

## 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>	9.50
SOUP DU JOUR	P/A
ESCARGOTS <i>garlic, parsley, butter</i>	15
MACARONI GRATIN <i>cavatapi pasta, ham, mornay sauce, emmental, gruyère</i>	16
CLAMS OREGANTA	16
FRIED CALAMARI <i>lemon garlic aioli, marinara</i>	18
GRILLED CALAMARI <i>extra virgin olive oil, lemon, herbs</i>	18
SEARED TUNA <i>sweet &amp; sour black bean sauce</i>	18.50
JUMBO LUMP CRAB CAKE	21

### BAJA FISH TACOS

*mango, cilantro and sriracha mayo*

BLACKENED SEABASS	17
BLUEFIN TUNA	18
GRILLED SHRIMP	19

### COLD HORS D'OEUVRES

CHICKEN LIVER & FOIE GRAS MOUSSE <i>red onion marmalade</i>	14
BEEF CARPACCIO <i>pepper crusted, arugula, tomato, shaved parmesan</i>	18
YELLOW FIN TUNA TARTARE <i>white soy, avocado cream</i>	21
STEAK TARTARE <i>hand cut filet mignon, served the classic style</i>	S. 18 / L. 26

### LES SALADES

MIXED BABY GREENS <i>tomato, cucumber, carrots, mustard lemon vinaigrette add goat cheese</i>	12.50
FRISÉE AUX LARDONS SALAD <i>soft poached egg, croutons, herbs, oil &amp; vinegar</i>	14.50
CAESAR SALAD <i>romaine hearts, croutons, classic dressing</i>	15.50
ROQUETTE POMEGRANATE <i>baby arugula, pomegranate seeds, Asian pear, bleu cheese, balsamic vinaigrette</i>	16.50
ICEBERG WEDGE <i>tomato, bacon lardon, maytag bleu cheese dressing</i>	17
APPLE PEAR SALAD <i>mixed greens, d'anjou pear, granny smith apple, truffle pecorino, walnuts, pear vinaigrette</i>	17
GREEK SALAD <i>romaine, tomato, cucumber, red &amp; yellow peppers, onion, olives, feta cheese, red wine vinaigrette</i>	17
BEET SALAD <i>red and gold beets, asparagus, haricot verts, baby arugula, candied walnuts, avocado, boucheron cheese, cabernet vinaigrette</i>	17
THE BEVERLY <i>chopped, grilled chicken, romaine, tomatoes, hard boiled egg, avocado, beets, bacon, cheddar, balsamic vinaigrette</i>	22
CHINESE CHICKEN SALAD <i>napa cabbage, red cabbage, snow peas, peanuts, carrot, cilantro, Thai basil, crispy wonton, sesame ginger dressing</i>	26
BUNLESS BURGER OVER SALAD <i>mixed greens, tomato, cucumber, red onion, haricot verts, avocado, balsamic vinaigrette</i>	24
GRILLED CALAMARI SALAD <i>frisée, butter lettuce, watercress, radicchio, lemon mustard vinaigrette</i>	25
SALAD NICOISE <i>seared tuna, baby field greens, fingerling potatoes, roasted peppers, haricot verts, nicoise olives, tomato, egg, cabernet vinaigrette</i>	26
JUMBO LUMP CRAB SALAD <i>tomato, avocado, corn, red onion, roasted red peppers, citrus vinaigrette</i>	26
AHI TUNA POKE BOWL <i>steamed white rice, avocado, radish, edamame, diakon sprout, cucumber salad, pickled ginger, poke dressing</i>	27

# BAR FRITES

## RESTAURANT

### LES OEUF

TWO ORGANIC EGGS <i>ANY STYLE, HOMEFRIES</i>	13
AVOCADO TOAST <i>TWO EGGS ANY STYLE, MULTIGRAIN BREAD</i>	17.50
EGGS BENEDICT <i>POACHED EGGS, HAM, HOLLANDAISE ON AN ENGLISH MUFFIN, HOMEFRIES</i>	18.50
THREE EGG OMELETTE <i>CHOICE OF THREE FILLINGS: SPINACH, MUSHROOM, FINE HERBS, HAM, TOMATO, PEPPERS, GRUYÈRE AND CHEDDAR, HOMEFRIES</i>	17
SMOKED SALMON BENEDICT <i>POACHED EGGS, SMOKED SALMON, HOLLANDAISE ON AN ENGLISH MUFFIN, HOMEFRIES</i>	20
STEAK & EGGS <i>7 OZ STRIP STEAK, TWO EGGS ANY STYLE, HOMEFRIES</i>	29

