

FRENCH MARTINI
KIR ROYALE

MON·AMI·GABI®
Bistro Classique

LA CARTE
DINNER

HORS D'OEUVRES

- WARMED BAGUETTE 3⁹⁵
sweet cream butter, amuse bouche
- ONION SOUP AU GRATIN 17⁹⁵
the french classic baked with jarlsberg cheese
- MELTED BRIE 18⁹⁵
apricot jam, brown butter walnuts, mint, croutons
- DUCK LEG CONFIT 25⁹⁵
butter beans, basil, cherry gastrique - GF
- ESCARGOTS DE BOURGOGNE 17⁹⁵
wild oven-roasted snails, garlic-herb butter
- CHICKEN LIVER MOUSSE PÂTÉ 16⁹⁵
red wine-dijon mustard, cornichons
- FOIE GRAS TORCHON 26⁹⁵
armagnac prunes, toasted brioche
- CLASSIC STEAK TARTARE* 23⁹⁵
dijon aioli, hand-cut gaufrette chips - GF
- DEVEILED EGGS 14⁹⁵
smoked whitefish caviar, herbs, black pepper aioli - GF

LES SALADES

- FRISÉE & LARDON 16⁹⁵
warm thick-cut bacon,
soft-poached farm egg,
champagne-dijon vinaigrette
- CAESAR 15⁹⁵
grana padano, chili oil, croutons
- PETITE GREEN 14⁹⁵
avocado, herbs, verjus vinaigrette - GF
- HEIRLOOM TOMATO 18⁹⁵
corsican feta, persian cucumber, basil,
red wine vinaigrette - GF

Add

CHICKEN 8⁹⁵ • SALMON* 12⁹⁵ • STEAK* 16⁹⁵

ACCOMPAGNEMENTS

- POMMES PURÉE - GF 7⁵⁰
- HAND-CUT FRITES - GF 5⁹⁵
- FRENCH GREEN BEANS - GF 7⁵⁰
- GARLIC SPINACH - GF 7⁵⁰
- RATATOUILLE PROVENÇAL - GF .. 12⁹⁵
- SAUTÉED MUSHROOMS - GF 13⁹⁵
- MACARONI GRATIN 9⁹⁵

*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

FRUITS DE MER

GRAND PLATEAU
Chilled
MAINE LOBSTER, SHRIMP AND OYSTERS* - GF
COCKTAIL SAUCE • RASPBERRY MIGNONETTE • DIJON AIOLI
98⁹⁵ SERVES 2-4
Caviar Service
one ounce of golden kaluga caviar with
traditional garnish, crème fraîche & toasted brioche
98⁹⁵

- 1/2 DOZ. OYSTERS ON THE HALF SHELL* 26⁹⁵
flown in daily from the cold waters of the east coast - GF
- JUMBO SHRIMP COCKTAIL 27⁹⁵
served ice cold - GF
- SEA SCALLOP “ST. JACQUE” 19⁹⁵
caramelized fennel & onion, mornay au gratin - GF
- SMALL POT OF MUSSELS MARINIÈRE 23⁹⁵
leek, onion, garlic, white wine, herb butter
- GARANTIE QUALITÉ SUPÉRIEURE • VIANDES DE PREMIER CHOIX!

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 36⁹⁵
- BÉARNAISE* classic béarnaise sauce - GF 36⁹⁵
- AU POIVRE* brandy peppercorn sauce - GF 38⁹⁵
- BORDELAISE* caramelized onion, red wine sauce - GF 38⁹⁵
- ROQUEFORT* blue cheese sauce 38⁹⁵

CLASSIC CUTS

- HANGER STEAK* the butcher’s cut, bordeaux butter - GF 40⁹⁵
- FILET MIGNON AU POIVRE* crème fraîche - GF 52⁹⁵
- FILET MIGNON* bordeaux butter, red wine reduction - GF 52⁹⁵

CÔTE DE BOEUF*

18oz bone-in ribeye topped with café de paris butter & veal jus,
served with red watercress & pommes frites - GF
68⁹⁵

