

OPEN EVERYDAY

LUNCH · DINNER · WEEKEND BRUNCH

HOT HORS D'OEUVRES

ONION SOUP GRATINEE	14
HOUSEMADE CHICKEN NOODLE SOUP <i>organic chicken, spring vegetables, noodles</i>	11
SOUP DU JOUR	P/A
ESCARGOTS <i>garlic, parsley, butter</i>	16
MACARONI GRATIN <i>cavatapi pasta, ham, mornay sauce, emmental, gruyère</i>	18
CLAMS OREGANTA	18
FRIED CALAMARI <i>lemon garlic aioli, marinara</i>	21
GRILLED CALAMARI <i>EVOO, lemon, herbs</i>	21
SEARED TUNA <i>sweet & sour black bean sauce</i>	23
JUMBO LUMP CRAB CAKE	25

BAJA FISH TACOS

mango, cilantro and sriracha mayo

BLACKENED SEABASS	19
BLUEFIN TUNA	21
GRILLED SHRIMP	21

COLD HORS D'OEUVRES

CHICKEN LIVER & FOIE GRAS MOUSSE <i>red onion marmalade</i>	16
BEEF CARPACCIO <i>pepper crusted, arugula, tomato, shaved parmesan</i>	20
YELLOWFIN TUNA TARTARE <i>white soy, avocado cream</i>	24
STEAK TARTARE <i>hand cut filet mignon, served the classic style</i>	S. 20 / L. 28

LES SALADES

MIXED BABY GREENS <i>tomato, cucumber, carrots, mustard lemon vinaigrette add goat cheese</i>	14
FRISÉE AUX LARDONS SALAD <i>soft poached egg, croutons, herbs, oil & vinegar</i>	16
CAESAR SALAD <i>romaine hearts, croutons, classic dressing</i>	17
ROQUETTE POMEGRANATE <i>baby arugula, pomegranate seeds, Asian pear, bleu cheese, balsamic vinaigrette</i>	18
ICEBERG WEDGE <i>tomato, bacon lardon, maytag bleu cheese dressing</i>	19
APPLE PEAR SALAD <i>mixed greens, d'anjou pear, granny smith apple, truffle pecorino, walnuts, pear vinaigrette</i>	19
GREEK SALAD <i>romaine, tomato, cucumber, red & yellow peppers, onion, olives, feta cheese, red wine vinaigrette</i>	19
BEET SALAD <i>red and gold beets, asparagus, haricot verts, baby arugula, candied walnuts, avocado, boucheron cheese, cabernet vinaigrette</i>	19

LARGE SALADES

CHINESE CHICKEN SALAD <i>napa cabbage, red cabbage, snow peas, peanuts, carrot, cilantro, Thai basil, crispy wonton, sesame ginger dressing</i>	28
BUNLESS BURGER OVER SALAD <i>mixed greens, tomato, cucumber, red onion, haricot verts, avocado, balsamic vinaigrette</i>	27
THE BEVERLY <i>chopped, grilled chicken, romaine, tomatoes, hard boiled egg, avocado, beets, bacon, cheddar, balsamic vinaigrette</i>	25
GRILLED CALAMARI SALAD <i>frisée, butter lettuce, watercress, radicchio, lemon mustard vinaigrette</i>	27
SALAD NICOISE <i>seared tuna, baby field greens, fingerling potatoes, roasted peppers, haricot verts, nicoise olives, tomato, egg, cabernet vinaigrette</i>	29
JUMBO LUMP CRAB SALAD <i>tomato, avocado, corn, red onion, roasted red peppers, citrus vinaigrette</i>	30
AHI TUNA POKE BOWL <i>steamed white rice, avocado, radish, edamame, diakon sprout, cucumber salad, pickled ginger, poke dressing</i>	30

BAR FRITES

RESTAURANT

MUSSELS

TOMATO, LEEKS PERNOD
or THAI COCONUT Sauce
HALF 18 / FULL 28 served with frites

PRIX FIXE \$30

CHOICE OF APPETIZER
SOUP (<i>onion Soup 3.00 suppl.</i>)
MIX BABY GREENS SALAD
ASIAN DUCK FRISÉE SALAD
WATERMELON & TOMATO SALAD
MUSSELS MEUNIERE
SMOKED SALMON <i>with brioche</i>
CHOICE OF ENTREE
CHICKEN MILANESE · HANGER STEAK
MUSHROOM PASTA · SALMON CONFIT
<i>or BRAISED SHORT RIBS</i>
CHOICE OF DESSERT
CHOCOLATE MOUSSE <i>or ICE CREAM</i>

