

## 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

### 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

### MARGHERITA • \$16

tomato, basil, mozzarella

### SAUSAGE • \$19

ricotta, red onion, roasted piquillo pepper

### TRUFFLE • \$21

black truffle, egg, fontina

## Les Sandwiches

### GRILLED SNAPPER SANDWICH • \$19

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

### TOASTED CHICKEN CLUB • \$17

bacon, avocado, gruyère

### BURGER AMÉRICAIN\* • \$18

cheeseburger, pommes frites

### TOMATO & MOZZARELLA BAGUETTE • \$15

basil, olive oil

## Entrées

### MOULES FRITES • \$20

white wine, shallots, garlic

### PAPPARDELLE BOLOGNESE • \$24

beef, pork, veal, parmigiano reggiano

### TROUT AMANDINE • \$29

toasted almonds, haricots verts, beurre noisette

### GNOCCHI • \$18

san marzano tomatoes, basil

### GRILLED BRANZINO • \$29

mediterranean sea bass, aioli royale

### PETIT ROAST CHICKEN • \$28

bay leaf, lemon, oregano

### PRAWNS FLAMBÉ • \$34

jumbo prawns, grilled asparagus

### CHICKEN PAILLARD • \$18

shaved vegetable salad

### GRILLED SALMON • \$27

citrus tabbouleh, mint

### VEAL PICCATA • \$32

lemon, capers

### SEA BREAM • \$34

mediterranean vegetables, tapenade, lemon

### STEAK FRITES\* • \$29

flatiron, maître d'hôtel butter, pommes frites

### FILET MIGNON AU POIVRE\* • \$35

pommes dauphine, roasted shallots

## 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. 09/25/17