



Fruits de Mer

WEST COAST OYSTERS**

1/2 doz \$22

EAST COAST OYSTERS**

1/2 doz \$18

SHRIMP COCKTAIL

1/2 doz \$17

LES PLATEAUX

PETIT**

\$85

GRAND**

\$155

PRESTIGE**

\$300

1/2 CHILLED LOBSTER

\$19

ALASKAN KING CRAB

\$23

LITTLENECK CLAMS**

1/2 doz \$12

Salads

MIXED GREENS • \$11

radishes, herbs, red wine vinaigrette

WARM SHRIMP • \$20

lemon beurre blanc, avocado

CAPRESE • \$15

heirloom tomatoes, mozzarella, basil

NIÇOISE • \$19

confit tuna, red bliss potatoes, haricots verts

CRAB AND AVOCADO • \$24

bibb lettuce, shallot vinaigrette

Hors D'Oeuvres

YELLOWTAIL CRUDO • \$19

lemon, sea salt, radishes

BEEF CARPACCIO • \$16

arugula, parmigiano, lemon, olive oil

TUNA TARTARE • \$18

lemon, tabasco, chives

SALMON TARTARE • \$16

lemon, shallots, chives

STEAK TARTARE DU PARC • \$17

hand-chopped steak, capers, quail egg

GRANDE AIOLI DE PROVENCE • \$24

chilled shrimp, poached salmon,
mussels, assorted vegetables

CHILLED CUCUMBER SOUP • \$12

green apple, radish, marcona almonds

ONION SOUP GRATINÉE • \$13

FRIED CALAMARI • \$13

lemon, tomato sauce

ESCARGOTS • \$15

hazelnut butter

Cheese

SELECTION OF REGIONAL FRENCH CHEESES

Select (3) \$18, (5) \$28 or (7) \$39

PAIN AU CHOCOLAT • \$4.5

CROISSANT • \$4

TURKEY SAUSAGE • \$6

Sides

NEUSKE'S BACON • \$8

POMMES FRITES • \$5

POMMES LYONNAISES • \$5

MIXED FRUIT • \$6

Pizza Chic

MARGHERITA • \$16

tomato, basil, mozzarella

SAUSAGE • \$19

ricotta, red onion,
roasted piquillo pepper

TRUFFLE • \$21

black truffle, egg, fontina

Petit Déjeuner

EGGS BENEDICT • \$16

hollandaise sauce

EGGS NORWEGIAN • \$18

smoked salmon, sauce hollandaise

AVOCADO TOAST • \$10

soft boiled egg, sourdough bread

SPINACH OMELETTE • \$16

goat cheese

GRUYÈRE OMELETTE • \$15

gruyère, fines herbes

TWO EGGS ANY STYLE • \$14

YOGURT PARFAIT • \$10

granola, fresh berries

SMOKED SALMON • \$16

bagel, cream cheese

BUTTERMILK PANCAKES • \$15

butter, maple syrup

Les Sandwiches

GRILLED SNAPPER SANDWICH • \$19

sun-dried tomatoes, olives, broccoli rabe, chili aioli

BURGER AMÉRICAIN* • \$18

cheeseburger, pommes frites

TOASTED CHICKEN CLUB • \$17

bacon, avocado, gruyère

CROQUE MADAME • \$15

grilled ham, fried egg, sauce mornay

TOMATO & MOZZARELLA BAGUETTE • \$15

basil, olive oil

Entrées

PAPPARDELLE BOLOGNESE • \$24

beef, pork, veal, parmigiano reggiano

TROUT AMANDINE • \$29

toasted almonds, haricots verts, beurre noisette

GRILLED BRANZINO • \$29

mediterranean sea bass, aioli royale

PRAWNS FLAMBÉ • \$34

jumbo prawns, grilled asparagus

MOULES FRITES • \$20

white wine, shallots, garlic

GNOCCHI • \$18

san marzano tomatoes, basil

CHICKEN PAILLARD • \$18

shaved vegetable salad

STEAK FRITES* • \$29

flatiron, maitre d'hôtel butter, pommes frites

SEA BREAM • \$34

mediterranean vegetables, tapenade, lemon

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 09/24/17