

## OPEN EVERYDAY

LUNCH · DINNER · WEEKEND BRUNCH

### HOT HORS D'OEUVRES

ONION SOUP GRATINEE	13.00
HOUSEMADE CHICKEN NOODLE SOUP <i>organic chicken, spring vegetables, noodles</i>	8.00
SOUP DU JOUR	P/A
ESCARGOTS <i>garlic, parsley, butter</i>	13.95
MACARONI GRATIN <i>cavatapi pasta, ham, mornay sauce, emmental, gruyère</i>	14.50
FRIED CALAMARI <i>lemon garlic aioli, marinara</i>	16.50
GRILLED CALAMARI <i>extra virgin olive oil, lemon, herbs</i>	16.50
BAJA FISH TACO <i>blackened seabass, mango, cilantro and sriracha mayo</i>	16.50
SEARED TUNA <i>sweet &amp; sour black bean sauce</i>	18.50
JUMBO LUMP CRAB CAKE <i>celery root remoulade</i>	19.00

### MUSSELS

choose a sauce: tomato / leeks pernod / Thai coconut  
HALF 13.50 / FULL 23.00 served with frites

### COLD HORS D'OEUVRES

CHICKEN LIVER & FOIE GRAS MOUSSE <i>red onion marmalade</i>	12.95
BEEF CARPACCIO <i>pepper crusted, arugula, tomato, shaved parmesan</i>	17.50
YELLOW FIN TUNA TARTARE <i>white soy, avocado cream</i>	19.50
STEAK TARTARE <i>hand cut filet mignon, served the classic style</i>	S. 16.50 / L. 24.50

### LES SALADES

MIXED BABY GREENS <i>tomato, cucumber, carrots, mustard lemon vinaigrette add goat cheese</i>	10.00
FRISÉE AUX LARDONS SALAD <i>soft poached egg, croutons, herbs, oil &amp; vinegar</i>	12.00
CAESAR SALAD <i>romaine hearts, croutons, classic dressing</i>	13.50
ROQUETTE POMEGRANATE <i>baby arugula, pomegranate seeds, Asian pear, bleu cheese, balsamic vinaigrette</i>	14.00
ICEBERG WEDGE <i>tomato, bacon lardon, creamy maytag bleu cheese dressing</i>	14.50
APPLE PEAR SALAD <i>mixed greens, d'anjou pear, granny smith apple, truffle pecorino, walnuts, pear vinaigrette</i>	15.00
GREEK SALAD <i>romaine, tomato, cucumber, red &amp; yellow peppers, onion, olives, feta cheese, red wine vinaigrette</i>	15.50
BEET SALAD <i>red and gold beets, asparagus, haricot verts, baby arugula, candied walnuts, avocado, boucheron cheese, cabernet vinaigrette</i>	16.00
GOTHAM SALAD <i>roasted chicken, ham, bacon, tomato, beet, egg, baby greens, gruyère, white balsamic vinaigrette</i>	20.00
CHINESE CHICKEN SALAD <i>napa cabbage, red cabbage, snow peas, peanuts, carrot, cilantro, Thai basil, crispy wonton sesame ginger dressing</i>	21.00
BUNLESS BURGER OVER SALAD <i>mixed greens, tomato, cucumber, red onion, haricot verts, avocado, balsamic vinaigrette</i>	21.00
GRILLED CALAMARI SALAD <i>frisée, butter lettuce, watercress, radicchio, lemon mustard vinaigrette</i>	21.00
SALAD NICOISE <i>seared tuna, baby field greens, fingerling potatoes, roasted peppers, haricot verts, nicoise olives, tomato, egg, cabernet vinaigrette</i>	23.00
JUMBO LUMP CRAB SALAD <i>tomato, avocado, corn, red onion, roasted red peppers, citrus vinaigrette</i>	24.00

# BAR FRITES

## RESTAURANT

**BENTO BOX**  
**DAILY SPECIAL \$20.50**  
*served with soup (onion Soup 3.00 suppl.)*

### PRIX FIXE \$25

..... **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
or BRAISED SHORT RIBS

..... **CHOICE OF DESSERT** .....

