

**FRENCH MARTINI**  
**KIR ROYALE**

# MON·AMI·GABI®

*Bistro Classique*

**LA CARTE**  
**DINNER**

## HORS D'OEUVRES

- WARMED FRENCH BAGUETTE ..... 2<sup>.95</sup>  
sweet cream butter, amuse bouche
- ONION SOUP AU GRATIN ..... 13<sup>.95</sup>  
the french classic, baked with gruyère cheese
- MELTED BRIE ..... 15<sup>.95</sup>  
brandied cherries, walnuts, black pepper, baguette
- DUCK LEG CONFIT ..... 18<sup>.95</sup>  
northern white beans, apricot, espelette, thyme - GF
- LOCAL HANDMADE BURRATA ..... 17<sup>.95</sup>  
olive tapenade, baguette toast
- CHICKEN LIVER MOUSSE PÂTÉ ..... 16<sup>.95</sup>  
red wine mustard, cornichons, pearl onions,  
baguette crouton
- WILD ESCARGOTS DE BOURGOGNE ..... 16<sup>.95</sup>  
oven-roasted snails, garlic-herb butter
- CLASSIC STEAK TARTARE\* ..... 22<sup>.95</sup>  
dijon aioli, hand-cut gaufrette chips - GF
- CHEESE PLATE ..... 18<sup>.95</sup>  
chef jason's selected cheeses, ask server for details.  
mandarin compote, candied walnuts, toasted baguette

## LES SALADES

- HEIRLOOM TOMATO ..... 16<sup>.95</sup>  
corsican feta, basil,  
red wine vinaigrette - GF
- FRISÉE & LARDON\* ..... 14<sup>.95</sup>  
thick-cut bacon, soft-poached egg,  
champagne dijon vinaigrette
- CAESAR ..... 13<sup>.95</sup>  
grana padano cheese,  
baguette croutons, chili oil
- LITTLE GEM ..... 15<sup>.95</sup>  
roquefort blue cheese, celery,  
walnuts, champagne honey vinaigrette
- PETITE GREEN ..... 13<sup>.95</sup>  
avocado, herbs, verjus vinaigrette - GF
- SALMON & SPINACH\* ..... 25<sup>.95</sup>  
avocado, blueberries, walnuts,  
lemon vinaigrette - GF

*Add*

CHICKEN 8<sup>.95</sup> • SHRIMP 15<sup>.95</sup>  
SALMON\* 12<sup>.95</sup> • STEAK\* 16<sup>.95</sup>

## ACCOMPAGNEMENTS

- POMMES PURÉE - GF ..... 7<sup>.50</sup>
- HAND-CUT FRITES - GF ..... 4<sup>.95</sup>
- POTATO GRATIN horseradish - GF .. 7<sup>.95</sup>
- FRENCH GREEN BEANS - GF ..... 7<sup>.50</sup>
- GARLIC SPINACH - GF ..... 7<sup>.50</sup>
- SAUTÉED MUSHROOMS - GF ..... 9<sup>.95</sup>
- MACARONI GRATIN ..... 12<sup>.95</sup>

\*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.

## FRUITS DE MER

*Chilled*

- APPLEWOOD SMOKED SALMON\* ..... 20<sup>.95</sup>  
traditional garnish, brioche toast
- 1/2 DOZEN OYSTERS\* ..... 23<sup>.95</sup>  
on the half shell, from the cold waters  
of the east coast - GF
- JUMBO SHRIMP COCKTAIL ..... 23<sup>.95</sup>  
served ice cold - GF

*Caviar*

one ounce of reserve white sturgeon caviar  
with traditional garnish, crème fraîche  
and brioche toast  
98<sup>.95</sup>

*Hot*

- WARM PRAWNS ..... 23<sup>.95</sup>  
lemon, brown butter, capers, chervil - GF
- POT OF MUSSELS MARINIÈRE ..... 18<sup>.95</sup>  
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 ..... 34<sup>.95</sup>
- AU POIVRE\* brandy peppercorn sauce - GF ..... 34<sup>.95</sup>
- BORDELAISE\* caramelized onion, red wine sauce - GF ..... 34<sup>.95</sup>
- ROQUEFORT\* roquefort butter, veal jus ..... 34<sup>.95</sup>
- BÉARNAISE\* classic béarnaise sauce - GF ..... 34<sup>.95</sup>

## CLASSIC CUTS

- HANGER STEAK\* the butcher's cut, bordeaux butter - GF ... 36<sup>.95</sup>
- FILET MIGNON AU POIVRE\* crème fraîche - GF ..... 45<sup>.95</sup>
- FILET MIGNON\* bordeaux butter, red wine reduction - GF .. 45<sup>.95</sup>
- 3 PETITE FILETS\* truffle butter, bordelaise sauce - GF ..... 39<sup>.95</sup>
- NEW YORK STRIP\* 12 oz. dijon butter, veal jus - GF ..... 52<sup>.95</sup>

## ✦ CÔTE DE BOEUF\* ✦

22 oz bone-in ribeye smothered in leek & shallot beef butter,  
served with whipped horseradish crème - GF

74<sup>.95</sup>

## ENTRÉES

- FISH DU JOUR\* seasonally inspired, daily selection ..... MP
- TROUT ALMONDINE french green beans, brown butter, lemon - GF ..... 28<sup>.95</sup>
- ROAST SALMON\* asparagus, peas, snap peas, soubise, sauce verte - GF ..... 31<sup>.95</sup>
- MERGUEZ SPICED VEGETABLES couscous, sweet potato, fennel, radish .. 22<sup>.95</sup>
- PRIME CHEESEBURGER & FRITES\* swiss, cheddar, blue or brie ..... 19<sup>.95</sup>

*Our  
Famous*

**ROAST  
CHICKEN A LA  
GRAND-MÈRE**

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

30<sup>.95</sup>

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 3% 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.