

OPEN EVERYDAY

LUNCH · DINNER · WEEKEND BRUNCH

HOT HORS D'OEUVRES

ONION SOUP GRATINEE	14
HOUSEMADE CHICKEN NOODLE SOUP <i>organic chicken, spring vegetables, noodles</i>	10.50
SOUP DU JOUR	P/A
ESCARGOTS <i>garlic, parsley, butter</i>	16
MACARONI GRATIN <i>cavatapi pasta, ham, mornay sauce, emmental, gruyère</i>	17
FRIED CALAMARI <i>lemon garlic aioli, marinara</i>	19
CLAMS OREGANATA	17
GRILLED CALAMARI <i>extra virgin olive oil, lemon, herbs</i>	19
SEARED TUNA <i>sweet & sour black bean sauce</i>	21
JUMBO LUMP CRAB CAKE	24

BAJA FISH TACOS

mango, cilantro and sriracha mayo

BLACKENED SEABASS	18
BLUEFIN TUNA	20
GRILLED SHRIMP	20

MUSSELS

TOMATO, LEEKS PERNOD *or* THAI COCONUT Sauce
HALF 17 / FULL 27 served with frites

COLD HORS D'OEUVRES

CHICKEN LIVER & FOIE GRAS MOUSSE <i>red onion marmalade</i>	15
BEEF CARPACCIO <i>pepper crusted, arugula, tomato, shaved parmesan</i>	19
YELLOWFIN TUNA TARTARE <i>white soy, avocado cream</i>	23
STEAK TARTARE <i>hand cut filet mignon, served the classic style</i>	S. 19 / L. 27

LES SALADES

MIXED BABY GREENS <i>tomato, cucumber, carrots, mustard lemon vinaigrette</i> add GOAT CHEESE	13
FRISÉE AUX LARDONS SALAD <i>soft poached egg, croutons, herbs, oil & vinegar</i>	15
CAESAR SALAD <i>romaine hearts, croutons, classic dressing</i>	16
ROQUETTE POMEGRANATE <i>baby arugula, pomegranate seeds, Asian pear, bleu cheese, balsamic vinaigrette</i>	17
ICEBERG WEDGE <i>tomato, bacon lardon, creamy maytag bleu cheese dressing</i>	18
APPLE PEAR SALAD <i>mixed greens, d'anjou pear, granny smith apple, truffle pecorino, walnuts, pear vinaigrette</i>	18
GREEK SALAD <i>romaine, tomato, cucumber, red & yellow peppers, onion, olives, feta cheese, red wine vinaigrette</i>	18
BEET SALAD <i>red and gold beets, asparagus, haricot verts, baby arugula, candied walnuts, avocado, boucheron cheese, cabernet vinaigrette</i>	18

LARGE SALADES

GRILLED CALAMARI SALAD <i>butter lettuce, frisée, watercress, radicchio, lemon mustard vinaigrette</i>	26
CHINESE CHICKEN SALAD <i>napa cabbage, red cabbage, snow peas, peanuts, carrot, cilantro, Thai basil, crispy wonton, sesame ginger dressing</i>	27
SALAD NICOISE <i>seared tuna, baby field greens, fingerling potatoes, roasted peppers, haricot verts, nicoise olives, tomato, egg, cabernet vinaigrette</i>	28
AHI TUNA POKE BOWL <i>steamed white rice, avocado, radish, edamame, diakon sprout, cucumber salad, pickled ginger, poke dressing</i>	28

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	14.00
CHERRY STONE CLAMS	1/2 doz	14.00
CRABMEAT COCKTAIL		24.00
JUMBO SHRIMP COCKTAIL		20.00
1/2 CHIX LOBSTER		21.00

PLATEAUX DE FRUITS DE MER

PETIT	52.00
GRAND	69.00
ROYAL	99.00

FROMAGE & CHARCUTERIE

FLIGHT of THREE CHEESES	25
SELECTION of THREE MEATS	19
BOARD of THREE MEATS and THREE SEASONAL CHEESES <i>fruit & condiments</i>	41

