



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
RIS DE VEAU Veal Sweetbreads, Caramelized Broccoli, Sweet Potato Puree, Paprika.....	15
AUBERGINES CROQUANTES Eggplant Napoléon, Niçoise Olive Tapenade, Tomato, Chèvre, Pistou.....	10
BEIGNETS de CREVETTES Shrimp, Zucchini, Squash, Haricots Verts, Saffron Aioli.....	14
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 d'ENDIVE Mache & Endive Salad, Grapefruit Supremes, Chèvre, Hazelnuts, Lemon Vinaigrette.....	12
SALADE de ROQUEFORT Romaine, Roquefort, Pickled Fennel, Toasted Almonds, Fines Herbes Vinaigrette.....	11
ESCARGOTS de BOURGOGNE Snails, Fresh Herb Butter, Garlic.....	12

principaux

POULET à L'ESTRAGON (serves two) Whole Roasted Chicken, Pommes Frites.....	56
SAUMON GRILLÉ Salmon, Potato Purée, Spinach, Beurre Rouge.....	27
LONGE D'AGNEAU RÔTI Lamb Sirloin, Harissa, Couscous, Green Onion, Cucumber Crème Fraîche.....	28
FILET MIGNON GRILLÉ Filet Mignon, Carrots, Fingerling Potato, Red Wine & Marrow Reduction, Béarnaise...34	
POULET GRILLÉ Chicken Breast, Pommes Purée, Brussels Sprouts, Royal Trumpet Mushrooms, Sage Jus.....	24
MAGRET de CANARD Duck Breast, Seared Foie Gras, Roasted Squash, Pommes Rôties, Apple Compote.....	28
SAINT-JACQUES RÔTIES Pan Roasted Scallops, Baby Carrots, Roasted Cauliflower, Grapefruit Beurre Blanc.....	29
TRUITE AMANDINE Rainbow Trout, Almond Brown Butter, Rice Pilaf.....	23
BAR GRILLÉ Royal Sea Bass, Sweet Potato Purée, Brussels Sprouts, Roasted Carrots, Olive Oil.....	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
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.....	Market Price
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.