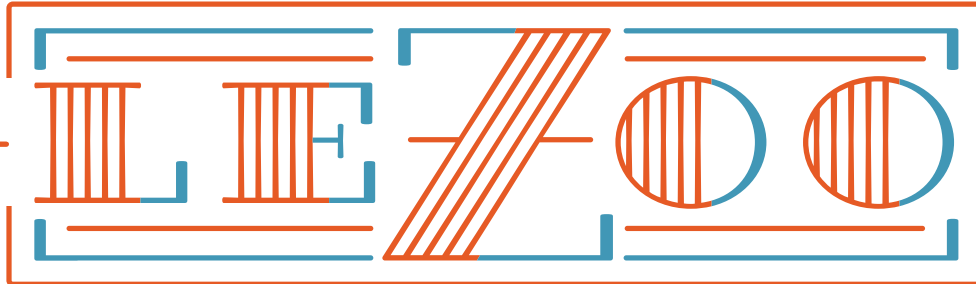


**CRAIG  
WALLEN**

*Monsieur Le Chef*

**ANTHONY  
RAMONAS**

*Directeur Général*

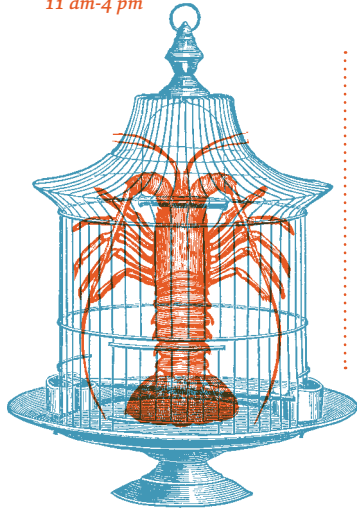


BRASSERIE • CAFÉ • BISTRO • RESTAURANT • BAR A VINS

**Déjeuner**

**LUNCH**  
Mon-Fri:  
11:30 am-4 pm  
**BRUNCH**  
Sat & Sun:  
11 am-4 pm

**DINNER**  
Sun-Thurs:  
4-10 pm  
Fri-Sat:  
4-11 pm



**FRUITS DE MER**

**Les Plateaux**

Kumamoto Oysters\*\*  
1/2 doz 22  
Assorted East Coast Oysters\*\*  
1/2 doz 18  
Shrimp Cocktail  
1/2 doz 17



PETIT\*\*  
75  
GRAND\*\*  
155  
PRESTIGE\*\*  
300

1/2 Chilled Lobster  
19  
Alaskan King Crab  
23  
Littleneck Clams\*\*  
1/2 doz 12

**LES HORS D'OEUVRES**

ONION SOUP GRATINÉE  
13  
MUSHROOM TART  
*pioppini mushrooms, truffled pecorino*  
16

TUNA & GRILLED ASPARAGUS\*  
*champagne vinaigrette, lemon, chervil*  
19  
MACARONI AU GRATIN  
15  
CHILLED CUCUMBER SOUP  
*green apple, radish, Marcona almonds*  
12

STEAK TARTARE DU PARC\*  
*hand-chopped steak, capers, quail egg*  
17

ESCARGOTS  
*hazelnut butter*  
15

HAMACHI CRUDO\*  
*radish, lemon, olive oil*  
16

SEARED FOIE GRAS  
*poached pear, frisée, Marcona almonds*  
26

TUNA CARPACCIO\*  
*leek vinaigrette*  
24

SMOKED SALMON TARTINE\*  
*horseradish crème fraîche, capers, egg*  
16

**SIDES**

Pommes Frites  
7  
Pommes Purée  
7  
Haricots Verts  
8  
Sautéed Spinach  
8

**LES SALADES**

SALADE VERTE  
*radishes, fine herbes, lemon vinaigrette*  
11

WARM SHRIMP SALADE  
*lemon beurre blanc, avocado*  
20

ARTICHOKE & HARICOTS VERTS\*  
*warm poached egg, mustard vinaigrette*  
16

CHICKEN PAILLARD  
*shaved vegetable salad*  
19

NIÇOISE SALADE  
*confit tuna, red bliss potatoes, haricots verts*  
19

TOMATO MOZZARELLA  
*toasted almond pistou, sherry vinegar*  
14

**CARAFES DE VIN**

12 ounces .. \$16  
25 ounces .. \$28

**BLANC**  
*Côte de Luberon*  
**ROUGE**  
*Côte de Ventoux*

**LES SANDWICHES**

CROQUE-MADAME\* . . . . . 15  
*grilled ham, fried egg, sauce mornay*

GRILLED SNAPPER SANDWICH . . . . . 19  
*sun-dried tomatoes, olives, broccoli rabe, chili aioli*

TOASTED CHICKEN CLUB. . . 17  
*bacon, avocado, french ham, gruyère*

BURGER AMÉRICAIN\* . . . . . 17  
*cheeseburger, pommes frites*

**LES ENTRÉES**

TROUT AMANDINE . . . . . 27  
*toasted almonds, haricots verts, beurre noisette*

STEAK FRITES\* . . . . . 29  
*grilled bavette, maître d' butter*

QUICHE LORRAINE . . . . . 14  
*mixed greens*

PETITE FILET MIGNON\* . . . . 42  
*asparagus, sauce Béarnaise*

SALMON PROVENCAL\* . . . . . 28  
*fennel, oranges, artichokes, taggiasca olives*

ROASTED CHICKEN . . . . . 25  
*pomme purée, haricot vert, chicken jus*

STEAK AU POIVRE\* . . . . . 38  
*black pepper crusted New York strip, garlic spinach, cognac demi-glace*

GRILLED RED SNAPPER . . . . 29  
*spinach, olive oil, tomato, lemon, herbs*

MOULES FRITES . . . . . 19  
*white wine, shallots, garlic*

GRILLED BRANZINO . . . . . 29  
*Mediterranean sea bass, aioli royale*

PASTA PRIMAVERA . . . . . 19  
*spring vegetables, warm cherry tomatoes, toasted pine nuts, basil*

\*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, 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.