

KIR ROYALE

champagne, crème de cassis
14.⁹⁵

MON·AMI·GABI®
Bistro Classique

Dinner

LA CARTE

HORS D'OEUVRES

Onion Soup Au Gratin

the french classic baked with jarlsberg cheese

17.⁹⁵

WARMED BAGUETTE 3.⁹⁵
sweet cream butter, amuse bouche

MELTED BRIE 18.⁹⁵
apricot jam, brown butter walnuts, mint, croutons

CRISPY GOAT CHEESE CROQUETTE 16.⁹⁵
crushed tomato sauce

DUCK LEG CONFIT 25.⁹⁵
butter beans, basil, cherry gastrique - gf

ESCARGOTS DE BOURGOGNE 17.⁹⁵
wild oven-roasted snails, garlic-herb butter

CHICKEN LIVER MOUSSE PÂTÉ 16.⁹⁵
red wine-dijon mustard, cornichons

FOIE GRAS TORCHON 26.⁹⁵
armagnac prunes, toasted brioche

CLASSIC STEAK TARTARE* 23.⁹⁵
dijon aioli, hand-cut gaufrette chips

DEVEILED EGGS 14.⁹⁵
smoked whitefish caviar, herbs, black pepper aioli

GARANTIE QUALITÉ SUPÉRIEURE • VIANDES DE PREMIER CHOIX

FRUITS DE MER

HALF-DOZEN OYSTERS* 26.⁹⁵
on the half shell - gf

JUMBO SHRIMP COCKTAIL 27.⁹⁵
served ice cold - gf

SMALL POT OF MUSSELS MARINIÈRE 23.⁹⁵
leek, onion, garlic, white wine, herb butter

SEA SCALLOP “ST. JACQUE” 19.⁹⁵
caramelized fennel & onion, mornay au gratin - gf

JUMBO LUMP BLUE CRAB CAKE 35.⁹⁵
remoulade, fines herbes salad

GRAND PLATEAU
Chilled

MAINE LOBSTER, SHRIMP & OYSTERS
served with cocktail sauce, raspberry mignonette & dijon aioli

98.⁹⁵ SERVES 2-4

CAVIAR SERVICE

served with chive, chopped onion, hard boiled egg,
crème fraîche & toasted brioche

1 oz. smoked whitefish caviar
34.⁹⁵

1 oz. golden kaluga caviar
98.⁹⁵

LES SALADES

FRISÉE & LARDON 16.⁹⁵
warm thick-cut bacon,
soft-poached farm egg,
champagne-dijon vinaigrette

CAESAR 15.⁹⁵
grana padano, chili oil, croutons

PETITE GREEN 14.⁹⁵
avocado, herbs, verjus vinaigrette - gf

HEIRLOOM TOMATO 18.⁹⁵
corsican feta, persian cucumber,
basil, red wine vinaigrette - gf

Add

CHICKEN 8.⁹⁵ • SALMON* 13.⁹⁵ • STEAK* 17.⁹⁵

Accompagnements

POMMES PURÉE - gf 8.⁵⁰

HAND-CUT FRITES - gf 7.⁹⁵

FRENCH GREEN BEANS - gf ... 8.⁵⁰

GARLIC SPINACH - gf 7.⁵⁰

RATATOUILLE

PROVENÇAL - gf 12.⁹⁵

SAUTÉED MUSHROOMS - gf . 12.⁹⁵

MACARONI GRATIN 9.⁹⁵

*Contains (or may contain) raw or undercooked ingredients. 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.

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 3.5% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.

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 36.⁹⁵

BÉARNAISE* classic béarnaise sauce - gf 36.⁹⁵

AU POIVRE* brandy peppercorn sauce - gf 38.⁹⁵

BORDELAISE* caramelized onion, red wine sauce - gf 38.⁹⁵

ROQUEFORT* blue cheese sauce 38.⁹⁵

CLASSIC CUTS

HANGER STEAK* the butcher’s cut, bordeaux butter - gf 40.⁹⁵

FILET MIGNON AU POIVRE* crème fraîche - gf 52.⁹⁵

FILET MIGNON* bordeaux butter, red wine reduction - gf 52.⁹⁵

CÔTE DE BOEUF*

18oz bone-in ribeye topped with café de paris butter & veal jus,
served with red watercress & pommes frites - gf

68.⁹⁵

ENTRÉES

Our
Famous

ROAST
CHICKEN À LA
GRAND-MÈRE

crispy free range half chicken,
thick-cut bacon, sautéed mushrooms,
pommes purée, chicken au jus