SANDWICHES

served with pomme frites

HAMBURGER <i>signature house blend, brioche bun</i>	21
CHEESEBURGER <i>signature house blend, brioche bun</i>	22
HOUSE-MADE VEGGIE BURGER <i>our signature blend, jack cheese, soy glaze</i>	21
GRILLED CHICKEN CLUB <i>triple decker toasted brioche, avocado, bacon, lettuce, tomato, red onion, sweet garlic mayo</i>	20
SLICED STEAK SANDWICH <i>sautéed onion, gruyère</i>	26
FRENCH DIP <i>prime roast beef, baguette, mayo, au jus</i>	25
TUNA BLT <i>seared yellowfin, bacon, lettuce, tomato, avocado, garlic aioli</i>	26

SLIDERS

served with pomme frites

MINI BURGERS <i>signature house blend, potato bun</i>	21
CHEESEBURGERS <i>signature house blend, potato bun</i>	22
SHORT RIBS <i>sweet slaw, pickled red onion, potato bun</i>	22
ASIAN SALMON BURGERS <i>hand cut, arugula, wasabi aioli, brioche bun</i>	21
PETITE FILET MIGNON <i>lettuce, tomato, sweet garlic aioli, onion roll</i>	26

PIZZETTES

MARGHERITA <i>tomato, basil, house made mozzarella</i>	18.50
ARUGULA PROSCIUTTO	23.50
PROVENÇALE <i>roasted onions, peppers, olives, house made mozzarella, oven dried tomato</i>	21.50
WILD MUSHROOM & FONTINA	22
ROBIOLA <i>truffle oil</i>	25.50

PASTA

TOMATE CLASSIC <i>spaghetti, tomato, basil, garlic</i>	19
PAPPARDELLE BOLOGNESE <i>six hour braise of veal, pork, beef</i>	25
WILD MUSHROOM <i>linguine, spinach, tomato</i>	21.50
LINGUINE WHITE CLAM SAUCE	24
FRESH ZUCCHINI LINGUINE <i>tomato sauce</i>	24

POULTRY

CRISPY FRIED BABY CHICKEN <i>pomme frites</i>	25
GRILLED CHICKEN PAILLARD <i>frisée, mache, roasted tomato, shaved parmesan</i>	27
POULET FROMAGE <i>breaded chicken cutlet, tomato sauce, mozzarella, gruyère, haricot verts</i>	29
PAN-ROASTED ORGANIC CHICKEN <i>spinach, pomme puree</i>	33

FISH

all fish can be simply prepared with lemon and olive oil

FISH & FRITES <i>crispy cod, herb remoulade</i>	24
BROOK TROUT "ALMONDINE" <i>beurre noisette, almonds, haricot verts</i>	29
PAN ROASTED SALMON <i>French lentils</i>	33
GRILLED FILET OF BRANZINO <i>baby arugula, radicchio, red onion</i>	41
CARAMELIZED SEA SCALLOPS <i>cauliflower, mushrooms, pine nuts, golden raisins</i>	39
SEARED CHATHAM HALIBUT <i>asparagus, royal trumpet mushrooms, beurre blanc</i>	40

STEAK FRITES

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

HANGER STEAK	41
PRIME SIRLOIN	57
FILET MIGNON	49
COLORADO BONE-IN RIB EYE	65

ENTREES

OMELETTE DU JOUR <i>pomme frites</i>	18
BRASSERIE MEAT LOAF <i>slow roasted beef, veal, pork, pomme puree, gravy</i>	25
CHICKEN BROCHETTE <i>twin skewers, peppers, onions, zucchini, rice pilaf</i>	27
SLICED FILET MIGNON <i>caramelized onions, pomme frites</i>	34
BRAISED SHORT RIBS <i>pomme puree</i>	33

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	10
SWEET POTATO FRIES	11
TRUFFLE FRITES	12

SIDES

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