

## 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
CLAMS OREGANTA	15.00
FRIED CALAMARI <i>lemon garlic aioli, marinara</i>	17.00
GRILLED CALAMARI <i>EVOO, lemon, herbs</i>	17.00
SEARED TUNA <i>sweet &amp; 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

### 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 add goat cheese</i>	12.00 14.00
FRISÉE AUX LARDONS SALAD <i>soft poached egg, croutons, herbs, oil &amp; 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, 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 &amp; 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

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
THE BEVERLY <i>chopped, grilled chicken, romaine, tomatoes, hard boiled egg, avocado, beets, bacon, cheddar, balsamic vinaigrette</i>	21.00
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

### MUSSELS

TOMATO, LEEKS PERNOD

or THAI COCONUT Sauce

HALF 15.50 / FULL 25.00 served with frites

### PRIX FIXE \$25

#### 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 20.50  
*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 26.00  
*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 25.00  
*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	14.50
BEEF SHORTRIB CREPE	15.00
CLASSIC QUICHE LORRAINE	15.00
MUSHROOM QUICHE	15.00

### 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 19.00 <i>triple decker toasted brioche, avocado, bacon, lettuce, tomato, red onion, sweet garlic mayo</i>	
SLICED STEAK SANDWICH 22.00 <i>sautéed onion, gruyère</i>	
FRENCH DIP 22.00 <i>prime roast beef, baguette, mayo, au jus</i>	
TUNA BLT 23.50 <i>seared yellowfin, bacon, lettuce, tomato, avocado, sweet garlic aioli</i>	

### SLIDERS

*served with pomme frites*

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

### PIZZETTES

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

### PASTA

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

### POULTRY

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

### FISH

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

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

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