### BREAKFAST ENTREES

1/2 GRAPEFRUIT	5.50
STEEL CUT IRISH OATMEAL <i>dried fruits and brown sugar</i>	10.50
HOME MADE GRANOLA <i>organic yogurt and fresh berries</i>	14
VANILLA BELGIAN WAFFLE <i>fresh berries, whipped cream</i>	17
BUTTERMILK PANCAKES <i>warm blueberry compote, maple syrup</i>	17
FRENCH TOAST <i>challah bread, sweet butter, fresh berries, warm maple syrup</i>	18
HUEVOS RANCHEROS <i>crispy tortilla, tomatillo verde, jack cheese, avocado, lima crema</i>	17
SHORT RIB HASH <i>choice of egg, spinach, potato, hollandaise sauce</i>	18
SMOKED SALMON PLATE <i>toasted bagel, classic accompaniments</i>	22

### ADD ONS

2 AVOCADO TOAST	10
HASH BROWNS	8
HAM, BACON or SAUSAGE	8
TWO ORGANIC EGGS	9

### LE PANIER

*a basket of freshly baked*

BREADS & PASTRIES 16

### CREPES & QUICHES

*served with green salad*

HAM & CHEESE CREPE	15
BEEF SHORT RIB CREPE	16
CLASSIC QUICHE LORRAINE	16
MUSHROOM QUICHE	16

### SANDWICHES

*served with pomme frites*

HAMBURGER	20
CHEESEBURGER <i>signature house blend, brioche bun</i>	21.50
HOUSE-MADE VEGGIE BURGER <i>our signature blend, jack cheese, soy glaze</i>	20
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>	24
FRENCH DIP <i>prime roast beef, baguette, mayo, au jus</i>	23
TUNA BLT <i>seared yellowfin, bacon, lettuce, tomato, avocado, garlic aioli</i>	24

### PIZZETTES

MARGHERITA <i>tomato, basil, house made mozzarella</i>	18
ARUGULA PROSCIUTTO	22.50
PROVENÇALE <i>roasted onions, peppers, olives, house made mozzarella, oven dried tomato</i>	20.50
WILD MUSHROOM & FONTINA	20.50
ROBIOLA <i>truffle oil</i>	24.50

### PASTA

TOMATE CLASSIC <i>spaghetti, tomato, basil, garlic</i>	18
PAPPARDELLE BOLOGNESE <i>six hour braise of veal, pork, beef</i>	24
WILD MUSHROOM <i>linguine, spinach, tomato</i>	20.50
LINGUINE WHITE CLAM SAUCE	22
FRESH ZUCCHINI LINGUINE <i>tomato sauce</i>	23.50

### POULTRY

CRISPY FRIED BABY CHICKEN <i>pomme frites</i>	24
GRILLED CHICKEN PAILLARD <i>frisée, mache, roasted tomato, shaved parmesan</i>	26
POULET FROMAGE <i>breaded chicken cutlet, tomato sauce, mozzarella, gruyère, haricot verts</i>	27
PAN-ROASTED ORGANIC CHICKEN <i>spinach, pomme puree</i>	31

### FISH

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

FISH & FRITES <i>crispy cod, herb remoulade</i>	22
BROOK TROUT "ALMONDINE" <i>beurre noisette, almonds, haricot verts</i>	27
PAN ROASTED SALMON <i>French lentils</i>	31
GRILLED FILET OF BRANZINO <i>baby arugula, radicchio, red onion</i>	39
CARAMELIZED SEA SCALLOPS <i>cauliflower, mushrooms, pine nuts, golden raisins</i>	38
SEARED CHATHAM HALIBUT <i>asparagus, royal trumpet mushrooms, beurre blanc</i>	38

### STEAK FRITES

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

HANGER STEAK	34
PRIME SIRLOIN	49
FILET MIGNON	47
COLORADO BONE-IN RIB EYE	59

### ENTREES

OMELETTE DU JOUR <i>pomme frites</i>	17
BRASSERIE MEAT LOAF <i>slow roasted beef, veal, pork, pomme puree, snap peas, carrots, gravy</i>	23
CHICKEN BROCHETTE <i>twin skewers, peppers, onions, zucchini, rice pilaf</i>	26
SLICED FILET MIGNON <i>caramelized onions, pomme frites</i>	32
BRAISED SHORT RIBS <i>pomme puree</i>	32

### 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	9
SWEET POTATO FRIES	10
TRUFFLE FRITES	11

### SLIDERS

*served with pomme frites*

MINI BURGERS / CHEESEBURGERS <i>signature house blend, potato bun</i>	20 / 21
SHORT RIBS <i>sweet slaw, pickled red onion, potato bun</i>	21
ASIAN SALMON BURGERS <i>hand cut, arugula, wasabi aioli, brioche bun</i>	19
PETITE FILET MIGNON <i>lettuce, tomato, sweet garlic aioli, onion roll</i>	24