



Fruits de Mer

WEST COAST OYSTERS**

½ doz \$22

EAST COAST OYSTERS**

½ doz \$18

SHRIMP COCKTAIL

½ doz \$17

LES PLATEAUX

PETIT**

\$85

GRAND**

\$155

PRESTIGE**

\$300

½ CHILLED LOBSTER

\$19

ALASKAN KING CRAB

\$23

LITTLENECK CLAMS**

½ doz \$12

Salads

MIXED GREENS • \$11

radishes, herbs, red wine vinaigrette

CAPRESE • \$15

heirloom tomatoes, mozzarella, basil

WARM SHRIMP • \$20

lemon beurre blanc, avocado

NIÇOISE • \$19

confit tuna, red bliss potatoes, haricots verts

CRAB AND AVOCADO • \$24

bibb lettuce, shallot vinaigrette

ST. TROPEZ • \$14

seaside salad selection featuring cucumbers and feta, chickpeas and cous cous, lentils in mustard vinaigrette, and carrots with oil and lemon

Hors D'Oeuvres

SALMON TARTARE • \$16

lemon, shallots, chives

YELLOWTAIL CRUDO • \$19

lemon, sea salt, radishes

BEEF CARPACCIO • \$16

arugula, parmigiano, lemon, olive oil

TUNA TARTARE • \$18

lemon, tabasco, 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

citrus, basil, cucumber

ONION SOUP GRATINÉE • \$13

CRISPY SQUASH BLOSSOMS • \$14

ricotta, mozzarella, lemon

STUFFED BABY VEGETABLES • \$12

veal, rice, swiss chard

ESCARGOTS • \$15

hazelnut butter

FRIED CALAMARI • \$13

lemon, tomato sauce

Pizza Chic

POMODORO • \$16

tomato, basil, mozzarella

SPINACH • \$17

baby spinach, oven-roasted tomato, pine nuts

TRUFFLE • \$21

black truffle, egg, fontina

Entrées

PRAWNS FLAMBÉ • \$34

jumbo prawns, grilled asparagus

TROUT AMANDINE • \$29

toasted almonds, haricots verts, beurre noisette

GRILLED BRANZINO • \$29

mediterranean sea bass, aioli royale

MOULES FRITES • \$20

white wine, shallots, garlic

PETIT ROAST CHICKEN • \$28

bay leaf, lemon, oregano

STEAMED SEA BREAM • \$37

mediterranean vegetables, tapenade, lemon

PASTA PRIMAVERA • \$19

spring vegetables, warm cherry tomatoes, toasted pine nuts, basil

GNOCCHI • \$18

san marzano tomatoes, basil

GRILLED SALMON • \$27

citrus tabbouleh, mint

CHICKEN PAILLARD • \$18

shaved vegetable salad

BURGER AMÉRICAIN* • \$17

cheeseburger, pommes frites

GRILLED LAMB CHOPS "MOROCCAN" • \$34

vegetable cous cous, cucumber yogurt

STEAK FRITES* • \$29

flatiron, maître d'hôtel butter, pommes frites

GRILLED PRIME RIBEYE 16OZ. • \$60

tomato gratinée

VEAL PICCATA • \$32

lemon, capers

PROVENÇAL FISH SOUP (for two) • \$70

sea bass, snapper, shrimp, mussels and clams poached in fennel tomato broth

Cheese

SELECTION OF REGIONAL

FRENCH CHEESES

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

POMMES FRITES • \$7

POMMES PURÉE • \$7

SAUTÉED SPINACH • \$8

Sides

CARROTS • \$7

BROCCOLI • \$7

CHICK PEAS • \$7

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. 09/16/17