

OPEN EVERYDAY

LUNCH · DINNER · WEEKEND BRUNCH

HOT HORS D'OEUVRES

ONION SOUP GRATINEE	12.00
HOUSEMADE CHICKEN NOODLE SOUP <i>organic chicken, spring vegetables, noodles</i>	8.00
SOUP DU JOUR	P/A
ESCARGOTS <i>garlic, parsley, butter</i>	12.95
WOK HAY FROG LEGS <i>boneless wok seared, yellow chives, shoaxing wine</i>	12.95
MACARONI GRATIN <i>cavatapi pasta, ham, mornay sauce, emmental, gruyère</i>	13.50
FRIED CALAMARI <i>lemon garlic aioli, marinara</i>	15.50
GRILLED CALAMARI <i>extra virgin olive oil, lemon, herbs</i>	15.50
BAJA FISH TACO <i>blackened seabass, mango, cilantro and sriracha mayo</i>	16.00
SEARED TUNA <i>sweet & sour black bean sauce</i>	17.50
JUMBO LUMP CRAB CAKE <i>celery root remoulade</i>	18.00

MUSSELS

choose a sauce: tomato / leeks pernod / Thai coconut
HALF 12.50 / FULL 22.00 served with frites

COLD HORS D'OEUVRES

TRIO OF CROSTINI <i>tomato basil / cucumber dill / ricotta truffle honey</i>	9.50
CHICKEN LIVER & FOIE GRAS MOUSSE <i>red onion marmalade</i>	12.95
BEEF CARPACCIO <i>pepper crusted, arugula, tomato, shaved parmesan</i>	16.50
YELLOW FIN TUNA TARTARE <i>white soy, avocado cream</i>	18.50
STEAK TARTARE <i>hand cut filet mignon, served the classic style</i>	S. 16.50 / L. 24.50

LES SALADES

MIXED BABY GREENS <i>tomato, cucumber, carrots, mustard lemon vinaigrette</i> <i>add goat cheese</i>	9.50 11.50
FRISÉE AUX LARDONS SALAD <i>soft poached egg, croutons, herbs, oil & vinegar</i>	12.50
CAESAR SALAD <i>romaine hearts, croutons, classic dressing</i>	13.00
ROQUETTE POMEGRANATE <i>baby arugula, pomegranate seeds, Asian pear, bleu cheese, balsamic vinaigrette</i>	13.50
ICEBERG WEDGE <i>tomato, bacon lardon, creamy maytag bleu cheese dressing</i>	14.00
APPLE PEAR SALAD <i>mixed greens, d'anjou pear, granny smith apple, truffle pecorino, walnuts, pear vinaigrette</i>	14.00
GREEK SALAD <i>romaine, tomato, cucumber, red & yellow peppers, onion, olives, feta cheese, red wine vinaigrette</i>	15.00
BEEF SALAD <i>red and gold beets, asparagus, haricot verts, baby arugula, candied walnuts, avocado, boucheron cheese, cabernet vinaigrette</i>	15.00
GOTHAM SALAD <i>roasted chicken, ham, bacon, tomato, beet, egg, baby greens, gruyère, white balsamic vinaigrette</i>	19.50
CHINESE CHICKEN SALAD <i>napa cabbage, red cabbage, snow peas, peanuts, carrot, cilantro, Thai basil, crispy wonton, sesame ginger dressing</i>	20.00
BUNLESS BURGER OVER SALAD <i>mixed greens, tomato, cucumber, red onion, haricot verts, avocado, balsamic vinaigrette</i>	20.00
GRILLED CALAMARI SALAD <i>frisée, butter lettuce, watercress, radicchio, lemon mustard vinaigrette</i>	20.00
SALAD NICOISE <i>seared tuna, baby field greens, fingerling potatoes, roasted peppers, haricot verts, nicoise olives, tomato, egg, cabernet vinaigrette</i>	22.00
JUMBO LUMP CRAB SALAD <i>tomato, avocado, corn, red onion, roasted red peppers, citrus vinaigrette</i>	23.50

BAR FRITES

RESTAURANT

BENTO BOX DAILY SPECIAL \$19.50

served with soup (onion Soup 3.00 suppl.)

PRIX FIXE \$23

CHOICE OF APPETIZER

SOUP (onion Soup 3.00 suppl.)
MIX BABY GREENS SALAD
ASIAN DUCK FRISÉE SALAD
WATERMELON & TOMATO SALAD
MUSSELS MEUNIERE
SMOKED SALMON with brioche

CHOICE OF ENTREE

CHICKEN MILANESE · HANGER STEAK
MUSHROOM PASTA · SALMON CONFIT
or BRAISED SHORT RIBS

CHOICE OF DESSERT

CHOCOLATE MOUSSE or ICE CREAM

SPA

TUNA SALAD PLATTER 18.50
cous cous salad, summer fruit, hard boiled egg, avocado, olive oil & lemon

CAL: 394 / CARBS: 61 / PROTEIN: 50 / FAT: 22 / FIBER: 16

CHILLED LOBSTER SALAD 23.50
avocado, frisée & bibb lettuce, red peppers, corn, Thai basil, celery, mustard vinaigrette

CAL: 375 / CARBS: 26 / PROTEIN: 42 / FAT: 27 / FIBER: 14

GRILLED BLACK BASS 22.50
salad of warm spinach & arugula, red & yellow heirloom tomatoes, olive oil & lemon

