

HORS D'OEUVRES

ONION SOUP GRATINÉE caramelized onions in rich broth, Gruyère crouton	6.75
SOUP DU JOUR	Priced Daily
TRUFFLE POTATO SOUP velvety potato purée, chive crème fraîche and truffle oil	7.00
MESCLUN SALADE baby greens candied nuts and aged red wine vinaigrette with French goat cheese	7.99 8.99
with duck confit	11.99
FRISÉE LYONNAISE frisée lettuce, bacon lardons, toasted hazelnuts, poached egg and hazelnut vinaigrette	9.99
SEARED LAMB TENDERLOIN frisée lettuce, bacon cracklings, sliced tomatoes and roasted garlic Dijon aioli	8.99
BEEF TARTARE* aged sirloin chopped by hand, traditional garniture and toast points	12.99
FOIE GRAS pan seared with blackberry corn cake, micro greens and port reduction	16.50
CHARCUTERIE ASSORTIES housemade sausages, pâté, terrine and chef's selection of rillettes (serves 2)	17.75
CRISPY VEAL SWEETBREADS Mozzarella cheese cavatappi, Serrano ham and Gruyère mornay	8.99
FRIED GOAT CHEESE SALAD baby arugula, roasted red and yellow beets, and lingonberry balsamic vinaigrette	9.99
ESCARGOTS in garlic and parsley butter	8.99
PLATEAU DE FROMAGE chef's selection of artisanal cheese and accompaniments	10.99

All cheeses supplied by Avondale Wine and Cheese

STEAK FRITES	
NY STEAK FRITES maitre d'hôtel butter	24.99
NY STEAK AU POIVRE	25.99
FILET ROQUEFORT	27.99
BUTCHER'S STEAK	
shallot demi-glace	19.99
BRASSERIE BURGER*	
10 oz. beef burger grilled to order and served with pommes frites	9.99
<i>With Roquefort, Gruyère or Cheddar 10.99 (Béarnaise Sauce available 1.00)</i>	

ENTREES

TROUT BEURRE BLANC almond rice pilaf, julienne vegetables and lemon butter sauce	20.99
SALMON BÉARNAISE potato puree, garlic spinach and Béarnaise sauce	21.99
CAVATELLI PASTA WITH SEARED SCALLOPS sun-dried tomatoes, mushrooms, arugula and lemon garlic cream sauce	22.99
PORK CHOP BRITTANY grilled double cut pork chop, roasted red potatoes, red cabbage, caramelized apples and calvados sauce	24.99
BRAISED RABBIT white wine, crème fraîche, whole grain mustard and potatoes dauphinoise	24.99
CHICKEN FRANCAISE celeriac, roasted tomatoes, fresh basil, pearl onions and lemon caper sauce	19.99
LAMB SHANK braised lamb shank with brandied figs and roasted parsnips	26.99
SHRIMP PROVENCAL sautéed shrimp, penne pasta, garlic, white wine, tomato and herbs	19.99
BRAISED SHORT RIBS Espagnole sauce, fresh herbs, potato purée, and garlic spinach	25.99
SCALLOPS SAINT JACQUES gratinée of sea scallops in rich cream, potatoes dauphinoise and haricots verts	22.99
COQ AU VIN chicken braised in red wine with bacon lardons, pearl onions and mushrooms	19.99
GRILLED VEAL CHOP sweet carrot puree, grilled asparagus and bing cherry demi-glace	27.99
LOCAL SHRIMP AND SWEET CORN potato puree, sautéed sweet corn, cherry tomatoes and lemon garlic butter	22.99
DUCK CONFIT goat cheese potato croquette, butter poached mushrooms and bacon grape emulsion	22.99
LOCAL FLOUNDER brown butter polenta, sautéed vegetables and lemon beurre blanc	24.99
WHOLE FISH DU JOUR Fresh Daily	

PRICED DAILY



PLATEAUX

De Fruits de Mer

Plateaux for 2 people 34.99

Plateaux for 4 people 60.00

*Plateaux includes crab cocktail,
oysters, shrimp, clams, lobster
and a trio of sauces*

FROM THE RAW BAR

Little Neck Clams	9.99	Crab Cocktail	p.d.
Shrimp Cocktail	13.99	Oysters	p.d.

MOULES EN SIX PREPARATIONS

<i>Mariniere</i>	white wine, shallot, parsley
<i>Bacon Blue Cheese</i>	white wine garlic broth
<i>Pistou</i>	garlic, basil and olive oil
<i>Curry</i>	mild curry and coriander
<i>Aioli</i>	classic garlic broth
<i>Vegetable Cream</i>	white wine, shallot, cauliflower cream
BOWL 9.99	GRANDE 13.99

SIDE DISHES

Potato Purée	4.25
Potatoes Dauphinoise	5.50
Pommes Frites	4.50
Haricots Verts	4.99
Steamed Garlic Spinach	4.99
Sautéed Vegetables	4.25
Sautéed Asparagus	5.99

SUSHI*

Crab Onigiri	6.99
Hamachi- Yellowtail	4.75
Sake- Salmon	4.75
Unagi- BBQ Eel	4.50
Ebi- Shrimp	4.50
Tataki- Beef	4.99
Tuna Tataki	5.75
Maguro- Tuna	4.99

MAKI OR TEMAKI*

Tempura Fried Tuna Roll	8.99
Salmon and Cream Cheese Roll	6.99
Eel and Avocado Roll	6.50
Maine Lobster Roll	11.99
Crab Crunch Roll	7.99
Shrimp Roll	6.50
Rainbow Roll	12.50
Veggie Roll	5.99
California Roll	6.50
Spicy Tuna Roll	6.99

SUSHI SIDES

Cucumber and Fennel Salad	2.99
Edamame	4.99
Seaweed Salad	2.99
Soba Noodle Salad	2.99
Sushi Rice	2.99

PLATS DU JOUR

MONDAY

POULET RÔTI

*roasted half chicken
whipped potato puree,
sautéed asparagus
and mushroom shallot jus*
20.99

TUESDAY

SEARED TRI PEPPERCORN FILET

*black currant couscous, baby arugula,
cherry tomatoes
and orange ginger balsamic*
26.99

WEDNESDAY

FLOUNDER MEUNIÈRE

*sautéed spinach, almond rice pilaf
and caper brown butter*
24.99

THURSDAY

SHRIMP AND SCALLOP

*À LA NICOISE
penne pasta, haricots verts,
sun dried tomatoes
and roasted garlic cream*
21.99

FRIDAY

TUNA AU POIVRE

*goat cheese rice, haricots verts
and beurre rouge*
25.99

SATURDAY

MEDITERRANEAN SEABASS

*olive oil Yukon gold potato puree,
fennel, Greek olives
and blood orange gastrique*
24.99

SUNDAY

BOUILLABAISSA

*seafood stewed in garlic and white wine
with crostini and red pepper rouille*
22.99



EXECUTIVE CHEF AARON LEMIEUX GENERAL MANAGER JOHN WILLIAMS

**THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. IN ADDITION 100% PEANUT OIL IS USED FOR ALL OF OUR FRIED ITEMS*