

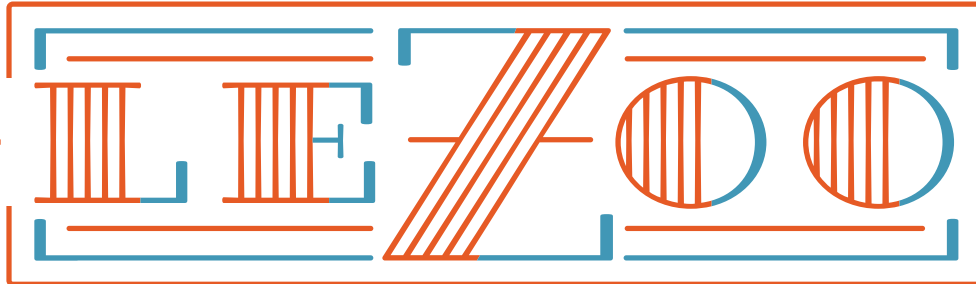
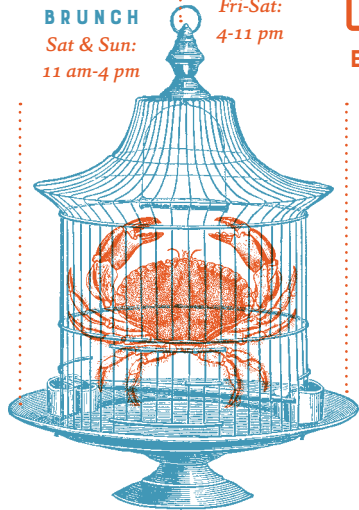
**CRAIG
WALLEN**

Monsieur Le Chef

LUNCH
Mon-Fri:
11:30 am-4 pm

DINNER
Sun-Thurs:
4-10 pm
Fri-Sat:
4-11 pm

BRUNCH
Sat & Sun:
11 am-4 pm



BRASSERIE • CAFÉ • BISTRO • RESTAURANT • BAR A VINS

**ANTHONY
RAMONAS**
Directeur Général

Dîner

FRUITS DE MER

Les Plateaux

Kumamoto Oysters** ½ doz 22		½ Chilled Lobster 19
Assorted East Coast Oysters** ½ doz 18		Alaskan King Crab 23
Shrimp Cocktail ½ doz 17		Littleneck Clams** ½ doz 12

PETIT**

75

GRAND**

155

PRESTIGE**

300

LES SALADES

Salade Verte <i>radishes, fine herbes, lemon vinaigrette</i> 11	Warm Shrimp Salade <i>lemon beurre blanc, avocado</i> 20	Artichoke & Haricots Verts* <i>warm poached egg, mustard vinaigrette</i> 16	Tomato Mozzarella <i>toasted almond pistou, sherry vinegar</i> 14
---	--	---	---

CARAFES DE VIN

12 ounces\$16
25 ounces\$28

BLANC
Côte de Luberon

ROUGE
Côte de Ventoux

SIDES

- Pommes Frites 7
- Pommes Purée 7
- Haricots Verts 8
- Sautéed Spinach 8

LES HORS D'OEUVRES

MUSHROOM TART..... 16 <i>pioppini mushrooms, truffled pecorino</i>	FRUITS DE MERS FLORIDIENNE* 22 <i>shrimp, scallop, calamari, tomato, lemon, olive oil, baguette</i>
ONION SOUP GRATINÉE.. 13	ESCARGOTS 15 <i>hazelnut butter</i>
TUNA CARPACCIO*..... 24 <i>leek vinaigrette</i>	CHILLED CUCUMBER SOUP.....12 <i>green apple, radish, marcona almonds</i>
GAZPACHO15 <i>citrus, basil, cucumber</i>	SEARED FOIE GRAS..... 26 <i>poached pear, frisée, marcona almonds</i>
STEAK TARTARE DU PARC* 17 <i>hand-chopped steak, capers, quail egg</i>	

