FRENCH MARTINI

KIR ROYALE

MON·AMI·GABI®

Bistro Classique

LA CARTE

DINNER

HORS D'OEUVRES

WARMED BAGUETTE 5.95
sweet cream butter, amuse bouche

ONION SOUP AU GRATIN 19.95
the french classic baked with gruyère cheese

WILD ESCARGOTS DE BOURGOGNE 25.95
oven-roasted snails, garlic-herb butter

DEVILED EGGS 18.95
smoked white fish caviar, herbs, black pepper aioli - GF

MELTED BRIE 20.95
apricot jam, brown butter walnuts, mint, croutons

GRILLED ARTICHOKES - GF 21.95
sauce gribiche, lemon

CLASSIC STEAK TARTARE* 28.95
dijon aioli, hand-cut gaufrette chips - GF

CHICKEN LIVER MOUSSE PÂTÉ 22.95
burgundy red wine mustard, cornichons

DUCK LEG CONFIT 27.95
butter beans, basil, bacon, cherry gastrique

FOIE GRAS AU TORCHON 28.95
seasonal chutney, lillet gelée, brioche toast

Charcuterie
& ARTISANAL CHEESES

chef's selection of french cured meats, pâtés,
cheeses & accoutrements
52.95

FRUITS DE MER

GRAND PLATEAU
Chilled

LOBSTER, SHRIMP, OYSTERS & SALMON TARTARE* - GF

COCKTAIL SAUCE • MIGNONETTE • DIJON AIOLI

98.95 SERVES 2-4

Caviar Service

one ounce of golden kaluga caviar with
traditional garnish, crème fraîche & brioche toast
98.95

OYSTERS ON THE HALF SHELL* ..... (6) 26.95 (12) 51.95
mignonette sauce, horseradish - GF

SHRIMP COCKTAIL 30.95
lemon dijonnaise, spicy cocktail sauce - GF

SMOKED SALMON* 26.95
brioche, crème fraîche, egg, capers, red onion

SEA SCALLOP GRATINÉE 30.95
caramelized fennel & onion, white wine mussel cream - GF

SPICY SALMON TARTARE 29.95
avocado, gaufrette chips - GF

GARANTIE QUALITÉ SUPÉRIEURE • VIANDES DE PREMIER CHOIX!

LES SALADES

FRISÉE & LARDON* 23.95
warm thick-cut bacon,
soft-poached organic egg,
champagne-dijon vinaigrette

HEIRLOOM TOMATO 24.95
corsican feta cheese,
cucumbers, red wine vinaigrette - GF

CAESAR* 19.95
grana padano, chili oil,
baguette croutons

PETITE GREENS 18.95
avocado, herbs, verjus vinaigrette - GF

SALMON SALAD* 33.95
spinach, baby kale, avocado, walnuts,
blueberries, citrus vinaigrette - GF

CRISPY SHRIMP SALAD* 25.95
romesco sauce, avocado créme,
fresno chiles - GF

Add

CHICKEN PAILLARD 13.50
ROASTED SALMON 14.50
GRILLED STEAK 19.50

STEAK FRITES

The finest prime midwest grain-fed beef hand selected for exquisite marbling
and unmistakable flavor. Served with our signature hand-cut frites.

CLASSIQUE* maître d'hôtel butter - GF 46.95
AU POIVRE* brandy peppercorn sauce - GF 46.95
BÉARNAISE* classic béarnaise sauce - GF 46.95

CLASSIC CUTS

HANGER STEAK* the butcher's cut, bordeaux butter - GF 43.95
22 OZ BONE IN RIBEYE* leek & shallot beef butter, horseradish créme - GF ..86.95
FILET MIGNON AU POIVRE* crème fraîche - GF 63.95
FILET MIGNON* bordeaux butter, red wine reduction - GF 63.95
LE CHEESEBURGER & FRITES* tomme de savoie cheese, pickles, diced onion ...30.95

ENTRÉES

ROASTED ATLANTIC SALMON* sweet pea, spring onion, mint, sauce bercy 41.95
CAVATELLI & PRAWNS provençal style, tomato, lemon 36.95
TROUT ALMONDINE french green beans, brown butter, preserved lemon - GF 37.95
SKATE WING grenobloise, fennel confit, niçoise olive salad, capers 36.95
MUSSELS MARINIÈRE & FRITES leek, onion, garlic, white wine - GF 40.95
GNOCCHI A LA PARISIENNE asparagus, morel mushrooms, madeira cream 30.95
CHICKEN A LA GRAND-MÉRE bacon, mushrooms, pommes purée, au jus - GF 39.95
TOMATO TARTE TATIN squash, eggplant, chèvre, harissa sauce, petit salade 32.95

ACCOMPAGNEMENTS

POMMES PURÉE - GF 12.95
HAND-CUT FRITES - GF 11.95
SAUTÉED SPINACH - GF 13.95

MAC N' CHEESE
ravioles au comté gratinee
17.95

RATATOUILLE - GF 14.95
ASPARAGUS HOLLANDAISE 15.95
FRENCH GREEN BEANS - GF 13.95

*These food items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server if you have special dietary restrictions due to a food allergy or intolerance.