

## ~TO SHARE~

<b>Oeufs Mimosa</b>	4 Deviled Eggs	9
<b>Escargot de Bourgogne</b>	14/26	
½ or 1dz Baked in Parsley-Garlic Butter		
<b>Assorted Charcuterie Board</b>	16	
Dry Cured & Aged Meat		
<b>Artisanal Cheese Platter</b>	15	
<b>Sautéed Shrimp Basquaise</b>	16	
Chorizo/Garlic/Tomato		

## ~FRUITS DE MER~

Served with Red Wine Mignonette, Horseradish Cream & Cocktail Sauce		
<b>Pacific Oyster</b>	3 <sup>50</sup> ea.	
<b>Atlantic Oyster</b>	3 <sup>50</sup> ea.	
<b>Wild Gulf Shrimp</b>	3 <sup>50</sup> ea.	
<b>Mini Seafood Platter</b>	20	
2 Shrimp, 2 Pacific & 2 Atlantic Oysters Chilled Mussels		

## ~SOUP & SALAD~

<b>French Onion Soup Gratinée</b>	Cave Aged Gruyère Cheese	11
<b>Soup of the Day</b>	Chef's Daily Selection	10
<b>Heirloom Tomato &amp; Burrata Cheese</b>	Red Onions/Balsamic Vinaigrette	11
<b>Roasted Baby Beet &amp; Humboldt Fog</b>	Lemon-Truffle Vinaigrette	10
<b>Lyonnaise Salad</b>	Frisée/Soft Egg/Croutons/Bacon/Sherry Vinaigrette	10
<b>Crispy Goat Cheese &amp; Mushroom Salad</b>	Tarragon Vinaigrette	11
<b>Boston Butter Lettuce</b>	Espelette Croutons/Champagne Vinaigrette	10

## ~STARTERS~

<b>Steak Tartare</b>	Ground to Order, Served Raw	<b>Add an Egg Yolk</b>	1	14
<b>Grilled Marinated Octopus</b>	Corn/Mushroom/Arugula/Prosciutto Chips			15
<b>Wild Forest Mushrooms Risotto</b>	Drizzled with Truffle Oil			16
<b>Crater Lake Vodka &amp; Citrus Gravlax</b>				14
Cured Salmon/Cucumber Carpaccio/Whole Grain Mustard Vinaigrette				
<b>Hearts of Romaine "Caesar" with 2 Grilled Wild Shrimp</b>				15
Classic Caesar Dressing/Anchovy Filet/Parmesan Chips/Espelette Croutons				

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

~TO FOLLOW~

- Moules Marinière & Brasserie Fries** 30  
P.E.I. Mussels Steamed in White Wine/ Shallots/ Garlic/ Thyme
- Olive Tapenade Crusted "Natural" Scottish Salmon** 32  
Organic Bulgur Provençale/ Grilled Asparagus/ Beurre Blanc
- Pan Seared Fresh Alaskan Halibut** 36  
Mashed Potatoes/ Sautéed Spinach/ Heirloom Tomato Salsa
- Veal Loin Wiener Schnitzel** 32  
Brasserie Fries/ Sautéed Green Beans/ Port Demi-Glace **Add a Fried Egg** 1
- Calf Liver & Caramelized Onions** Bacon/ Apple Cider Demi-Glace 30
- Honey Brined All-Natural Pork Chop** 32  
Potatoes "Au Gratin" / Grilled Asparagus / Dijon Mustard Au Jus
- Roasted Chicken Paillard** Mushroom-Corn Risotto/ Chicken-Herbs Au Jus 28
- Herb Marinated Grilled New Zealand Lamb Chops** 38  
Potatoes "Au Gratin" / Grilled Vegetables/ Honey-Balsamic Gastrique

~BEEF SELECTION~

- Grilled Black Angus Bavette Steak Frites Au Poivre** 32  
Sautéed Forest Mushroom/ Brasserie Fries/ Cognac Peppercorn Sauce
- Duo of Grilled Beef Tenderloin & Wild Shrimp** 36  
Mashed Potatoes/ Sautéed Spinach/ Bordelaise Sauce/ Beurre Blanc
- Black Angus Steak Tartare** Ground to Order, Served Raw 30  
Brasserie Fries/ Butter Lettuce **Add an Egg Yolk** 1
- Brasserie Kobe Beef Burger & Truffle Fries** 26  
Confit Maui Onions/ Bacon/ Stilton Blue Cheese/ Whole Grain Mustard Aioli

~SIDES~ 7 Mashed Potatoes • Green Beans • Spinach • Au Gratin • Asparagus  
Sautéed Mushrooms • Risotto • Organic Bulgur Provençale • Brasserie Truffle Fries

*\$6 SPLIT PLATE CHARGE ON ENTREES ONLY*