LE ZOO FROMAGES

Selections of Regional French Cheeses Select (3) \$18, (5) \$28 or (7) \$39



LES ENTRÉES

TROUT AMANDINE 27 <i>toasted almonds, haricots verts, beurre noisette</i>	PASTA PRIMAVERA 19 <i>spring vegetables, warm cherry tomatoes, toasted pine nuts, basil</i>
STEAK FRITES* 29 <i>grilled bavette, maître d' butter</i>	CHICKEN PAILLARD 19 <i>shaved vegetable salad</i>
CÔTE DE VEAU* 39 <i>16oz veal chop, buffalo mozzarella, prosciutto</i>	MOULES FRITES..... 19 <i>white wine, shallots, garlic</i>
GRILLED BRANZINO..... 29 <i>mediterranean sea bass, aioli royale</i>	BURGER AMÉRICAIN*..... 17 <i>cheeseburger, pommes frites</i>
SALMON FRITES*..... 28 <i>dijon beurre blanc</i>	GRILLED RED SNAPPER... 29 <i>spinach, olive oil, tomato, lemon, herbs</i>
ROASTED CHICKEN 25 <i>pomme purée, haricot vert, chicken jus</i>	STEAK AU POIVRE* 38 <i>black pepper crusted new york strip, garlic spinach, cognac demi-glace</i>

LES PLATS DU JOUR

MONDAY

Dorade Royale 31

TUESDAY

Lobster Risotto 36

WEDNESDAY

Prawn Flambé 29

THURSDAY

Dover Sole 49

FRIDAY

Whole Branzino for Two 58

SATURDAY

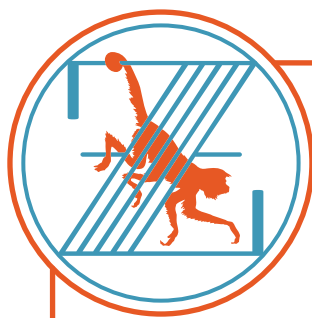
Veal Milanese 39

SUNDAY

Soft Shell Crabs 30

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

** There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.



Les Boissons Froides, Chaudes, Gazeuses et Alcoolisées

COCKTAILS

PAMPLEMOUSSE PRESSÉ

Combiér Pamplemousse
Lemon, Regan's Orange Bitters
Vin Mousseux
14

CLOUSEAU

Jim Beam Bourbon
Fig, Lime, Plum Bitters
12

SAZERAC

Sazerac Rye, Herbsaint
Peychaud's Bitters, Lemon
13

CARAÏBE

Neisson Rhum Agricole
Punt E Mes, Liqueur de Griottes
Pineapple, Lime, Fernet Branca
13

BIÈRE ROYALE

Kronenbourg Lager
Cassis, Lemon
Peychaud's Bitters
11

ROMARIN

Grey Goose La Poire
St. Germain, Rosemary, Pear
13

NEGRONI

Bluecoat Barrel Reserve Gin
Martini Gran Lusso, Campari
15

PIMM'S CUP

Pimm's No. 1, Lemon
Muddled Cucumber
Ginger Beer
14

APEROL SPRITZ

Aperol, Martini Prosecco, Soda, Orange
14

BIÈRES PRESSION

Kronenbourg 1664 8
Pale Lager
Strasbourg, France, 5.5%

Buddha Brewery 'Hop Gun' ... 8
American IPA
Oakland Park, Florida, 7.0%,
10oz.

M.I.A. Beer Company 9
305 Golden Ale
Miami, Florida, 5.0%

Islamorada Beer Company
'Sandbar Sunday' 9
American Wheat Ale
Islamorada, Florida, 4.75%

BIÈRES EN BOUTEILLE

Oskar Blues
'Dale's Pale Ale' 7
American Pale Ale
Brevard, North Carolina
6.5%, 12 oz can

