

HORS D'ŒUVRES

Soupe L'Oignon Gratinee Brioche, gruyere cheese	12
Mixed Greens Citrus vinaigrette	10
Iceberg Wedge Salad Bacon, onions, tomato, bleu cheese crumble, bleu cheese dressing	12
Angry Shrimp Gulf shrimp, lump crabmeat, spinach, spicy huacatay sauce	19
Fromage see back page	
Charcuterie see back page	
Crispy Calamari Flash fried, lemon aioli	15
Soup du Jour	10
*Ceviche Ahi tuna, red onion, red pepper, avocado, citrus	15
Olives House marinated	7

STEAK FRITES

served with fresh cut fries or local organic greens & red wine jus

*Filet Mignon	40
*Entrecote , Center cut ribeye	47
*PAVE , Teres major	32
*Bavette Skirt steak, chimichurri sauce	36

VIANDES

The Diplomat Prime beef burger, Tillamook cheddar, LTO	21
Laissez-Faire Burger	22
Prime beef burger, Tillamook cheddar, smoked applewood bacon	
The Blue Dog Burger	23
Prime beef burger, bleu cheese, smoked applewood bacon, sautéed mushrooms	
Braised Short Rib	32
Pommes aligot, baby carrots, roasted vegetables	
Coq au Vin Tender chicken breast, mushrooms, pearl onion	28
Brussel sprouts, fingerling potatoes, red pepper, green beans	

POMMES ET LÉGUMES

Pomme Frites Fresh cut fries	8
Pommes Puree Whipped Potatoes	8
Brussels Sprouts & Lardon	9
Haricot Vertes Garlic, shallots	8

FRUITS DE MER

Moules 29

Brasserie Classic PEI

White wine, shallots, garlic, parsley

Latin PEI

Chorizo, tomato, white wine, shallots
garlic, parsley

Poissons

Pan Seared Scallops 32

Arborio rice, tomatoes, spinach,
Parmesan cheese

Grilled Atlantic Salmon 32

Wild rice, roasted vegetables.

Seafood Risotto 34

Seared scallops, shrimp, mussels,
queso fresco

DESSERTS 8

Coconut Rice pudding

Ice Cream & roasted coconut
flakes

Chocolate Truffle Mousse

New York Style Cheesecake

Caramel & raspberry coulis

Ice Cream/Sorbet/Gelato

3.6.17

APERITIFS 12

Manhattan-Bourbon

Sweet vermouth, angostura bitters

Old Fashioned-Rye

Sugar, bitters, orange, cherry

Kir Royale

Sparkling wine, Chambord

Berry Tart

Absolut Kurant, lime
Cranberry juice

Negroni

Gin, campari, sweet vermouth

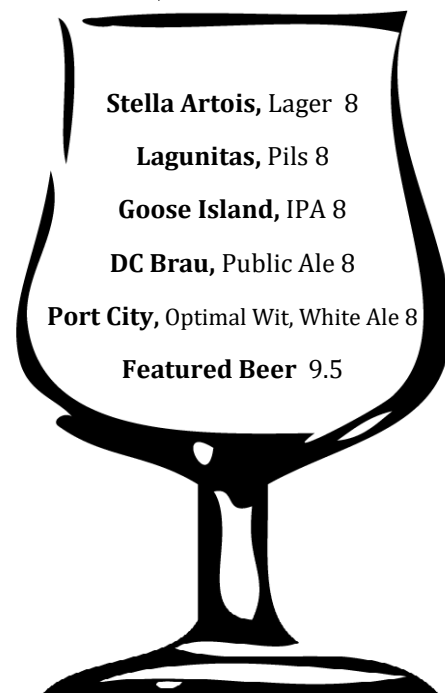
Pastis

Anise liqueur

BIERES EN BOUTEILLE

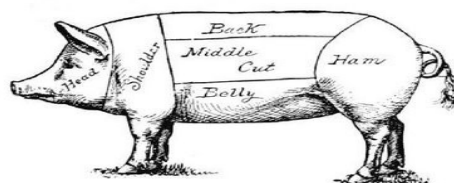
<i>Amstel Light, Light Lager, Netherlands, 3.5%</i>	8
<i>Fat Tire, Amber Ale, Colorado, 5.2%</i>	8
<i>Dogfish Head 60, IPA, Delaware, 6.0%</i>	8
<i>Legend, Brown Ale, VA, 6.2%</i>	8
<i>Affligem, Blonde Ale, Belgium, 6.8%</i>	8
<i>Lagunitas, A Little Sumpin', Sumpin Ale, CA, 7.5%</i>	9
<i>Bear Republic, "Racer 5", CA, 7.5%</i>	9
<i>O'Doul's, Non-Alcohol, Missouri</i>	7

BIERES A PRESSION



CHARCUTERIE

28



Prosciutto, Italy, premium all natural
Soppressatta, pork, fennel, garlic
Bresaola, salumi, air-dried beef tenderloin, juniper
Calabrese, spicy pork salame, cayenne pepper, paprika

VERRES DE VIN

<i>Cava, Brut, Spain, NV.....</i>	12/42
<i>Pinot Gris, Off dry and crisp.....</i>	12/42
<i>Sauvignon Blanc, Featured.....</i>	12/42
<i>Chardonnay, Century Cellars, CA.....</i>	10/34
<i>Chardonnay, Featured.....</i>	14/50
<i>Riesling, Featured.....</i>	12/42

FROMAGE

22



Taleggio (Cow), Italy semi soft, mild, fruity nuance
Manchego (Sheep), Spain, semi hard, nutty, mild
Lady Crottin (Goat), NC creamy, mild
Smokey Blue (Cow) Oregon, creamy smokiness, caramel

VERRES DE VIN ROUGE

<i>Pinot Noir, Featured.....</i>	13/47
<i>Malbec, Bold with full body.....</i>	12/42
<i>Cabernet Sauvignon, Stone Cellars, CA.....</i>	10/34
<i>Cabernet Sauvignon, Featured.....</i>	14/50