

OPEN EVERYDAY

LUNCH · DINNER · WEEKEND BRUNCH

HOT HORS D'OEUVRES

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| ONION SOUP GRATINEE | 14.00 |
| HOUSEMADE CHICKEN NOODLE SOUP <i>organic chicken, spring vegetables, noodles</i> | 9.50 |
| SOUP DU JOUR | P/A |
| ESCARGOTS <i>garlic, parsley, butter</i> | 14.50 |
| MACARONI GRATIN <i>cavatapi pasta, ham, mornay sauce, emmental, gruyère</i> | 15.00 |
| CLAMS OREGANTA | 15.00 |
| FRIED CALAMARI <i>lemon garlic aioli, marinara</i> | 17.00 |
| GRILLED CALAMARI <i>extra virgin olive oil, lemon, herbs</i> | 17.00 |
| SEARED TUNA <i>sweet & sour black bean sauce</i> | 18.50 |
| JUMBO LUMP CRAB CAKE | 21.00 |

BAJA FISH TACOS

mango, cilantro and sriracha mayo

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| BLACKENED SEABASS | 16.50 |
| BLUEFIN TUNA | 17.50 |
| GRILLED SHRIMP | 18.50 |

COLD HORS D'OEUVRES

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| CHICKEN LIVER & FOIE GRAS MOUSSE <i>red onion marmalade</i> | 13.50 |
| BEEF CARPACCIO <i>pepper crusted, arugula, tomato, shaved parmesan</i> | 18.00 |
| YELLOW FIN TUNA TARTARE <i>white soy, avocado cream</i> | 20.00 |
| STEAK TARTARE <i>S. 17.00 / L. 25.00</i> <i>hand cut filet mignon, served the classic style</i> | |

LES SALADES

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| MIXED BABY GREENS <i>tomato, cucumber, carrots, mustard lemon vinaigrette</i> <i>add goat cheese</i> | 12.00 |
| FRISÉE AUX LARDONS SALAD <i>soft poached egg, croutons, herbs, oil & vinegar</i> | 14.00 |
| CAESAR SALAD <i>romaine hearts, croutons, classic dressing</i> | 14.50 |
| ROQUETTE POMEGRANATE <i>baby arugula, pomegranate seeds, Asian pear, bleu cheese, balsamic vinaigrette</i> | 15.50 |
| ICEBERG WEDGE <i>tomato, bacon lardon, maytag bleu cheese dressing</i> | 16.00 |
| APPLE PEAR SALAD <i>mixed greens, d'anjou pear, granny smith apple, truffle pecorino, walnuts, pear vinaigrette</i> | 16.00 |
| GREEK SALAD <i>romaine, tomato, cucumber, red & yellow peppers, onion, olives, feta cheese, red wine vinaigrette</i> | 16.50 |
| BEET SALAD <i>red and gold beets, asparagus, haricot verts, baby arugula, candied walnuts, avocado, boucheron cheese, cabernet vinaigrette</i> | 16.50 |
| THE BEVERLY <i>chopped, grilled chicken, romaine, tomatoes, hard boiled egg, avocado, beets, bacon, cheddar, balsamic vinaigrette</i> | 21.00 |
| CHINESE CHICKEN SALAD <i>napa cabbage, red cabbage, snow peas, peanuts, carrot, cilantro, Thai basil, crispy wonton, sesame ginger dressing</i> | 25.00 |
| BUNLESS BURGER OVER SALAD <i>mixed greens, tomato, cucumber, red onion, haricot verts, avocado, balsamic vinaigrette</i> | 22.50 |
| GRILLED CALAMARI SALAD <i>frisée, butter lettuce, watercress, radicchio, lemon mustard vinaigrette</i> | 23.50 |
| SALAD NICOISE <i>seared tuna, baby field greens, fingerling potatoes, roasted peppers, haricot verts, nicoise olives, tomato, egg, cabernet vinaigrette</i> | 25.50 |
| JUMBO LUMP CRAB SALAD <i>tomato, avocado, corn, red onion, roasted red peppers, citrus vinaigrette</i> | 24.00 |
| AHI TUNA POKE BOWL <i>steamed white rice, avocado, radish, edamame, diakon sprout, cucumber salad, pickled ginger, poke dressing</i> | 26.00 |

BAR FRITES

RESTAURANT

LES OEUF

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| TWO ORGANIC EGGS <i>ANY STYLE, HOMEFRIES</i> | 12.50 |
| AVOCADO TOAST <i>TWO EGGS ANY STYLE, MULTIGRAIN BREAD</i> | 17.00 |
| EGGS BENEDICT <i>POACHED EGGS, HAM, HOLLANDAISE ON AN ENGLISH MUFFIN, HOMEFRIES</i> | 18.00 |
| THREE EGG OMELETTE <i>CHOICE OF THREE FILLINGS: SPINACH, MUSHROOM, FINE HERBS, HAM, TOMATO, PEPPERS, GRUYÈRE AND CHEDDAR, HOMEFRIES</i> | 16.50 |
| SMOKED SALMON BENEDICT <i>POACHED EGGS, SMOKED SALMON, HOLLANDAISE ON AN ENGLISH MUFFIN, HOMEFRIES</i> | 19.50 |
| STEAK & EGGS <i>7 OZ STRIP STEAK, TWO EGGS ANY STYLE, HOMEFRIES</i> | 27.00 |