SPA

TUNA SALAD PLATTER	24
<i>cous cous salad, summer fruit, hard boiled egg, avocado, olive oil & lemon</i>	
CAL: 394 / CARBS: 61 / PROTEIN: 50 / FAT: 22 / FIBER: 16	
CHILLED LOBSTER SALAD	29
<i>avocado, frisée & bibb lettuce, red peppers, corn, Thai basil, celery, mustard vinaigrette</i>	
CAL: 375 / CARBS: 26 / PROTEIN: 42 / FAT: 27 / FIBER: 14	
GRILLED BLACK BASS	28
<i>salad of warm spinach & arugula, red & yellow heirloom tomatoes, olive oil & lemon</i>	
CAL: 390 / CARBS: 14 / PROTEIN: 16 / FAT: 32 / FIBER: 8	

CREPES & QUICHES

served with green salad

HAM & CHEESE CREPE	17
BEEF SHORTRIB CREPE	18
CLASSIC QUICHE LORRAINE	17
MUSHROOM QUICHE	17

SANDWICHES

served with pomme frites

HAMBURGER <i>signature house blend, brioche bun</i>	22
CHEESEBURGER <i>signature house blend, brioche bun</i>	23
HOUSE-MADE VEGGIE BURGER <i>our signature blend, jack cheese, soy glaze</i>	22
GRILLED CHICKEN CLUB <i>triple decker toasted brioche, avocado, bacon, lettuce, tomato, red onion, sweet garlic mayo</i>	21
SLICED STEAK SANDWICH <i>sautéed onion, gruyère</i>	27
FRENCH DIP <i>prime roast beef, baguette, mayo, au jus</i>	27
TUNA BLT <i>seared yellowfin, bacon, lettuce, tomato, avocado, sweet garlic aioli</i>	28

SLIDERS

served with pomme frites

MINI BURGERS <i>signature house blend, potato bun</i>	22
MINI CHEESEBURGERS <i>signature house blend, potato bun</i>	23
SHORT RIBS <i>sweet slaw, pickled red onion, potato bun</i>	23
ASIAN SALMON BURGERS <i>hand cut, arugula, wasabi aioli, brioche bun</i>	22
PETITE FILET MIGNON <i>lettuce, tomato, garlic aioli, onion roll</i>	27

PIZZETTES

MARGHERITA <i>tomato, basil, house made mozzarella</i>	20
ARUGULA PROSCIUTTO	24
PROVENÇALE <i>roasted onions, peppers, olives, house made mozzarella, oven dried tomato</i>	23
WILD MUSHROOM & FONTINA	23
ROBIOLA <i>truffle oil</i>	26

PASTA

TOMATE CLASSIC <i>spaghetti, tomato, basil, garlic</i>	20
PAPPARDELLE BOLOGNESE <i>six hour braise of veal, pork, beef</i>	27
WILD MUSHROOM <i>linguine, spinach, tomato</i>	23
LINGUINE WHITE CLAM SAUCE	25
FRESH ZUCCHINI LINGUINE <i>tomato sauce</i>	25

POULTRY

CRISPY FRIED BABY CHICKEN <i>pomme frites</i>	26
GRILLED CHICKEN PAILLARD <i>frisée, mache, roasted tomato, shaved parmesan</i>	28
POULET FROMAGE <i>breaded chicken cutlet, tomato sauce, mozzarella, gruyère, haricot verts</i>	30
PAN-ROASTED ORGANIC CHICKEN <i>spinach, pomme puree</i>	34

FISH

all fish can be simply prepared with lemon and olive oil

FISH & FRITES <i>crispy cod, herb remoulade</i>	25
BROOK TROUT "ALMONDINE" <i>beurre noisette, almonds, haricot verts</i>	31
PAN ROASTED SALMON <i>French lentils</i>	34
GRILLED FILET OF BRANZINO <i>baby arugula, radicchio, red onion</i>	42
CARAMELIZED SEA SCALLOPS <i>cauliflower, mushrooms, pine nuts, golden raisins</i>	40
SEARED CHATHAM HALIBUT <i>asparagus, royal trumpet mushrooms, beurre blanc</i>	41

STEAK FRITES

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

HANGER STEAK	43
PRIME SIRLOIN	58
FILET MIGNON	51
COLORADO BONE-IN RIB EYE	68

ENTREES

OMELETTE DU JOUR <i>pomme frites</i>	19
BRASSERIE MEAT LOAF <i>slow roasted beef, veal, pork, pomme puree, gravy</i>	26
CHICKEN BROCHETTE <i>twin skewers, peppers, onions, zucchini, rice pilaf</i>	28
SLICED FILET MIGNON <i>caramelized onions, pomme frites</i>	35
BRAISED SHORT RIBS <i>pomme puree</i>	34

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	11
SWEET POTATO FRIES	12
TRUFFLE FRITES	13

SIDES

SPINACH / MUSHROOMS / RICE PILAF
BRUSSELS SPROUTS / HARICOT VERTS
POMME PUREE / ASPARAGUS / BROCCOLI