

DINNER

SEAFOOD PLATEAU 🍴

Lobster, Shrimp, Razor Clams, Manila Clams, Little Neck Clams, West & East Coast Oysters, Crabmeat

Le Petit (2-3 people) 37. Le Grand (4-6 people) 62.

RAW BAR 🍴

Pacific & Atlantic Oysters 3.50 ea. **Little Neck Clams** 2.95 ea. **Jumbo Gulf Shrimp** 3.95 ea.

Tuna Tartare
Cilantro, Ginger, Taro Crisp 14.50

APPETIZERS

Nova Scotia Lobster Bisque 🍴
Crème Fraîche 12.50

Frisée Aux Lardons
Roquefort Cheese 13.50

Escargot Petit Gris
Garlic Butter, Baguette Crisp 13.50

Onion Soup Gratinée
Gruyère, Emmenthal Cheese 12.50

Heirloom Beets Salad 🍴
Goat Cheese Crottin 13.50

Jumbo Lump Crab Cake
Meyer Lemon Mousseline 14.50

Field Greens 🍴
French Radish, Fresh Herbs 11.

Bibb Lettuce Salad 🍴
Petit Basque Cheese, Hazelnuts, Pomegranate 12.50

Chanterelle Tartelette
Onion Chutney 13.50

Foie Gras au Torchon Petit Kougelhof 17.

ENTRÉES

Grilled Royale Salmon 🍴
Gnocchi "Parisienne", Cauliflower, Spiced Yams 28.

Braised Short-Rib
Creamed Leeks, Bone Marrow, Hen of the Woods 28.

Diver Sea Scallops 🍴
Porcini, Salsify Meunière, Parsnip Beurre Blanc 27.

Roasted Organic Chicken
Yukon Gold Mashed Potato, Jus 25.

Chatham Cod 🍴
Oven-Roasted, Brussels Sprouts, Horseradish 26.

Jumbo Lump Crab Cakes
Meyer Lemon Mousseline 29.

Grilled Tuna 🍴
Served Rare, Taro Mousseline, Corn & Morels 28.

Nova Scotia Lobster Risotto 🍴
Parmigiano-Reggiano 27.

Grilled Whole Fish 🍴
Herbes de Provence 29.

Maftoul Couscous
Oven-Dried Tomato, Raisins, Almonds 25.

Cavatelli
Duck Sausage & Confit, Roasted Squash, Cracklings 25.

Chicken Paillard 25.
Arugula Salad, Shaved Fennel, Tomato 🍴

~ LA CLASSIQUE ~ **Mussels, Frites** Marinière or Piccante 22. 🍴

GRILLADES

All Steaks are Dry-Aged and Served with Brasserie Frites

Choice of Sauce: Béarnaise, Bordelaise, Sauce au Poivre, Beurre Maître d' Hôtel

Brasserie Burger Swiss Cheese, Crispy Bacon, Onions, Shiitake Mushrooms, House Made Pickles 18.50

Steak Frites 34. 🍴

Rib-Eye 42. 🍴

Filet Mignon 39. 🍴

NY Sirloin 42. 🍴

Porter House for Two
46. per person 🍴

Entrecôte au Poivre 34. 🍴

SIDES 7.

Pommes Frites | Sautéed or Creamed Spinach | Haricots Verts

Pomme Purée | Sautéed Mushrooms | Spätzle | Brussels Sprouts

Executive Chef Luc Dimnet

THE BRASSERIE PRIVATE ROOM IS AVAILABLE Please Ask Your Server

🍴 *Gluten Free Dishes*

Become a Fan of Brasserie on [facebook](#)