



## hors d'oeuvres

|   |    |
|---|----|
| VICHYSOISE Chilled Potato & Leek Soup.....  | 10 |
| BRANADE de MORUE FRITES Salt Cod Beignets, Rémoulade.....   | 13 |
| PÂTÉ MAISON House-Made Pâté, Pistachio, Pickled Onion, Grilled Baguette.....                            | 13 |
| SOUPE à L'OIGNON GRATINÉE Louis' Famous Onion Soup.....   | 12 |
| SALADE VERTE Mesclun Greens, Reggiano, Red Wine Vinaigrette.....  | 10 |
| MOULES aux FINES HERBES Mussels, Roasted Tomato, Garlic, Fines Herbes Butter.....                       | 14 |
| AUBERGINES CROQUANTES Eggplant Napoléon, Niçoise Olive Tapenade, Tomato, Chèvre, Pistou.....            | 10 |
| BEIGNETS de CREVETTES Shrimp & Asparagus Beignets, Saffron Aioli.....                                   | 14 |
| FRISÉE aux LARDONS Frisée, Poached Egg, Lardons, Dijon Vinaigrette.....                                 | 14 |
| GRAVLAX House Cured Salmon, Lemon, Capers, Chives, Crème Fraîche, Grilled Baguette.....                 | 14 |
| TERRINE à la mode LANDAISE Foie Gras Terrine, Grilled Baguette.....                                     | 21 |
| SALADE de CONCOMBRES Cucumber Salad, Red Onion, Radishes, Capers, Upland Cress, Dill Crème Fraîche..... | 12 |
| SALADE de BETTERAVES Beets, Strawberries, Asparagus, Chèvre, Frisée, Dijon Vinaigrette.....             | 12 |
| ESCARGOTS de BOURGOGNE Snails, Fresh Herb Butter, Garlic.....   | 13 |

## principaux

|  |    |
|--|----|
| POULET à L'ESTRAGON (serves two) Whole Roasted Chicken, Pommes Frites.....                             | 56 |
| POULET GRILLÉ Chicken Breast, Royal Trumpet Mushrooms, Pommes Persillade, Chicken Reduction Sauce..... | 26 |
| AILE de RAIE RÔTIE Pan Roasted Skate, Spinach, Brioche Crouton, Lime, Caper Brown Butter.....          | 26 |
| ONGLET GRILLÉ Hanger Steak, Roasted Red Potato, Asparagus, Sauce Choron.....                           | 28 |
| CONFIT de CANARD Duck Confit, Pommes Lyonnaise, Reduction Sauce.....                                   | 27 |
| SAUMON GRILLÉ Scottish Salmon, Pomme Purée, English Peas, Sorrel Cream.....                            | 28 |
| GIGOT D'AGNEAU Grilled Lamb Steak, Pommes Frites, Red Wine Shallot Butter.....                         | 28 |
| NOIX DE SAINT-JACQUES POÊLÉES Scallops, Seared Foie Gras, Carrots, Sauternes Sauce.....                | 30 |
| MAGRET de CANARD Duck Breast, Broccolini, Beets, Cipollini Onions, Sauce Bigarade.....                 | 28 |
| TRUITE AMANDINE Rainbow Trout, Almond Brown Butter, Rice Pilaf.....                                    | 24 |
| STEAK FRITES New York Strip, Beurre Maître d'Hôtel, Pommes Frites.....                                 | 30 |
| SALADE de SAUMON Salmon, Baby Kale, Radishes, Beets, Honeycrisp Apples, Parmesan Vinaigrette.....      | 18 |
| CROQUE-MONSIEUR Brioche, Madrange Ham, Gruyère, Pommes Frites.....                                     | 16 |
| OMELETTE du JOUR Mesclun Greens, Reggiano, Red Wine Vinaigrette.....                                   | 15 |
| QUICHE LORRAINE Bacon, Gruyère, Mesclun Greens.....  | 15 |

## suppléments

Riz Pilaf...6 / Champignons...6 / Asperges...6 / Epinards...6  
 Pommes Frites...6 / Haricots Verts...6 / Pommes Purées...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.