

LUNCH

RAW BAR 🍷

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

Seafood Plate

Lobster, Shrimp, Razor Clams, Manila Clams, Little Neck Clams, West & East Coast Oysters, Crabmeat 27.

APPETIZERS

Nova Scotia Lobster Bisque 🍷

Crème Fraîche 12.50

Onion Soup Gratinée

Gruyère, Emmenthal Cheese 12.50

Field Greens 🍷

French Radish, Fresh Herbs 11.

Frisée Aux Lardons

Roquefort Cheese 13.50

Heirloom Beets Salad 🍷

Goat Cheese Crottin 12.50

Bibb Lettuce Salad 🍷

Petit Basque Cheese, Hazelnuts, Pomegranate 12.50

Tuna Tartare 🍷

Cilantro, Ginger 14.50

Jumbo Lump Crab Cake

Meyer Lemon Aioli 14.50

Chanterelle Tartelette

Onion Chutney 13.50

CUISINE RAPIDE 35.

Express Three-Course Lunch (Served All at Once)

Onion Soup | ChopChop Salad | Petit Filet Mignon or Grilled Scottish Salmon | Petit Fours

ENTRÉES

Grilled Royale Salmon 🍷

Gnocchi "Parisienne", Cauliflower, Spiced Yams 28.

Diver Sea Scallops 🍷

Porcini, Salsify Meunière, Parsnip Beurre Blanc 27.

Omelet 🍷

Royal Trumpet Mushrooms, Spinach, Emmenthal 19.

Chatham Cod 🍷

Oven-Roasted, Brussels Sprouts, Horseradish 27.

Jumbo Lump Crab Cakes

Meyer Lemon Mousseline 29.

Braised Short-Rib

Creamed Leeks, Bone Marrow, Hen of the Woods 28.

Cavatelli

Duck Sausage & Confit, Roasted Squash, Cracklings 25.

Grilled Whole Fish 🍷

Herbes de Provence 29.

Grilled Tuna 🍷

Served Rare, Taro Mousseline, Corn & Morels 28.

Maftoul Couscous

Oven Dried Tomato, Raisins, Almonds 25.

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

SALADS & SANDWICHES

Caesar Salad

Grilled Chicken 24.50 | Filet Mignon 26. | Shrimp 26.

Chicken Chop-Chop Salad

Grilled Chicken, Napa Cabbage, Spicy Cashews 24.

Brasserie Burger Swiss Cheese, Crispy Bacon, Onions, Shiitake Mushrooms, House-Made Pickles 19.50

Lobster Club

Avocado, Bacon, Wasabi Mayonnaise 28.

Grilled Chicken Paillard 🍷

Arugula Salad, Shaved Fennel, Tomatoes 25.

GRILLADES & ROTISSERIE

All Steaks are Dry-Aged and Served with Brasserie Frites

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

Roasted Organic Chicken

Yukon Gold Mashed Potato, Au Jus 25.

Filet Mignon 39. 🍷

Petit Filet Mignon 33. 🍷

Steak Frites 34. 🍷

NY Sirloin 42. 🍷

Entrecôte au Poivre 34. 🍷

SIDES 7.

Pommes Frites | Sautéed or Creamed Spinach | Pomme Purée
Haricots Verts | Sautéed Mushrooms | Spätzle | Brussels Sprouts

Executive Chef Luc Dimnet

THE PRIVATE ROOM IS AVAILABLE Please Ask Your Server

🍷 *Gluten Free Dishes*

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