

hors d'oeuvres

PLANCHE DE CHARCUTERIE

selection of artisan and house made pâtés, terrines and saucisson
16

PANCETTA WRAPPED CRAB STUFFED SHRIMP

jumbo shrimp wrapped in pancetta bacon on a tomato coulis
14

BLOODY MARY SHRIMP COCKTAIL

cajun spiced jumbo shrimp poached in tomato and vodka with lemon thyme risotto
10

JUMBO LUMP CRAB CAKES

"new orleans style" with a roasted red pepper coulis
9

PORTABELLA MUSHROOMS ANGLAISE

phyllo nest with risotto chasseur and grilled portabella finished with sauce périgueux
8

le potages

BAKED FRENCH ONION SOUP

6

LOBSTER BISQUE

8

les salades

CLASSIC CAESAR SALAD

baby romaine, garlic and anchovy dressing
10

MIXED BABY GREENS SALAD

served in crisp parmesan cups and finished
with our signature champagne vinaigrette
4

WEDGE OF BABY ICEBERG

served "cobb style" with maytag bleu vinaigrette
5

le bifteck

all our steaks are hand cut prime grade dry aged a minimum 45 days for
tenderness and come with our dauphinoise potatoes and vegetables du jour
steak accompaniments: forestière sauce or béarnaise sauce

12 OZ. FILET MIGNON

37

8 OZ. PETITE FILET MIGNON

28

14 OZ. NEW YORK STRIP

34

14 OZ. PRIME DELMONICO STEAK

30

add a 7 oz. atlantic lobster tail to any steak

18

des fruits de mer

SALMON A LA NEW ORLEANS

atlantic salmon blackened and served with lobster ravioli and sauce al'américaine
28

BRAISED HALIBUT BRUSHCETTA

fresh atlantic halibut finished with tomatoes, garlic, capers and basil on a crisp crouton
accompanied with an arugula and grape tomato salad
28

DOVER SOLE FARCI

stuffed with lump crab meat, muenière style on a bed of saffron rice and fresh asparagus
28

TWIN ATLANTIC LOBSTER TAILS

served with drawn butter
42

NEW ORLEANS STYLE BLACKENED SHRIMP

jumbo shrimp blackened in cajun spices served with cajun rice
26

SCALLOPS AND SHRIMP BRAISÉ

jumbo shrimp and scallops braised with asparagus, roma tomato and fresh herb risotto,
finished with parmesan cheese
28

LE POISSON

our fresh catch of the day
25

PAN SEARED DIVER SCALLOPS CHAMPAGNE BUERRE BLANC

fresh jumbo scallops sautéed with champagne and fine herbs, served with capellini
chasseur
27

spécialités de la maison

FILET OF BEEF OSCAR

two 4 oz. beef tenderloin medallions topped with lump crab meat, asparagus and béarnaise sauce
30

RACK OF LAMB DIJONNAISSE

a half rack roasted with dijon and parmesan bread crumbs with grilled asparagus
34

PAN SEARED GLAZED DUCK MAGRET

apricot brandy glazed duck breast
26

PORK RACK

roasted vegetables and sauce naturelles
22

BIFTECK AU POIVRE

new york strip steak, crusted with cracked peppercorns, finished with a cognac cream sauce
35

GRILLED VEAL CHOP

roasted root vegetables, asparagus tips and rosemary demi glacé
36

MUSHROOM RAVIOLI A LA SUPRÊME

with sautéed wild mushrooms finished with fresh cream
18

cotes - 5

DAUPHINOISE POTATOES

GARLIC MASHED YUKON GOLD POTATOES

TOURNÉ POTATOES

VEGETABLE DU JOUR

FRESH SPINACH SAUTÉ

FRESH STEAMED ASPARAGUS