

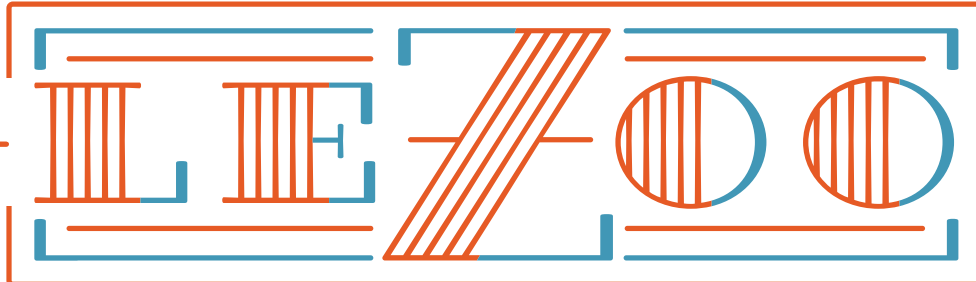
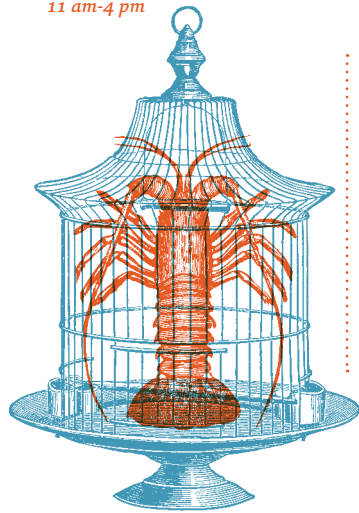
**CRAIG  
WALLEN**

*Monsieur Le Chef*

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

**BRUNCH**  
Sat & Sun:  
11 am-4 pm

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



BRASSERIE • CAFÉ • BISTRO • RESTAURANT • BAR A VINS

**ANTHONY  
RAMONAS**

*Directeur Général*

**Déjeuner**

**FRUITS DE MER**

Kumamoto  
Oysters\*\*  
½ doz 22

Assorted East  
Coast Oysters\*\*  
½ doz 18

Shrimp  
Cocktail  
½ doz 17

*Les Plateaux*



PETIT\*\*  
75

GRAND\*\*  
155

PRESTIGE\*\*  
300

½ Chilled  
Lobster  
19

Alaskan  
King Crab  
23

Littleneck  
Clams\*\*  
½ doz 12

**LES HORS  
D'OEUVRES**

ONION SOUP  
GRATINÉE  
13

MUSHROOM TART  
*pioppini mushrooms,  
truffled pecorino*  
16

GAZPACHO  
*citrus, basil, cucumber*  
15

AVOCADO TOAST\*  
*soft poached egg, radish*  
8

CHILLED  
CUCUMBER SOUP  
*green apple, radish,  
marcona almonds*  
12

STEAK TARTARE  
DU PARC\*  
*hand-chopped steak,  
capers, quail egg*  
17

ESCARGOTS  
*hazelnut butter*  
15

FRUITS DE MERS  
FLORIDIENNE\*  
*shrimp, scallop, calamari,  
tomato, lemon, olive oil,  
baguette*  
22

SEARED  
FOIE GRAS  
*poached pear, frisée,  
marcona almonds*  
26

TUNA  
CARPACCIO\*  
*leek vinaigrette*  
24

SMOKED SALMON  
PLATTER\*  
*cucumber, pickled onion,  
hard boiled egg*  
14

**SIDES**

Pommes Frites  
7

Pommes Purée  
7

Haricots Verts  
8

Sautéed Spinach  
8

**LES SALADES**

WARM  
SHRIMP SALADE  
*lemon beurre blanc,  
avocado*  
20

TOMATO  
MOZZARELLA  
*toasted almond pistou,  
sherry vinegar*  
16

SALADE  
VERTE  
*radishes, fine herbes,  
lemon vinaigrette*  
11

ARTICHOKE &  
HARICOTS VERTS\*  
*warm poached egg,  
mustard vinaigrette*  
16

NIÇOISE  
SALADE  
*confit tuna, red bliss  
potatoes, haricots verts*  
19

CRAB &  
AVOCADO  
*bibb lettuce,  
sherry vinaigrette*  
24

**CARAFES  
DE VIN**

12 ounces .. \$16  
25 ounces .. \$28

**BLANC**  
*Côte de Luberon*

**ROUGE**  
*Côte de Ventoux*

**LES SANDWICHES**

GRILLED SNAPPER  
SANDWICH ..... 19  
*sun-dried tomatoes, olives, broccoli rabe,  
chili aioli*

BURGER AMÉRICAIN\* ..... 17  
*cheeseburger, pommes frites*

TOMATO & MOZZARELLA  
BAGUETTE ..... 15  
*basil, olive oil*

TOASTED  
CHICKEN CLUB ..... 17  
*bacon, avocado, french ham, gruyère*

**LES ENTRÉES**

TROUT AMANDINE ..... 27  
*toasted almonds, haricots verts,  
beurre noisette*

STEAK FRITES\* ..... 29  
*grilled bavette, maître d' butter*

SALMON FRITES\* ..... 28  
*dijon beurre blanc*

ROASTED CHICKEN ..... 25  
*pomme purée, haricot vert,  
chicken jus*

MOULES FRITES ..... 19  
*white wine, shallots, garlic*

STEAK AU POIVRE\* ..... 38  
*black pepper crusted new york strip,  
garlic spinach, cognac demi-glacé*

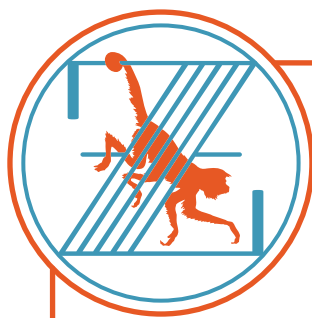
GRILLED RED SNAPPER . . . . . 29  
*spinach, olive oil, tomato, lemon, herbs*

CHICKEN PAILLARD ..... 19  
*shaved vegetable salad*

PASTA PRIMAVERA . . . . . 19  
*spring vegetables, warm cherry tomatoes,  
toasted pine nuts, basil*

GRILLED BRANZINO . . . . . 29  
*mediterranean sea bass, aioli royale*

\*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

Estrella 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 –  
SÉMILLON  
DeLille Cellars, 'Chaleur Estate'  
2015 Columbia Valley, Washington  
17

SAUVIGNON BLANC –  
SÉMILLON  
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