ENTRÉES

- TROUT ALMONDINE french green beans, brown butter, lemon 31⁹⁵
- ROAST SALMON* sweet peppers, green olive, tomato bouillon, espelette 34⁹⁵
- MUSSELS MARINIÈRE & FRITES leek, onion, garlic, white wine 35⁹⁵
- SKATE WING GRENOBLOISE fennel, caper, lemon 32⁹⁵
- GNOCCHI À LA PARISIENNE summer squash, zucchini blossom, chevre, beurre au citron 30⁹⁵
- LE CHEESEBURGER & FRITES* tomme de savoie cheese, house pickles, gribiche 26⁹⁵

Our Famous ROAST CHICKEN A LA GRAND-MÈRE
crispy free range half chicken,
thick-cut bacon, sautéed mushrooms, pommes purée, chicken au jus - GF 34⁹⁵

As a way to offset rising costs, we have added a 3.5% surcharge to all checks. You may request to have this taken off your check should you choose.



COCKTAILS
De La
MAISON



FRENCH MARTINI	16 ^{.95}
grey goose, chambord, pineapple, sparkling wine	
VESPER PROVENÇALE	19 ^{.95}
grey goose, mirabeau dry rosé gin, lillet rosé	
THE NEW OLD FASHIONED	19 ^{.95}
bulleit bourbon, demerara syrup, cherry bitters	
FRENCH 75	16 ^{.95}
bombay premier cru gin, lemon juice, sparkling wine	
THE STRATFORD SPRITZ	16 ^{.95}
st.-germain, lillet rosé, charles de fère sparkling rosé, flowers	
LA MARGUERITE	25 ^{.95}
flecha azul reposado, merlet abricot artonic nectarine, apricot shrub, herbes de provence	
BLACK VELVET MARTINI	17 ^{.95}
espresso, mr. black coffee liqueur, demerara grey goose vodka or mezcal, crème de cacao	

BARREL-AGED

served on a big cube

BLACK MANHATTAN
four roses bourbon, meletti amaro, cointreau noir, cocoa bitters
17 ^{.95}

ZERO PROOF

MOCKARITA	12 ^{.95}
ritual zero proof tequila, seedlip grove 42, lime, fresno pepper syrup, spicy rim	
1922 BELDEN	12 ^{.95}
seedlip grove 42, martini & rossi floreale, lime	
PALOMA	11 ^{.95}
ritual zero proof tequila, lime juice, fever tree sparkling grapefruit	

WINES
BY THE GLASS

SPARKLING/CHAMPAGNE

	GLS.	BTL.
VEUVE DU VERNAY - brut, nv	13	52
VEUVE DU VERNAY - rosé, nv	13	52
COLLET - champagne, nv	30	120

ROSÉ & WHITE WINE

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

RED WINE

	GLS.	BTL.
PINOT NOIR - patient cottat, 24	14	56
BOURGOGNE - domaine girard, 22	23	92
CHINON - domaine de pallus, 24	16	64
CÔTES DU RHÔNE - domaine la perdrière, 23	16	64
SYRAH - maison les alexandrins, 22	13	52
BORDEAUX - la moulinière, 23	14	56
ST.-ÉMILION - château louvie, 22	25	100
MALBEC - château armandière, 19	15	60
CHÂTEAUNEUF-DU-PAPE - mourchon, 22	25	100

LOCALE



BIÈRE



IMPORTÉ

BUCKLEDOWN BELT ipa	11 ^{.95}
OLD IRVING DELLA kölsch	12 ^{.95}
OLD IRVING BEEZER ipa	14 ^{.95}
UNCLE JOHN'S TEPACHE cider	13 ^{.95}

UNIBROUE FIN DU MONDE trappist ale	12 ^{.95}
KRONENBOURG 1664 pale lager	8 ^{.95}
STELLA ARTOIS pale lager	7 ^{.95}
SCHNEIDER WEISSE AVENTINUS doppelbock (16.9 oz)	22 ^{.95}