CHOCOLATE MOUSSE or ICE CREAM
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### SPA

TUNA SALAD PLATTER <i>cous cous salad, summer fruit, hard boiled egg, avocado, olive oil &amp; lemon</i>	19.50
CAL: 394 / CARBS: 61 / PROTEIN: 50 / FAT: 22 / FIBER: 16	
CHILLED LOBSTER SALAD <i>avocado, frisée &amp; bibb lettuce, red peppers, corn, Thai basil, celery, mustard vinaigrette</i>	24.50
CAL: 375 / CARBS: 26 / PROTEIN: 42 / FAT: 27 / FIBER: 14	
GRILLED BLACK BASS <i>salad of warm spinach &amp; arugula, red &amp; yellow heirloom tomatoes, olive oil &amp; lemon</i>	23.50
CAL: 390 / CARBS: 14 / PROTEIN: 16 / FAT: 32 / FIBER: 8	

### CREPES & QUICHES

*served with green salad*

HAM & CHEESE CREPE	14.00
BEEF SHORTRIB CREPE	14.50
CLASSIC QUICHE LORRAINE	14.50
MUSHROOM QUICHE	14.50

### SANDWICHES

*served with pomme frites*

HAMBURGER	18.00
CHEESEBURGER <i>signature house blend, brioche bun</i>	19.00
CROQUE MONSIEUR <i>berkshire ham, gruyère, mornay sauce</i>	16.00
CROQUE MADAME <i>fried egg</i>	16.50
GRILLED CHEESE AND MUSHROOM <i>gruyère, shitake &amp; cremini mushrooms, country bread</i>	15.00
GRILLED CHICKEN CLUB <i>triple decker toasted brioche, avocado, bacon, lettuce, tomato, red onion, sweet garlic mayo</i>	17.50
SLICED STEAK SANDWICH <i>sautéed onion, gruyère</i>	19.50
FRENCH DIP <i>prime roast beef, baguette, mayo, au jus</i>	20.00
TUNA BLT <i>seared yellowfin, bacon, lettuce, tomato, avocado, sweet garlic aioli</i>	20.50

### SLIDERS

*served with pomme frites*

MINI BURGERS	16.00
MINI CHEESEBURGERS <i>signature house blend, potato bun</i>	17.00
SHORT RIBS <i>sweet slaw, pickled red onion, potato bun</i>	16.00
ASIAN SALMON BURGERS <i>hand cut, arugula, wasabi aioli, brioche bun</i>	16.50
PETITE FILET MIGNON <i>lettuce, tomato, garlic aioli, onion roll</i>	20.50

### PIZZETTES

MARGHERITA <i>tomato, basil, house made mozzarella</i>	16.50
ARUGULA PROSCIUTTO	21.00
PROVENÇALE <i>roasted onions, peppers, olives, house made mozzarella, oven dried tomato</i>	18.50
WILD MUSHROOM & FONTINA	19.00
ROBIOLA <i>truffle oil</i>	23.50

### PASTA

TOMATE CLASSIC <i>spaghetti, tomato, basil, garlic</i>	16.00
VEGETABLE NOUILLE <i>tagliatelle, tomatoes, mushroom, asparagus, garlic</i>	17.50
WILD MUSHROOM <i>linguine, spinach, tomato</i>	19.00
PAPPARDELLE BOLOGNESE <i>six hour braise of veal, pork, beef</i>	21.00
OPEN SHRIMP RAVIOLI <i>shellfish broth, herb butter</i>	21.00

### POULTRY

CRISPY FRIED BABY CHICKEN <i>pomme frites</i>	21.00
GRILLED CHICKEN PAILLARD <i>frisée, mache, roasted tomato, shaved parmesan</i>	23.00
POULET FROMAGE <i>breaded chicken cutlet, tomato sauce, mozzarella, gruyère, haricot verts</i>	25.00
PAN-ROASTED ORGANIC CHICKEN <i>spinach, pomme puree</i>	28.00

### FISH

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

FISH & FRITES <i>crispy cod, herb remoulade</i>	19.50
BROOK TROUT "ALMONDINE" <i>beurre noisette, almonds, haricot verts</i>	24.00
PAN ROASTED SALMON <i>French lentils</i>	29.00
GRILLED FILET OF BRANZINO <i>baby arugula, radicchio, red onion</i>	36.00
CARAMELIZED SEA SCALLOPS <i>cauliflower, mushrooms, pine nuts, golden raisins</i>	35.00
SEARED CHATHAM HALIBUT <i>asparagus, royal trumpet mushrooms, beurre blanc</i>	35.00

### STEAK FRITES

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

HANGER STEAK	29.00
PRIME SIRLOIN	44.00
FILET MIGNON	42.00

### ENTREES

OMELETTE DU JOUR <i>pomme frites</i>	16.00
BRASSERIE MEAT LOAF <i>slow roasted beef, veal, pork, pomme puree, snap peas, carrots, gravy</i>	21.00
CHICKEN BROCHETTE <i>twin skewers, peppers, onions, zucchini, rice pilaf</i>	23.00
SLICED FILET MIGNON <i>caramelized onions, pomme frites</i>	29.50
BRAISED SHORT RIBS <i>pomme puree</i>	29.00

### 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	7.50
SWEET POTATO FRIES	8.50
TRUFFLE FRITES	9.50

### SIDES

SPINACH / MUSHROOMS / RICE PILAF	
BRUSSELS SPROUTS / HARICOT VERTS	
POMME PUREE / ASPARAGUS / BROCCOLI	9.50