Unibroue
'Blanche de Chambly' 12
Witbier
Quebec, Canada
5.0%, 12 oz

Etienne Dupont
'Cidre Bouché' 16
Victot-Pontfol France, 2012
5.5%, 375ml

Stiegl 'Radler' 9
Grapefruit Shandy
Salzburg, Austria
2.5%, 16.9 oz can

Duchesse de Bourgogne 16
Flanders Red Ale
Vichte, Belgium
6.0%, 11.2 oz

Native Lager 7
Light German Style Lager
Ft. Lauderdale, Florida
5.0%, 12 oz

Buddha Brewery
'Hop Gun' 9
American IPA
Oakland Park, Florida
7.0%, 12 oz

Saison Dupont
'Farmhouse Ale' 14
Tourpes, Belgium
6.5%, 11.2oz

Founders Brewing Company ... 9
Porter
Grand Rapids, Michigan
6.5%, 12 oz

Estellra Damm 'Daura' 9
Gluten Free, Pale Lager
Barcelona, Spain
5.4%, 11.2 oz

PASTIS & ABSINTHE

Kubler 14
Pernod 13
Pernod Absinthe 16
Ricard 10.5

St. George 15
Vieux Carré 15.5
Corsair 'Red' 14.5
Herbsaint 9.5

EFFERVESCENTS

VIN
MOUSSEUX
Simonet, Blanc de Blancs, Brut
N.V. France
11

CHAMPAGNE
Lanson, 'Black Label', Brut
N.V. Reims
21

MÉTHODE
TRADITIONNELLE ROSÉ
François Montand, Brut Rosé
N.V. Jura, France
14

CHAMPAGNE
Veuve Clicquot, 'Yellow Label', Brut
N.V. Reims
25

CHAMPAGNE ROSÉ
Veuve Clicquot, Brut Rosé
N.V. Reims
36

LES VINS BLANC

SAUVIGNON BLANC
Patient Cottat
Sancerre 'Anciennes Vignes'
2016, Loire Valley, France
16

SAUVIGNON BLANC –
SEMILLON
DeLille Cellars, 'Chaleur Estate'
2015 Columbia Valley, Washington
17

SAUVIGNON BLANC –
SEMILLON
Légende de Barons de Lafite
Rothschild, 'Réserve Spéciale'
2014 Bordeaux, France
12

WHITE BLEND
Domaine de Pouy
2015 Gascogne, France
10

RIESLING
Kruger-Rumpf Trocken (dry)
Nabe, Germany 2015
14

CHARDONNAY
Christophe Cordier, Mâcon
'Vieilles Vignes'
2014 Burgundy, France
14

CHARDONNAY
Paul Hobbs
'CrossBarn'
2014 Sonoma Coast, California
19

CHARDONNAY
Januik
'Cold Creek Vineyard'
Columbia Valley, WA 2012
16

PINOT GRIS
Trimbach
'Reserve'
2013 Alsace, France
14

ROSÉ

ROSÉ OF
PINOT NOIR
Joseph Mellot, 'Sincérité'
2014 Loire Valley, France
10

ROSÉ OF GRENACHE
& CINSAULT
Domaine de Triennes
Provence, France 2015
13

ROUGE

PINOT NOIR
Domain Danjean Berthoux
'La Plante', Givry 1ER Cru
2015 Burgundy, France
19

PINOT NOIR
Roche de Bellene
Bourgogne Rouge
2014 Burgundy, France
15

SYRAH
Château de Saint Cosme
Côtes du Rhône Villages
2015 Rhône Valley, France
12

GRENACHE BLEND
Domaine Lou Fréjau
Côtes du Rhône
2007 Rhône Valley, France
16

BORDEAUX BLEND
Château du Pin
2014 Bordeaux, France
12

BORDEAUX BLEND
Château la Gaffelière
'Leo de la Gaffelière'
2011 St.-Émilion, France
16

BORDEAUX BLEND
Pahlmeyer
'Jayson'
2013 Napa Valley, California
26

CABERNET FRANC
Marquis de Goulaine, Chinon
'Le Haut Preslé'
2015 Loire Valley, France
13

MALBEC
Château La Grave, Cahors
2014 Sud - Ouest, France
11

BOISSONS

Coffee 4
Espresso 4
Café Gibraltar 5
Café Vietnamese 5.5
Café au Lait 5
Café Latte 5
Cappuccino 5
Mocha Hazelnut 6

Délice au Chocolat 5.5
Selection of Hot Teas 5
Soda 4
Iced Tea 3.5
Evian/Badoit 8
Orangina 5
Sparkling Apple Cider 5
Citron Pressé de la Maison 4