PASTA - 44 | Pappardelle pasta, oishi shrimp & lobster meat & housemade alfredo sauce | |
| * SALMON - 32 | Horseradish-crusteD chilean salmon sautéed spinach & herb cream sauce | |
| * TROUT ALMONDINE - 34 | Almond-crusteD trout, with whipped potatoes, haricot verts, & lemon butter sauce | |
| GNOCCHI (V) - 22 | Potato gnocchi, red onion, shiitake mushrooms, & red pepper, with a white wine coconut sauce | |
| PORK SHANK - 36 | With black forbidden rice & topped with vermouth cream jus | |
| BRAISED RABBIT LEG - 44 | Braised in dijon mustard cream sauce with spinach & carrots | |
| DUCK A L'ORANGE - 44 | Half roasted duck with goose fat potatoes, haricot verts, & orange demi | |
| POULET ROUGE CHICKEN - 38 | Half roasted chicken with whipped Peruvian potatoes & basquaise sauce | |
| VEAL TOMAHAWK - 89 | Peruvian potato cakes with spinach & white wine mushroom sauce | |
| CASSOULET - 42 | White bean stew with duck leg confit, pork belly, sausage toulouse & a wild boar chop | |
| OXTAIL BOURGUIGNON - 44 | Braised in red wine, bacon, pearl onions & mushrooms over rice pilaf | |
| WILD BOAR CHOPS- 50 | Potato croquettes, pumpkin puree, with a white wine date cream sauce | |
| * SALMON - 34 | Horseradish-crusteD chilean salmon sautéed spinach & herb cream sauce | |
| EGGPLANT GRATIN - 26 | Ricotta and parmesan mousse, marinara sauce | |
| * SCALLOPS - Market Price | Sautéed sea scallops, spinach and fingerling potatoes served with shrimp cream sauce | |
| MUSHROOM NAPOLEON - 22 | (V) Grilled zucchini, yellow squash, roasted red pepper and portobello mushrooms with roasted red pepper coulis` | |
| PASTA DU JOUR | Market Price | |
| FLAT BREAD DU JOUR | Market Price | |