



## hors d'oeuvres

PÂTÉ MAISON House-Made Pâté, Pistachio, Pickled Onion, Grilled Baguette.....	13
SOUPE à L'OIGNON GRATINÉE Louis' Famous Onion Soup.....	11
SALADE VERTE Mesclun Greens, Reggiano, Red Wine Vinaigrette.....	10
MOULES aux FINES HERBES Mussels, Roasted Tomato, Garlic, Fines Herbes Butter.....	13
BRIOCHE aux MORILLES Morel Mushrooms, Brioche, Quail Egg, Veal Stock Reduction, Garlic, Herbs.....	15
AUBERGINES CROQUANTES Eggplant Napoléon, Niçoise Olive Tapenade, Tomato, Chèvre, Pistou.....	10
CALAMARS à la ROMAINE Crispy Calamari, Basil Aioli.....	13
FRISÉE aux LARDONS Frisée, Poached Egg, Lardons, Roquefort.....	14
TERRINE à la mode LANDAISE Foie Gras Terrine, Grilled Baguette.....	21
GRAVLAX House Cured Salmon, Lemon, Capers, Chives, Crème Fraîche, Grilled Baguette.....	13
SALADE de POMME de TERRE Fingerling Potato, Celery, Lardons, Baby Watercress, Dijon Vinaigrette.....	12
SALADE de ROQUEFORT Romaine, Roquefort, Pickled Fennel, Toasted Almonds, Fines Herbes Vinaigrette.....	11
ESCARGOTS de BOURGOGNE Snails, Fresh Herb Butter, Garlic.....	12
BRANDADE de MORUE Salt Cod Croquettes, Saffron Aioli.....	12

## principaux

POULET à L'ESTRAGON (serves two) Whole Roasted Chicken, Pommes Frites.....	56
FILET MIGNON GRILLÉ Filet Mignon, Carrots, Fingerling Potato, Red Wine Marrow Reduction, Béarnaise.....	34
SAUMON GRILLÉ Scottish Salmon, Potato Purée, Spinach, Beurre Rouge.....	27
SAINT-JACQUES RÔTIES Pan Roasted Scallops, Cauliflower, Morels, Leeks, Lardons Chive Beurre Blanc.....	29
POULET GRILLÉ Chicken Breast, Pommes Purée, Brussels Sprouts, Royal Trumpet Mushrooms, Sage Jus.....	24
MAGRET de CANARD Duck Breast, Foie Gras, Morels, Fingerlings, Broccoli, Pearl Onion, Mustard Jus.....	28
TRUITE AMANDINE Rainbow Trout, Almond Brown Butter, Rice Pilaf.....	23
BAR RÔTI Rockfish, Fresh Artichoke, Celery, Red Onion, Dill, Local Oyster, Sauce Vin Blanc.....	28
STEAK FRITES New York Strip, Beurre Maître d'Hôtel, Pommes Frites.....	30
SALADE de SAUMON Salmon, Baby Kale, Radishes, Apples, Beets, Crouton, Parmesan Vinaigrette.....	18
FILET de VEAU GRILLÉ Veal Tenderloin, Grilled Shrimp, Zucchini, Pearl Onion, Shellfish Cream Sauce.....	28
CONFIT de CANARD Duck Confit, Lyonnaise Potatoes, Reduction Sauce.....	27
CROQUE-MONSIEUR Brioche, Madrange Ham, Gruyère, Pommes Frites.....	16
OMELETTE du JOUR Mesclun Greens, Reggiano, Red Wine Vinaigrette.....	<b>Market Price</b>
QUICHE LORRAINE Bacon, Gruyère, Mesclun Greens.....	14

## suppléments

Riz Pilaf...4 / Champignons...5 / Epinards...6

Pommes Frites... 6 / Haricots Verts... 6

## OOH LA LA! SUNDAY BRUNCH

We invite you to join us on Sundays

for Brunch 10:30 am to 2:00 pm

see the Maître d'Hôtel to reserve your table

**RESTAURATEURS:** Tony Foreman and Cindy Wolf

**CHEF de CUISINE:** Christopher Scanga

A Gratuity of 19% is suggested to parties larger than 7.

For Substitutions & Custom Preparations please add \$1 per dish.

We fry in 100% peanut oil.