CAL: 390 / CARBS: 14 / PROTEIN: 16 / FAT: 32 / FIBER: 8

CREPES & QUICHES

served with green salad

HAM & CHEESE CREPE 14.00
BEEF SHORTRIB CREPE 14.50
CLASSIC QUICHE LORRAIN 14.50
MUSHROOM QUICHE 14.50

SANDWICHES

served with pomme frites

HAMBURGER 17.00
CHEESEBURGER 18.00
signature house blend, brioche bun
CROQUE MONSIEUR 15.00
berkshire ham, gruyère, mornay sauce
CROQUE MADAME *fried egg* 15.50
GRILLED CHEESE AND MUSHROOM 14.00
gruyère, shitake & cremini mushrooms, country bread
GRILLED CHICKEN CLUB 16.50
triple decker toasted brioche, avocado, bacon, lettuce, tomato, red onion, sweet garlic mayo
SLICED STEAK SANDWICH 19.00
sautéed onion, gruyère
FRENCH DIP *prime roast beef, baguette, mayo, au jus* 19.00
TUNA BLT *seared yellowfin, bacon, lettuce, tomato, avocado, sweet garlic aioli* 19.50

SLIDERS

served with pomme frites

MINI BURGERS 15.00
MINI CHEESEBURGERS 16.00
signature house blend, potato bun
SHORT RIBS 15.00
sweet slaw, pickled red onion, potato bun
ASIAN SALMON BURGERS 15.50
hand cut, arugula, wasabi aioli, brioche bun
PETITE FILET MIGNON 19.75
lettuce, tomato, garlic aioli, onion roll

PIZZETTES

MARGHERITA <i>tomato, basil, house made mozzarella</i>	16.00
CÔTE D'AZUR <i>caramelized onion, balsamic glazed figs, roquefort</i>	16.50
PROVENÇALE <i>roasted onions, peppers, olives, house made mozzarella, oven dried tomato</i>	18.00
WILD MUSHROOM & FONTINA	18.00
ROBIOLA <i>truffle oil</i>	23.00

PASTA

TOMATE CLASSIC <i>spaghetti, tomato, basil, garlic</i>	14.50
VEGETABLE NOUILLE <i>tagliatelle, tomatoes, mushroom, asparagus, garlic</i>	16.50
WILD MUSHROOM <i>linguine, spinach, tomato</i>	18.00
PAPPARDELLE BOLOGNESE <i>six hour braise of veal, pork, beef</i>	19.75
OPEN SHRIMP RAVIOLI <i>shellfish broth, herb butter</i>	19.75

POULTRY

CRISPY FRIED BABY CHICKEN <i>pomme frites</i>	19.50
GRILLED CHICKEN PAILLARD <i>frisée, mache, roasted tomato, shaved parmesan</i>	22.00
POULET FROMAGE <i>breaded chicken cutlet, tomato sauce, mozzarella, gruyère, haricot verts</i>	24.00
PAN-ROASTED ORGANIC CHICKEN <i>spinach, pomme puree</i>	27.00
ORGANIC LONG ISLAND DUCK <i>seared breast, leg confit, baby bok choy, duck jus</i>	28.00

FISH

all fish can be simply prepared with lemon and olive oil

FISH & FRITES <i>crispy cod, herb remoulade</i>	19.50
BROOK TROUT "ALMONDINE" <i>beurre noisette, almonds, haricot verts</i>	23.50
PAN ROASTED SALMON <i>French lentils</i>	28.00
WHOLE CRISPY BLACK BASS CHINOIS <i>julienne vegetables, Chinese sausage, soy ginger sauce</i>	29.50
GRILLED FILET OF BRANZINO <i>baby arugula, radicchio, red onion</i>	32.00
CARAMELIZED SEA SCALLOPS <i>cauliflower, mushrooms, pine nuts, golden raisins</i>	33.00
SEARED CHATHAM HALIBUT <i>asparagus, royal trumpet mushrooms, beurre blanc</i>	34.00

STEAK FRITES

served with pomme frites & choice of one sauce: chimmichurri, peppercorn, Bordelaise, béarnaise, roquefort, maitre'd butter

HANGER STEAK	28.50
PRIME SIRLOIN	42.00
FILET MIGNON	39.50

ENTREES

OMELETTE DU JOUR <i>pomme frites</i>	16.00
GRILLED VEGETABLES <i>warm goat cheese</i>	18.50
BRASSERIE MEAT LOAF <i>slow roasted beef, veal, pork, pomme puree, snap peas, carrots, gravy</i>	19.75
CHICKEN BROCHETTE <i>twin skewers, peppers, onions, zucchini, rice pilaf</i>	22.00
PORK TENDERLOIN <i>spatzle, crispy Brussels sprouts, calvados jus</i>	22.00
SLICED FILET MIGNON <i>caramelized onions, pomme frites</i>	29.50
BRAISED SHORT RIBS <i>pomme puree</i>	28.00
LAMB T-BONES <i>spinach, lemon</i>	32.00

POMME FRITES

served with choice of one sauce: roasted garlic aioli, bleu cheese, wasabi aioli, BBQ chipotle · an assortment of all sauces 2.00

HOME MADE POMME FRITES	7.00
SWEET POTATO FRIES	8.00
TRUFFLE FRITES	9.00

SIDES

SPINACH / MUSHROOMS / BRUSSELS SPROUTS BOK CHOY / RICE PILAF / HARICOT VERTS POMME PUREE / ASPARAGUS / CARROTS	8.50
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