

~APPETIZERS~

- French Onion Soup Gratinée** with Cave Aged Gruyère Cheese 12
- Soup of the Day** Chef's Daily Selection 11
- Steak Tartare** Bavette Steak Ground to Order (Raw) with Toast Points 15/32  
As a Main Course Served with Brasserie Fries **Add an Egg Yolk** 1.00
- Escargot de Bourgogne** ½ or 1dz Baked in Parsley-Garlic Butter 15/27
- Assiette de Charcuterie or Artisanal Cheese Platter** 18
- Grilled Octopus and Stuffed Calamari** 16  
Spanish Style Vegetables, Fingerling Potatoes, Merguez Sausage
- Cocktail de Crevette & Oeuf Mimosa "Martini"** 15  
Bay Shrimp Coated with Sauce Aurore, Served in a Martini Glass
- Crater Lake Vodka & Citrus Gravlax** 15  
Cucumber Carpaccio, Dill Crème Fraiche, Orange Segments

~SALADS~

- Roasted Baby Beet Salad & Humboldt Fog Cheese** 13  
Soft-Ripened Goat Cheese, Mixed Greens, Lemon-Truffle Vinaigrette
- Lyonnaise Salad with a Soft-Boiled Egg** 13  
Frisée Salad, Croutons, Warm Bacon Vinaigrette
- Baked Goat Cheese & Poached Pear Salad** 14  
Mixed Greens, Pear-Cassis Gastrique, Golden Balsamic & Walnut Vinaigrette
- Landaise Salad with Crispy Duck Leg Confit** 15  
Frisée, Cherry Tomatoes, Roasted Corn, Asparagus, Croutons, Hazelnut Vinaigrette
- Little Gem Lettuce & Grilled Shrimp "Caesar"** 16  
Espelette Croutons, Anchovy Filet, Parmesan Chips, Cherry Heirloom Tomatoes
- Boston Butter Lettuce** Espelette Croutons, Dijon Mustard Vinaigrette 12

~PLATEAU DE FRUITS DE MER~

Seafood bar served on ice with a variety of sauces:

Red Wine Mignonette, Horseradish Cream, Cocktail Sauce, Sauce Aurore or Drawn Butter

**Pacific Oyster** 3.50 ea.      **Atlantic Oyster** 3.50 ea.

**Gulf Shrimp** 3.50 ea.      **1 LB King Crab Legs** 65

**Le Petit Seafood platter (2-3 people)** 84

4 Pacific Oysters, 4 Shrimp, 4 Atlantic Oysters

½ LB King Crab Legs and plenty of Chilled Mussels and Clams

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

## ~ENTREES~

- Steamed Mussels Marinière with Brasserie Fries** 31  
P.E.I. Mussels Steamed in White Wine, Shallots, Garlic & Thyme
- Seared Wild Oregon Petrale Sole Filet Dieppoise** 34  
Risotto, Sautéed Spinach, Fish Velouté with Bay Shrimp & Mushroom, Fleuron
- Olive Tapenade Crusted Arctic Char Filet** 34  
Sautéed Fingerling Potatoes, Prosciutto Wrapped Asparagus, Piquillo Pepper Coulis
- Braised Boeuf Bourguignon** Beef Short Rib Stew in Red Wine Sauce 32  
Garnished with Carrots, Bacon, Mushrooms & Pearl Onions, Buttered Noodles
- Escalope of Veal Wiener Schnitzel** 33  
Brasserie Fries & Sautéed Green Beans **Add a Fried Egg 1.00**
- Oven Roasted Honey Brine Pork Chop** 33  
Parsnip Purée, Sautéed Asparagus, Fingerling Potatoes, Purple Mustard Demi-Glace
- Sautéed Calf Liver** Mashed Potatoes, Sautéed Green Beans 31  
Cipollini Onion Confit, Crispy Bacon, Apple Cider Demi-Glace
- Oven Roasted Jidori Chicken Breast** 32  
Wild Mushroom & Asparagus Risotto, Old Fashioned Mustard Sauce
- Grilled 8oz Bavette Steak-Frites Au Poivre** 34  
“The Butcher’s Cut”, Sautéed Green Beans, Brasserie Fries, Green Peppercorn Sauce
- Pan Roasted 8oz Veal Loin Steak Forestière** 43  
New York Cut, Mashed Potatoes, Shaved Brussel Sprouts & Mushrooms, Cream Sauce
- Grilled Beef Tenderloin & Beef Short Rib Ravioli** 45  
Parsnip Purée, Sautéed Spinach, Baby Carrots, Truffle Sauce
- Herb Marinated Grilled New Zealand Lamb Chops** 45  
Organic Bulgur Provençale, Sweet Peas & Mint Purée, Lamb Réduction
- Sautéed Roasted Butternut Squash Ravioli** 29  
Parsnip Purée, Shaved Brussel Sprouts & Mushrooms, Cherry Tomato Confit

## ~SIDES~ \$8

Mashed Potatoes • Sautéed Green Beans • Sautéed Spinach • Buttered Noodles  
Sautéed Fingerling Potatoes • White Wine Risotto • Sautéed Wild Mushrooms  
Brasserie Truffle Fries • Sautéed Brussel Sprouts • Organic Bulgur Provençale

Split plate charge \$6

Gluten free options available – ask your server

Cannot provide individual checks for parties of 8 or more