

~APPETIZERS~

- French Onion Soup Gratinée** with Cave Aged Gruyere Cheese 10
- Soup of the Day** Chef's Daily Selection 9
- Steak Tartare** Bavette Steak Ground to Order (not cooked) Toast Points 13/28  
As a Main Course Served with Brasserie Fries Add an Egg Yolk 1
- Escargot de Bourgogne** ½ or 1dz Baked in Parsley-Garlic Butter 13/23
- Pacific or Atlantic Oyster** Red Wine Mignonette, Horseradish Cream 3 ea.
- Cured Salmon "Gravlax"** 13  
Cucumber Carpaccio, Dill Crème Fraiche, Orange Segments
- Grilled Octopus and Stuffed Calamari** 14  
Spanish Style Vegetables and Merguez
- White Wine Risotto with Prosciutto & Sweet Peas** 14
- Greek Salad with Seared Rare Ahi Tuna** Chopped Romaine 13  
Olives, Cucumber, Tomato, Feta Cheese, Red Wine-Oregano Vinaigrette
- Goat Cheese & Grilled Yellow Peach Salad** 12  
Mixed Greens, Marcona Almonds, Pomegranate Vinaigrette
- Petite Heirloom Tomato Salad "Caprese"** 8  
Burrata Cheese, Arugula, Balsamic Reduction, Pesto, Virgin Olive Oil
- Boston Butter Lettuce** Espelette Croutons, Dijon Mustard Vinaigrette 7
- Petite Roasted Beet Salad & Humboldt Fog Cheese** 8  
Soft-Ripened Goat Cheese, Mixed Greens, Lemon-Truffle Vinaigrette
- Chopped Petite Hearts of Romaine "Caesar"** 7  
Espelette Croutons, Anchovy Filet, Parmesan Chips Add 3 Grilled Shrimp 6

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

~ENTREES~

**Steamed Mussels “Marinière” with Brasserie Fries 28**

P.E.I. Mussels Steamed in White Wine, Shallots, Garlic & Thyme

**Seafood Salad Seared Shrimp, Scallops, Stripped Bass, Crispy Calamari 28**

Bacon, Red Onion, Balsamic Vinaigrette & Cilantro Chimichurri

**Pan Seared Fresh Stripped Bass Mediterranean Style 29**

Fingerling Potatoes, Roasted Fennel, Olives, Tomatoes, Zucchini, Red Bell Pepper  
Pastis Beurre Blanc, Arugula Salad

**Traditional Spanish Paella 29**

Saffron Bomba Rice, Chicken, Chorizo, Shrimp, Scallops, Stripped Bass, Mussels

**Veal Loin “Wiener Schnitzel” 30**

Brasserie Fries & Sautéed Green Beans Add a Fried Egg 1

**Oven Roasted Bacon Wrapped Pork Tenderloin 27**

Cilantro & Kalamata Olive Mashed Potatoes, Sweet Peas “A La Française”  
Coachella Date Chutney, Thyme Au Jus

**Pan Roasted Half Chicken Paillard 26**

Couscous with Chickpeas & Mint, Turmeric Onion Confit, Harissa Au Jus

**Blue Cheese Crusted Beef Tenderloin 35**

Mashed Potatoes, Sautéed Green Beans, Port Demi-Glace

**Grilled 8oz Bavette Steak Frites Au Poivre 29**

“The Butcher’s Cut”, Sautéed Green Beans, Brasserie Fries, Green Peppercorn Sauce

**Herb Marinated Grilled New Zealand Lamb Chops 36**

Organic Bulgur Provençale, Sweet Pea Purée, Lamb Réduction

~SIDES~ \$7 Yukon Gold Mashed Potatoes • Sautéed Green Beans • White Wine Risotto

Sautéed Fingerling Potatoes • Organic Bulgur Provençale • Brasserie Truffle Fries

*\$6 SPLIT PLATE CHARGE ON ENTREES ONLY*