

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

# MON·AMI·GABI®

*Bistro Classique*

**LA CARTE**  
**DINNER**

## ==== HORS D'OEUVRES ====

- WARMED BAGUETTE ..... 3<sup>.95</sup>  
sweet cream butter, amuse bouche
- ONION SOUP AU GRATIN ..... 15<sup>.95</sup>  
the french classic baked with gruyère cheese
- WILD ESCARGOTS DE BOURGOGNE .... 20<sup>.95</sup>  
oven-roasted snails, garlic-herb butter
- SMOKED SALMON\* ..... 22<sup>.95</sup>  
brioche, crème fraîche, egg, capers, red onion
- MELTED BRIE ..... 16<sup>.95</sup>  
brandied cherries, walnuts, black pepper, baguette
- CLASSIC STEAK TARTARE\* ..... 23<sup>.95</sup>  
dijon aioli, hand-cut gaufrette chips - GF
- CHICKEN LIVER MOUSSE PÂTÉ ..... 17<sup>.95</sup>  
burgundy red wine mustard, cornichons
- DUCK LEG CONFIT ..... 23<sup>.95</sup>  
northern white beans, apricot, espelette, thyme - GF

## ==== LES SALADES ====

- HEIRLOOM TOMATOES .. 18<sup>.95</sup>  
corsican feta, basil, cucumber,  
red wine vinaigrette - GF
- FRISÉE & LARDON\* ..... 18<sup>.95</sup>  
warm thick-cut bacon,  
soft-poached organic egg,  
champagne-dijon vinaigrette
- LITTLE GEM ..... 18<sup>.95</sup>  
roquefort blue cheese,  
celery, walnuts
- CAESAR ..... 17<sup>.95</sup>  
grana padano, chili oil,  
baguette croutons
- PETITE GREENS ..... 14<sup>.95</sup>  
avocado, herbs,  
verjus vinaigrette - GF
- SALMON SALAD\* ..... 26<sup>.95</sup>  
spinach, baby kale, avocado,  
walnuts, blueberries,  
citrus vinaigrette - GF

*Add*

CHICKEN 11<sup>.50</sup> • SALMON\* 12<sup>.50</sup> • STEAK\* 17<sup>.50</sup>

## ACCOMPAGNEMENTS

- POMMES PURÉE - GF ..... 6<sup>.95</sup>
- HAND-CUT FRITES - GF ..... 6<sup>.95</sup>
- CONFIT ARTICHOKEs - GF .. 9<sup>.95</sup>
- ASPARAGUS lemon - GF ..... 9<sup>.95</sup>
- GARLIC SPINACH - GF ..... 8<sup>.95</sup>

## ==== FRUITS DE MER ====

### — GRAND PLATEAU —

*Chilled*

**MAINE LOBSTER, SHRIMP AND OYSTERS\*** - GF

COCKTAIL SAUCE • MIGNONETTE • DIJON AIOLI

98<sup>.95</sup> SERVES 2-4

### *Caviar*

add one ounce of reserve white sturgeon caviar  
to your plateau with traditional garnish,  
crème fraîche and brioche toast

98<sup>.95</sup>

1/2 DOZ. OYSTERS ON THE HALF SHELL\* .. 24<sup>.95</sup>  
mignonette sauce, horseradish - GF

SHRIMP COCKTAIL ..... 24<sup>.95</sup>  
lemon dijonnaise, spicy cocktail sauce - GF

WARM PRAWNS ..... 24<sup>.95</sup>  
lemon, brown butter, capers, chervil - GF

## ==== 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<sup>.95</sup>
- AU POIVRE\* brandy peppercorn sauce - GF ..... 36<sup>.95</sup>
- BÉARNAISE\* classic béarnaise sauce - GF ..... 36<sup>.95</sup>

## CLASSIC CUTS

- HANGER STEAK\* the butcher's cut, bordeaux butter - GF ..... 35<sup>.95</sup>
- FILET MIGNON AU POIVRE\* crème fraîche - GF ..... 49<sup>.95</sup>
- FILET MIGNON\* bordeaux butter, red wine reduction - GF ..... 49<sup>.95</sup>
- PRIME BURGER & FRITES\* jarlsberg, cheddar, brie or blue cheese .. 22<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 ====

- ROAST SALMON\* asparagus, peas, snap peas, soubise, sauce verte - GF ..... 33<sup>.95</sup>
- CAVATELLI & PRAWNS provençal style, tomato, lemon ..... 28<sup>.95</sup>
- TROUT ALMONDINE french green beans, brown butter, lemon - GF ..... 30<sup>.95</sup>
- SKATE WING confit artichoke, marinated tomato, basil tomato beurre blanc - GF .. 30<sup>.95</sup>
- MUSSELS MARINIÈRE & FRITES leek, onion, garlic, white wine - GF ..... 33<sup>.95</sup>
- MERGUEZ SPICED VEGETABLES couscous, sweet potato, fennel & radish ... 22<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 | 31<sup>.95</sup>

\*Thoroughly cooking foods of animal origin such as beef, pork, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Please alert your server if you have special dietary restrictions due to a food allergy or intolerance.