

Fruits de Mer

WEST COAST OYSTERS**

1/2 doz • \$24

EAST COAST OYSTERS**

1/2 doz • \$20

SHRIMP COCKTAIL

1/2 doz • \$19

LES PLATEAUX

PETIT**

\$85

GRAND**

\$155

PRESTIGE**

\$300

STONE CRAB • \$29

1/2 CHILLED LOBSTER • \$20

ALASKAN KING CRAB • \$30

LITTLENECK CLAMS**

1/2 doz • \$12

Salads

MIXED GREENS • \$11

radishes, herbs, red wine vinaigrette

WARM SHRIMP • \$21

lemon beurre blanc, avocado

CAPRESE • \$15

heirloom tomatoes, mozzarella, basil

NIÇOISE • \$22

confit tuna, red bliss potatoes, haricots verts

CRAB AND AVOCADO • \$24

dressed crab, bibb lettuce, shallots

Hors D'Oeuvres

HAMACHI CRUDO* • \$19

lemon, sea salt, radishes

BEEF CARPACCIO* • \$18

arugula, parmigiano, lemon, olive oil

TUNA TARTARE* • \$18

lemon, tabasco, chives

SALMON TARTARE* • \$17

lemon, shallots, chives

STEAK TARTARE DU PARC* • \$18

hand-chopped steak, capers, quail egg

GRANDE AIOLI DE PROVENCE • \$24

chilled shrimp, poached salmon,
mussels, assorted vegetables

CHILLED CUCUMBER SOUP • \$12

green apple, radish, marcona almonds

ONION SOUP GRATINÉE • \$13

CRISPY CALAMARI • \$14

lemon, tomato sauce

ESCARGOTS • \$15

hazelnut butter

SAUTÉED FOIE GRAS • \$24

caramelized apple, calvados beurre blanc

Cheese

SELECTION OF REGIONAL
FRENCH CHEESES

Select (3) \$18, (5) \$28 or (7) \$39

PAIN AU CHOCOLAT • \$4.5

CROISSANT • \$4

TURKEY SAUSAGE • \$6

Sides

NEUSKE'S BACON • \$8

POMMES FRITES • \$7

POMMES LYONNAISES • \$5

Pizza Chic

MARGHERITA • \$16

tomato, basil,
mozzarella

SAUSAGE • \$17

italian sweet sausage,
pomodoro, mozzarella

SPINACH &
ARTICHOKE • \$18

roasted garlic, cheese fonduta,
calabrian chili oil

TRUFFLE* • \$21

black truffle, egg,
fontina

Petit Déjeuner

EGGS BENEDICT* • \$16

hollandaise sauce

EGGS NORWEGIAN* • \$18

smoked salmon, hollandaise sauce

AVOCADO TOAST* • \$12

soft boiled egg, sourdough bread

SPINACH OMELETTE* • \$16

goat cheese

GRUYÈRE OMELETTE* • \$15

gruyère, fines herbes

TWO EGGS ANY STYLE* • \$14

YOGURT & BERRIES • \$10

SMOKED SALMON • \$16

bagel, cream cheese

BUTTERMILK PANCAKES • \$15

butter, maple syrup

FRENCH TOAST • \$16

berries, maple syrup, vanilla chantilly

Les Sandwiches

GRILLED SNAPPER SANDWICH • \$19

sun-dried tomatoes, olives, broccoli rabe, chili aioli

BURGER AMÉRICAIN* • \$18

cheeseburger, pommes frites

TOMATO & MOZZARELLA BAGUETTE • \$15

basil, olive oil

TOASTED CHICKEN CLUB • \$17

bacon, avocado

CROQUE MADAME • \$15

grilled ham, fried egg, sauce mornay

Entrées

TORTELLI • \$18

bufala ricotta, spinach, sage butter

PAPPARDELLE BOLOGNESE • \$24

beef, pork, veal, parmigiano reggiano

TAGLIOLINI • \$24

black winter truffle butter sauce, parmesan

GNOCCHI • \$18

san marzano tomatoes, basil

TROUT AMANDINE • \$29

toasted almonds, haricots verts, beurre noisette

GRILLED BRANZINO • \$29

mediterranean sea bass, aioli royale

PRAWNS FLAMBÉ • \$34

jumbo prawns, grilled asparagus

SEA BREAM • \$34

mediterranean vegetables, tapenade, lemon

MOULES FRITES • \$20

white wine, shallots, garlic

CHICKEN PAILLARD • \$18

shaved vegetable salad

STEAK FRITES* • \$29

flatiron, maître d'hôtel butter, pommes frites

GRILLED SALMON* • \$27

citrus tabbouleh, mint

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. 12/15/18

{ SEASONAL FEATURES }

CHICKEN LIVER PARFAIT

leak vinaigrette, pine nuts, toasted brioche mustard

\$ 12

OMELETTE

king crab, ossetra caviar, lobster sauce américaine, fines herbs

\$ 26

ROASTED QUAIL

foie gras, apple & apricot filling, parsnip puree, swiss chard, sauce vin rouge

\$ 26

CRÊPE SUZETTE

orange grand marnier syrup, cardamom ice cream

\$ 12