

~APPETIZERS~

French Onion Soup Gratinee with cave aged gruyere cheese	10
Soup of the Day Chef's daily selection	9
Steak Tartare hanger steak ground to order (not cooked) with toast points As a main course served with Brasserie fries	13/28 Add an egg yolk 1
Escargot de Bourgogne ½ or 1dz baked in parsley-garlic butter	13/23
Cured Salmon "Gravlax" Cucumber carpaccio, dill crème fraiche, orange segments	13
White Wine Risotto with Prosciutto & Sweet Peas	14
Grilled Octopus and Stuffed Calamari Spanish style vegetables and merguez	14
Heirloom Tomato Salad "Caprese" Burrata cheese, drizzled with balsamic dressing and pesto	13
Cantaloupe Melon "Aux Trois Jambon" Port Glaze Prosciutto – dry cured ham, Lomo – dry cured pork, Bresaola – aged dry beef	13
Boston Butter Lettuce Espelette croutons, Dijon mustard vinaigrette	11
Baby Iceberg Wedge "Derby Style" Finely chopped chicken, tomatoes, eggs, bacon, blue cheese crumbles Sliced avocado and creamy French dressing	13
Hearts of Romaine "Caesar" Salad Espelette croutons, anchovy filet, parmesan chips	12
~ENTREE SALADS~ (Split your salad as a great appetizer)	
Sesame Crusted Rare Ahi Tuna "Niçoise" Salad Potato, green beans, tomatoes, Spanish anchovies, hard-boiled egg, balsamic dressing	28
Marinated Asian Roasted Chicken Salad Buckwheat soba noodles, julienned carrots and cucumber, soybean sprouts Enoki mushrooms, miso and sesame dressing	26
Grilled Hanger Steak Salad Arugula and baby spinach, radishes, tomatoes, grilled corn, chimichurri Balsamic dressing and fried-pickled onions	27

*"Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness"*

~ENTREES~

- Steamed Mussels “Marinière”** 28
P.E.I. mussels served with Brasserie fries
- Pan Seared Fresh Hawaiian Mahi Mahi** 28
Lime rice, arugula with Piquillo pepper, heirloom tomato & truffle vinaigrette
red bell pepper coulis
- Grilled Salmon with Tricolor Quinoa** 26
Quinoa mixed with avocado, mango, pineapple, tomatoes
passion fruit emulsion, grilled-peppered onion rings
- Sautéed Wild Shrimp Fettuccini “Provençale”** 28
With onions, garlic, tomatoes & spinach
- Veal Loin “Wiener Schnitzel”** 30
Brasserie fries & sautéed green beans **Add a fried egg 1**
- Oven Roasted Honey Brine Pork Chop** 28
Fingerling potatoes “Salardaise”, sweet pea purée, blood orange reduction
- Sautéed Calf Liver** roasted shallots, crispy bacon, mashed potatoes 26
sautéed green beans, sherry demi-glace
- Oven Roasted Half Duck a L’Orange (For Two)** 42
Buttered noodles, sautéed green beans, orange gastrique
- Blue Cheese Crusted Beef Tenderloin** 35
Mashed potatoes, sautéed green beans, port demi-glaze
- Bistro Steak Frites** 6oz grilled flat iron, sautéed green beans 28
Brasserie fries, brandy peppercorn sauce
- Herb Marinated New Zealand Lamb Chop** 35
Bulgur tabbouleh with green chickpeas, date & apricot tagine, lamb au jus

~VEGETARIAN~

- Sautéed Artichoke & Mascarpone Ravioli “au Thym”** 26
Sweet pea purée, heirloom tomato salsa

~SIDES~ \$ 7

Yukon Gold Mashed Potatoes • Sautéed Green Beans
Fingerling Potatoes “Salardaise” • Sautéed Spinach
Brasserie Truffle Fries • Buttered Noodles • White Wine Risotto