BREAKFAST ENTREES

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| 1/2 GRAPEFRUIT | 5.50 |
| STEEL CUT IRISH OATMEAL <i>dried fruits and brown sugar</i> | 10.50 |
| HOME MADE GRANOLA <i>organic yogurt and fresh berries</i> | 14.00 |
| VANILLA BELGIAN WAFFLE <i>fresh berries, whipped cream</i> | 16.50 |
| BUTTERMILK PANCAKES <i>warm blueberry compote, maple syrup</i> | 16.50 |
| FRENCH TOAST <i>challah bread, sweet butter, fresh berries, warm maple syrup</i> | 17.50 |
| HUEVOS RANCHEROS <i>crispy tortilla, tomatillo verde, jack cheese, avocado, lima crema</i> | 16.50 |
| SHORT RIB HASH <i>choice of egg, spinach, potato, hollandaise sauce</i> | 17.00 |
| SMOKED SALMON PLATE <i>toasted bagel, classic accompaniments</i> | 21.00 |

ADD ONS

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| 2 AVOCADO TOAST | 9.50 |
| HASH BROWNS | 7.50 |
| HAM, BACON or SAUSAGE | 7.50 |
| TWO ORGANIC EGGS | 8.50 |

LE PANIER

a basket of freshly baked

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| BREADS & PASTRIES | 15.00 |
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CREPES & QUICHES

served with green salad

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| HAM & CHEESE CREPE | 14.50 |
| BEEF SHORT RIB CREPE | 15.00 |
| CLASSIC QUICHE LORRAINE | 15.00 |
| MUSHROOM QUICHE | 15.00 |

SANDWICHES

served with pomme frites

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| HAMBURGER | 19.00 |
| CHEESEBURGER <i>signature house blend, brioche bun</i> | 20.50 |
| HOUSE-MADE VEGGIE BURGER <i>our signature blend, jack cheese, soy glaze</i> | 20.00 |
| GRILLED CHICKEN CLUB <i>triple decker toasted brioche, avocado, bacon, lettuce, tomato, red onion, sweet garlic mayo</i> | 19.00 |
| SLICED STEAK SANDWICH <i>sautéed onion, gruyère</i> | 22.00 |
| FRENCH DIP <i>prime roast beef, baguette, mayo, au jus</i> | 22.00 |
| TUNA BLT <i>seared yellowfin, bacon, lettuce, tomato, avocado, garlic aioli</i> | 23.50 |

PIZZETTES

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| MARGHERITA <i>tomato, basil, house made mozzarella</i> | 17.00 |
| ARUGULA PROSCIUTTO | 21.50 |
| PROVENÇALE <i>roasted onions, peppers, olives, house made mozzarella, oven dried tomato</i> | 19.50 |
| WILD MUSHROOM & FONTINA | 19.50 |
| ROBIOLA <i>truffle oil</i> | 24.00 |

PASTA

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| TOMATE CLASSIC <i>spaghetti, tomato, basil, garlic</i> | 17.00 |
| PAPPARDELLE BOLOGNESE <i>six hour braise of veal, pork, beef</i> | 23.00 |
| WILD MUSHROOM <i>linguine, spinach, tomato</i> | 19.50 |
| LINGUINE WHITE CLAM SAUCE | 21.00 |
| FRESH ZUCCHINI LINGUINE <i>tomato sauce</i> | 23.00 |

POULTRY

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| CRISPY FRIED BABY CHICKEN <i>pomme frites</i> | 22.00 |
| GRILLED CHICKEN PAILLARD <i>frisée, mache, roasted tomato, shaved parmesan</i> | 24.00 |
| POULET FROMAGE <i>breaded chicken cutlet, tomato sauce, mozzarella, gruyère, haricot verts</i> | 26.00 |
| PAN-ROASTED ORGANIC CHICKEN <i>spinach, pomme puree</i> | 29.00 |

FISH

all fish can be simply prepared with lemon and olive oil

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| FISH & FRITES <i>crispy cod, herb remoulade</i> | 20.50 |
| BROOK TROUT "ALMONDINE" <i>beurre noisette, almonds, haricot verts</i> | 25.50 |
| PAN ROASTED SALMON <i>French lentils</i> | 29.50 |
| GRILLED FILET OF BRANZINO <i>baby arugula, radicchio, red onion</i> | 37.00 |
| CARAMELIZED SEA SCALLOPS <i>cauliflower, mushrooms, pine nuts, golden raisins</i> | 36.00 |
| SEARED CHATHAM HALIBUT <i>asparagus, royal trumpet mushrooms, beurre blanc</i> | 37.00 |

STEAK FRITES

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

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| HANGER STEAK | 32.00 |
| PRIME SIRLOIN | 47.00 |
| FILET MIGNON | 44.00 |
| COLORADO BONE-IN RIB EYE | 59.00 |

ENTREES

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| OMELETTE DU JOUR <i>pomme frites</i> | 17.00 |
| BRASSERIE MEAT LOAF <i>slow roasted beef, veal, pork, pomme puree, snap peas, carrots, gravy</i> | 22.50 |
| CHICKEN BROCHETTE <i>twin skewers, peppers, onions, zucchini, rice pilaf</i> | 25.00 |
| SLICED FILET MIGNON <i>caramelized onions, pomme frites</i> | 30.50 |
| BRAISED SHORT RIBS <i>pomme puree</i> | 31.00 |

POMME FRITES

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

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| HOME MADE POMME FRITES | 8.50 |
| SWEET POTATO FRIES | 9.50 |
| TRUFFLE FRITES | 10.50 |

SLIDERS

served with pomme frites

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| MINI BURGERS / CHEESEBURGERS <i>signature house blend, potato bun</i> | 18.50 / 20.00 |
| SHORT RIBS <i>sweet slaw, pickled red onion, potato bun</i> | 20.50 |
| ASIAN SALMON BURGERS <i>hand cut, arugula, wasabi aioli, brioche bun</i> | 18.50 |
| PETITE FILET MIGNON <i>lettuce, tomato, sweet garlic aioli, onion roll</i> | 23.00 |