

BAR FRITES

RESTAURANT

HORS D'OEUVRES

ONION SOUP GRATINEE	18
HOUSEMADE CHICKEN NOODLE SOUP <i>organic chicken, spring vegetables, noodles</i>	12
ESCARGOTS <i>garlic, parsley, butter</i>	19
TRUFFLE MAC & CHEESE	23
FRIED CALAMARI <i>lemon garlic aioli, marinara</i>	24
CLAMS OREGANATA	20
GRILLED CALAMARI <i>extra virgin olive oil, lemon, herbs</i>	23
JUMBO LUMP CRAB CAKE	28
YELLOWFIN TUNA TARTARE <i>white soy, avocado cream</i>	28
STEAK TARTARE <i>hand cut filet mignon, served the classic style</i>	29

BAJA FISH TACOS

mango, cilantro and sriracha mayo

BLACKENED SEABASS	21
BLUEFIN TUNA	24
GRILLED SHRIMP	23

MUSSELS

TOMATO, LEEKS PERNOD
or THAI COCONUT SAUCE 32
served with frites

LES SALADES

MIXED BABY GREENS <i>tomato, cucumber, carrots, mustard lemon vinaigrette</i> add GOAT CHEESE	16 18
CAESAR SALAD <i>romaine hearts, croutons, classic dressing</i>	19
ICEBERG WEDGE <i>tomato, bacon lardon, creamy maytag bleu cheese dressing</i>	20
APPLE PEAR SALAD <i>mixed greens, d'anjou pear, granny smith apple, truffle pecorino, walnuts, pear vinaigrette</i>	21
GREEK SALAD <i>romaine, tomato, cucumber, red & yellow peppers, onion, olives, feta cheese, red wine vinaigrette</i>	21
BEET SALAD <i>red and gold beets, asparagus, haricot verts, baby arugula, candied walnuts, avocado, boucheron cheese, cabernet vinaigrette</i>	21

LARGE SALADES

THE BEVERLY <i>chopped, grilled chicken, romaine, tomatoes, avocado, hard boiled egg, beets, bacon, cheddar, balsamic vinaigrette</i>	29
CHINESE CHICKEN SALAD <i>napa cabbage, red cabbage, snow peas, peanuts, carrot, cilantro, Thai basil, crispy wonton, sesame ginger dressing</i>	30
SALAD NICOISE <i>seared tuna, baby field greens, fingerling potatoes, roasted peppers, haricot verts, nicoise olives, tomato, egg, cabernet vinaigrette</i>	33
AHI TUNA POKE BOWL <i>steamed white rice, avocado, radish, edamame, diakon sprout, cucumber salad, pickled ginger, poke dressing</i>	34

CHILLED SEAFOOD

OYSTERS <i>east coast west coast</i>	1/2 doz	P/A
LITTLE NECK CLAMS	1/2 doz	17
JUMBO SHRIMP COCKTAIL		22

PLATS DU JOUR

..... MONDAY
BRASSERIE MEAT LOAF
..... TUESDAY
BROOK TROUT "ALMONDINE"
..... WEDNESDAY
BRAISED LAMB SHANK
..... THURSDAY
HALIBUT MILANESE
..... FRIDAY
2 LB LOBSTER
..... SATURDAY
BONELESS PRIME RIB
..... SUNDAY
BRAISED SHORT RIBS

STEAK FRITES

served with pomme frites
All our steaks are USDA PRIME and
hand-crafted by our expert butchers

STEAK FRITES	44
FILET MIGNON	55
FILET MIGNON AU POIVRE	58
PRIME SIRLOIN	61
COLORADO BONE-IN RIB EYE	87

FISH

*all fish can be simply prepared with
lemon and olive oil*

FISH & FRITES <i>crispy cod, herb remoulade</i>	27
PAN ROASTED SALMON <i>French lentils</i>	37
GRILLED FILET OF BRANZINO <i>baby arugula, radicchio, red onion</i>	44
SEARED CHATHAM HALIBUT <i>asparagus, wild mushrooms, beurre blanc</i>	45
STUFFED JUMBO SHRIMP <i>jumbo shrimp with fresh crabmeat</i>	47

POULTRY

GRILLED CHICKEN PAILLARD <i>frisée, mache, roasted tomato, shaved parmesan</i>	29
CHICKEN PARMIGIANA <i>breaded chicken cutlet, tomato sauce, mozzarella, gruyère, haricot verts</i>	34
PAN-ROASTED ORGANIC CHICKEN <i>spinach, pomme puree</i>	36

PIZZETTES

MARGHERITA <i>tomato, basil, house made mozzarella</i>	23
MUSHROOM	26
SAUSAGE & JALAPEÑO	28
ROBIOLA <i>truffle oil</i>	30

PASTA

SPICY RIGATONI	30
PAPPARDELLE BOLOGNESE	32
LINGUINE WHITE CLAM SAUCE	32

SANDWICHES & SLIDERS

served with pomme frites

HAMBURGER <i>signature house blend, brioche bun</i>	25
CHEESEBURGER <i>signature house blend, choice of cheese, brioche bun</i>	27
VEGGIE BURGER <i>our signature blend, jack cheese, soy glaze</i>	25
GRILLED CHICKEN CLUB <i>triple decker toasted brioche, avocado, bacon, lettuce, tomato, red onion, sweet garlic mayo</i>	25
CRISPY CHICKEN SANDWICH <i>Sesame seeds, coleslaw, pickles, tomato, onion, harrisa mayo</i>	28
FRENCH DIP <i>prime roast beef, baguette, mayo, au jus</i>	30
SLICED STEAK SANDWICH <i>sautéed onion, gruyère</i>	39
TUNA BLT <i>seared yellowfin, bacon, lettuce, tomato, avocado, garlic aioli</i>	35
BURGER SLIDERS <i>signature house blend, potato bun</i>	25
CHEESEBURGER SLIDERS <i>signature house blend, potato bun</i>	27

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	12
SWEET POTATO FRIES	13
TRUFFLE FRITES	14

SIDES

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