34.⁹⁵

TROUT ALMONDINE french green beans, brown butter, lemon 32.⁹⁵

ROAST SALMON* sweet peppers, green olive, tomato bouillon, espelette 34.⁹⁵

MUSSELS MARINIÈRE & FRITES leek, onion, garlic, white wine 34.⁹⁵

SKATE WING GRENOBLOISE fennel, caper, lemon 32.⁹⁵

GNOCCHI À LA PARISIENNE summer squash, zucchini blossom, chèvre, beurre citron 30.⁹⁵

LE CHEESEBURGER & FRITES* tomme de savoie cheese, house pickles, gribiche 26.⁹⁵

COCKTAILS *de la* MAISON



MARTINIS

DIRTY

ketel one vodka, celery,
castelvetro olive & brine
16^{.95}

CLASSIQUE

tanqueray 10 & tanqueray gins,
dolin dry & blanc vermouth, orange bitters
16^{.95}

VESPER CRUDITÉ

hendrick's gin, crudité infused ketel one, lillet blanc
17^{.95}

SPECIALTY

HUGO 75 SPRITZ 15^{.95}
lillet blanc, st-germain, pamplemousse,
champagne, mint

MANHATTAN 15^{.95}
rye whiskey, dolin rouge, martini rubino,
amarena cherry, angostura bitters

BELLE DE JOUR 15^{.95}
tequila blanco, cucumber, celery, st-germain, lime

STRAWBERRY FIELDS 16^{.95}
tanqueray 10, lillet blanc, st-germain,
amaro nonino, strawberry

PARISIAN SOUR 16^{.95}
cognac & bourbon smash, lemon,
mint, float of bordeaux

ZERO-PROOF

CUCUMBER COLLINS 11^{.95}
martini floreale, cucumber, lime, soda

SAINT-TROPEZ SPRITZ 11^{.95}
elderflower, limonata, mint

GRAPEFRUIT COOLER 11^{.95}
pamplemousse, lemon, soda

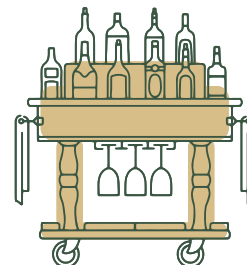
BIÈRE

KRONENBOURG 1664 - pale lager, france	8 ^{.95}
STELLA ARTOIS - pale lager, belgium	7 ^{.95}
LEFFE - blonde, belgium	8 ^{.95}
ATLAS PONZI - west coast ipa, d.c.	7 ^{.95}
HEAVY SEAS LOOSE CANNON - ipa, md	7 ^{.95}
CHIMAY PREMIÈRE RED - dubbel, belgium	16 ^{.95}
ATHLETIC FREE WAVE - non alcoholic hazy ipa	7 ^{.95}

Featured WINERY

DOMAINE DE PALLUS LOIRE VALLEY

Made from 100% Messanges, the regional term for Cabernet Franc. A light-medium, fruit-forward red wine for the warmer months; bright red cherry and raspberry with well-balanced herbs and spice.



CHINON - messanges rouge, 24 16 | 64

WINES *by the* GLASS

SPARKLING/CHAMPAGNE

	GLS.	BTL.
CHARLES DE FÈRE - "cuvée jean-louis" brut, nv	14	56
CHARLES DE FÈRE - "cuvée jean-louis" rosé, nv	14	56
COLLET - champagne, nv	34	136

ROSÉ & WHITE WINE

	GLS.	BTL.
ROSÉ - la plage, 25	14	56
SAUVIGNON BLANC - t. delaunay "ballon", 24	14	56
SANCERRE - domaine moreux "les bouffants", 24	25	100
PINOT BLANC - trimbach, 22	18	72
GEWURZTRAMINER - gustave lorentz, 23	19	76
MUSCADET SÈVRE ET MAINE - château ragotière, 23	16	64
CHARDONNAY - mon ami gabi, 23	16	64
BOURGOGNE BLANC - vincent girardin, 22	26	104

RED WINE

	GLS.	BTL.
PINOT NOIR - mon ami gabi, 24	16	64
BOURGOGNE ROUGE - domaine girardin, 22	24	96
CÔTES DU RHÔNE - domaine la perdrière, 23	16	64
SYRAH - maison les alexandrins, 24	15	60
BORDEAUX - la moulinière, 23	14	56
ST.-ÉMILION - château louvie, 22	25	100
MALBEC - château armandière, 19	15	60

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