

BILL OF FARE

FRUITS DE MER

◆ OYSTERS ON THE HALF SHELL ◆

by the half dozen

WEST COAST -24 (GF)

EAST COAST -21 (GF)

◆ KING CRAB ◆

1/2 pound -65 1 pound -130

◆ SHRIMP COCKTAIL -25 ◆

PLATEAUX

Assortment of fresh seafood & shellfish

PETIT -125 (GF)

GRAND -225 (GF)

HORS D'OEUVRES

PAIN MAISON -5

Baguette, Salted Butter

BLUE CRAB BEIGNETS -24

Spicy Remoulade

ESCARGOTS EN CROÛTE -16

Garlic Herb Butter, Puff Pastry

SHRIMP NOLA -25

Creole Spice, Garlic, Biscuits

SALMON CARPACCIO -24 (GF)

Cured Salmon, Beets, Mustard Crème Fraîche,

Pickled Shallots

STEAK TARTARE -24

Garlic Aioli, Capers, Fines Herbes

House Made Potato Chips

CHARCUTERIE -27

Assortment Of Artisanal Meats And Cheeses,

Accoutrements

MAINS

OMELETTE GRUYÈRE -25 (GF) (V)

Farm Eggs, Mixed Greens

BOURSIN RIGATONI -29 (V)

Cremini Mushrooms, Blistered Tomatoes, Spinach,
Toasted Panko, Fines Herbes

MOULES FRITES -29 (GF)

PEI Mussels, White Wine, Garlic, Pommes Frites

SNAPPER AMANDINE -42 (GF)

Brown Butter, Almond Chili Crunch, Haricots Verts

SCALLOP RISOTTO -44 (GF)

Parsley-Vadouvan Pistou, Gruyère Brown Butter Crumble

BOUILLABAISSE -45

Lobster Saffron Broth, Baguette, Rouille

LOBSTER POT PIE -48

Puff Pastry, Mushrooms, Corn, Fingerlings, Sherry Cream

LE BURGER -26

Smash Patties, American Cheese, Red Onion,
Lettuce, Thousand Island, Pommes Frites

COQ AU VIN -34

Green Circle Farms Chicken, Shallot,
Roasted Mushrooms, Carrots, Pomme Purée

DUCK CONFIT -48

Savory Crêpes, Cherry-Hoisin, Crispy Vegetables

HERITAGE PORK SCHNITZEL -29

Buttermilk Spaetzle, Mustard Jus

STEAK FRITES (GF)

Maître D'hôtel Butter

10 oz Hanger -38

8 oz Filet -58

14 oz NY Strip -62

36 oz Tomahawk Ribeye -140

Spiced Cauliflower Steak -21 (V)

Cauliflower Puree, Sauce Verte, Herbs, Pommes Frites

SAUCE OPTIONS -4 (GF) (V)

Béarnaise / Au Poivre / Sauce Verte

Maine Lobster Tail Add On -45 (GF)

CAVIAR SERVICE

*Sustainably harvested by Regiis Ova
Served with brioche, blinis, crème fraîche,
egg, shallot, chive*

KALUGA HYBRID -125 / 1OZ.

OSSETRA -160 / 1OZ.

SALADS & SOUPS

Choice of Protein:

Steak -18, Salmon -12, Chicken -9, Shrimp -14

VERTE -13 (GF) (V)

Mixed Greens, White Balsamic Vinaigrette,
Radish, Fines Herbes

CAESAR -16

Parmesan, Brioche Crouton

FRISÉE -18

Frisée, Bacon Vinaigrette, Poached Egg

BEURRE BLANC -16 (GF)

Mixed Greens, Avocado, Truffle,
White Balsamic Vinaigrette

ONION SOUP GRATINÉE -14

Fontina, Gruyère, Parmesan, Crouton

MAINE LOBSTER BISQUE -19

Lobster Claw, Wild Mushrooms

Accompagniments

HARICOTS VERTS -9 (GF) (V)

ROASTED WILD MUSHROOMS -11 (VG)

ASPARAGUS + HOLLANDAISE -10 (V)

CAULIFLOWER GRATINÉE -12 (V)

POMME PURÉE -11 (GF) (V)

POMMES FRITES -9 (VG)