

DINNER

APPETIZERS

SEAFOOD PLATTER

A Selection of Fresh Lobster, Shrimp, Clams, Oysters, Crabmeat, Crayfish
19.50

Chilled Shrimp

Each 3.95

Clams on the Half Shell

Each 2.95

Pacific and Atlantic Oysters

Each 3.25

Jumbo Lump Crabmeat Cocktail

15.50

Onion Soup Gratinée

Emmenthaler, Gruyère Cheeses 12.50

Lobster Bisque

Crème Fraîche 12.50

Escargots Bourguignon

Puff Pastry, Tomatoes, Parsley 12.50

Red and Golden Beets

Vermont Goat Cheese,
Belgium Endive 12.50

Farmer's Field Greens

Haricots Verts, Golden Beets,
Red Radish, Banyuls Vinaigrette 11.

Frisée Aux Lardons

Poached Quail Eggs,
Roquefort Cheese,
Garlic Croutons 13.50

Chicken Bisteeya

Baked in Phyllo, Toasted Almonds,
Golden Raisins,
Orange Flower Essence 11.50

Yellowfin Tuna Tartare

Capers, Sun-Dried Tomatoes,
Cucumbers 14.50

Jumbo Lump Crab Cake

Celery Rémoulade,
Grain-Mustard Sauce 14.50

Foie Gras Terrine

Granny Smith Apples, Port Wine,
Toasted Brioche 15.

SEAFOOD

Atlantic Salmon

Artichokes, Fingerling Potatoes, Saffron 27.

Jumbo Lump Crab Cakes

Celery Rémoulade, Grain-Mustard Sauce 29.

Lobster Risotto

Sweet Peas, Tomatoes, Basil, Ricotta Salata 27.

Grilled Yellowfin Tuna

Calamari Provençale, Aioli 27.

Filet of Sole

Capers, Tomatoes, Leaf Spinach 27.

Ocean Striped Bass

Chanterelle Mushrooms, Braised Salsify 27.

Seafood Platter

A Selection of Fresh Lobster, Shrimp,
Clams, Oysters, Crabmeat, Crayfish
Le Petit 34. Le Grand 58.

Moules Frites

Marinière-White Wine, Garlic, Fresh Thyme
Piccante-Andouille Sausage, Tomatoes
Dijonaise-Belgium Beer, Dijon Mustard 21.

MEAT

All our Steaks are Dry-Aged, Served with Pommes Frites

Steak Frites Beurre Maître d'Hôtel 34.

New York Sirloin Steak 43.

Filet Mignon

"Café de Paris" or au Poivre 41.

Rotisserie Chicken

Whipped Yukon Gold, Thyme Jus 25.

Lamb Tagine

Couscous, Toasted Almonds,
Dates, Carrots 24.

Seared Rib-Eye Steak au Poivre

Green Peppercorn Sauce 42.

Petit Filet Mignon

Potato Gratin Dauphinois, Bordelaise Sauce
34.

Beef Bourguignon

Spaetzle, Root Vegetables, Lardons 23.

3 lb. Porterhouse Steak

Served Sliced off the Bone for Two
42. per person

DAILY SPECIALS

MONDAY

Pot Au Feu

Short Ribs in Beef Consommé,
Root Vegetables, Brussels Sprouts 26.

TUESDAY

Beef Bourguignon

Spaetzle, Root Vegetables, Lardons 24.

WEDNESDAY

Coq Au Vin

Leaf Spinach, Glazed Pearl Onions,
Button Mushrooms 24.

THURSDAY

Cassoulet

Duck Confit, Garlic Sausage, Bacon,
White Bean Stew 26.

FRIDAY

Bouillabaisse Provençale

Rouget, Monkfish, Shrimp, Mussels,
Clams, Saffron Aioli 27.

SATURDAY

Whole Roasted Rib-Eye

Au Jus, Potato Leek Gratin 29.

SIDES

7.50

Haricots Verts

Sautéed Leaf Spinach

Pommes Frites

Whipped Yukon Gold Potatoes

Sautéed Wild Mushrooms

Snow Peas Almondine

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