

OPEN EVERYDAY

LUNCH · DINNER · WEEKEND BRUNCH

HOT HORS D'OEUVRES

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
FRIED CALAMARI <i>lemon garlic aioli, marinara</i>	17.00
CLAMS OREGANATA	15.00
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 <i>celery root remoulade</i>	21.00

BAJA FISH TACOS

mango, cilantro and sriracha mayo

BLACKENED SEABASS	16.50
BLUEFIN TUNA	17.50
GRILLED SHRIMP	18.50

MUSSELS

TOMATO, LEEKS PERNOD *or* THAI COCONUT Sauce
HALF 15.50 / FULL 25.00 *served with frites*

COLD HORS D'OEUVRES

CHICKEN LIVER & FOIE GRAS MOUSSE <i>red onion marmalade</i>	13.50
BEEF CARPACCIO <i>pepper crusted, arugula, tomato, shaved parmesan</i>	18.00
YELLOWFIN TUNA TARTARE <i>white soy, avocado cream</i>	20.50
STEAK TARTARE	S. 17.00 / L. 25.00
<i>hand cut filet mignon, served the classic style</i>	

LES SALADES

MIXED BABY GREENS <i>tomato, cucumber, carrots, mustard lemon vinaigrette</i>	12.00
<i>add GOAT CHEESE</i>	14.00
FRISÉE AUX LARDONS SALAD <i>soft poached egg, croutons, herbs, oil & vinegar</i>	15.00
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, creamy 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
BEEF SALAD <i>red and gold beets, asparagus, haricot verts, baby arugula, candied walnuts, avocado, boucheron cheese, cabernet vinaigrette</i>	16.50

LARGE SALADES

GRILLED CALAMARI SALAD <i>butter lettuce, frisée, watercress, radicchio, lemon mustard vinaigrette</i>	23.50
CHINESE CHICKEN SALAD <i>napa cabbage, red cabbage, snow peas, peanuts, carrot, cilantro, Thai basil, crispy wonton, sesame ginger dressing</i>	25.00
SALAD NICOISE <i>seared tuna, baby field greens, fingerling potatoes, roasted peppers, haricot verts, nicoise olives, tomato, egg, cabernet vinaigrette</i>	25.50
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

PLATS DU JOUR

MONDAY

HALIBUT MILANESE

TUESDAY

STUFFED JUMBO SHRIMP

WEDNESDAY

BRAISED LAMB SHANK

THURSDAY

BOUILLABAISSE

FRIDAY

2 LB LOBSTER

SATURDAY

BONELESS PRIME RIB

SUNDAY

COQ AU VIN

CHILLED SEAFOOD

OYSTERS	1/2 doz	P/A
LITTLE NECK CLAMS	1/2 doz	12.00
CHERRY STONE CLAMS	1/2 doz	12.00
CRABMEAT COCKTAIL		20.00
JUMBO SHRIMP COCKTAIL		18.00
1/2 CHIX LOBSTER		19.00

PLATEAUX DE FRUITS DE MER

PETIT	50.00
GRAND	69.00
ROYAL	99.00

FROMAGE & CHARCUTERIE

FLIGHT of THREE CHEESES	22.00
SELECTION of THREE MEATS	18.00
BOARD of THREE MEATS and THREE SEASONAL CHEESES <i>fruit & condiments</i>	38.00

SANDWICHES

served with pomme frites

HAMBURGER <i>signature house blend, brioche bun</i>	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

SLIDERS

served with pomme frites

MINI BURGERS <i>signature house blend, potato bun</i>	18.50
CHEESEBURGERS <i>signature house blend, potato bun</i>	20.50
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

PIZZETTES

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

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

CRISPY FRIED BABY CHICKEN <i>pomme frites</i>	22.00
GRILLED CHICKEN PAILLARD <i>frisée, mache, roasted tomato, shaved parmesan</i>	24.50
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

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

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

ENTREES

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

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

SIDES

SPINACH / MUSHROOMS / RICE PILAF	
BRUSSELS SPROUTS / HARICOT VERTS	
POMME PUREE / ASPARAGUS / BROCCOLI	10.00