

HORS D'ŒUVRES

Soupe du L' Oignon Gratinee	12
<i>Served with brioche bread & gruyere cheese</i>	
Iceberg Wedge Salad	12
<i>Served with bacon, onions, tomatoes, bleu cheese crumble & dressing</i>	
Ahi Tuna Tataki	14
<i>Seared tuna, sesame seeds & fresh ginger sauce</i>	
Crispy Calamari	15
<i>Flash-fried calamari served with a lemon aioli</i>	
Angry Shrimp	19
<i>Gulf shrimp served with lump crabmeat, spinach & a spicy huacatay sauce</i>	

STEAK FRITES

CHOICE OF HOUSE CUT FRIES OR MIXED GREEN SALAD

Bavette , Skirt steak served with chimichurri sauce	32
Filet Mignon Red wine jus	40
Pave Teres major, red wine jus	29

ENTRÉES

Pan-Seared Scallops	32
<i>Served with arborio rice, tomatoes, spinach & parmesan cheese</i>	
Grilled Atlantic Salmon	29
<i>Served with wild rice & roasted vegetables</i>	

POMMES ET LÉGUMES

Pomme Frites French fries served with chorizo mayo	8
Brussels Sprouts & Lardon	9
Pomme Puree Whipped potatoes	8
Haricot Vertes Green beans served with garlic & shallots	8

DESSERTS

Coconut Rice Pudding	8
<i>Served with ice cream & roasted coconut flakes</i>	
New York Style Cheesecake	8
<i>Served with caramel & a raspberry coulis</i>	
Chocolate Truffle Mousse	8
Ice Cream/Sorbet/Gelato	8

ENTRÉE SALADS

Hearts of Romaine	16
<i>Chopped romaine smoked lardon, boiled eggs, Caesar dressing grated parmesan, brioche croutons</i>	
Spinach Salad	16
<i>Radicchio, spicy walnuts, bleu cheese crumble, cranberry vinaigrette</i>	
Salad Nicoise	16
<i>Organic lettuces, eggs, olives, tomatoes, fingerling potatoes, red pepper vinaigrette</i>	
Farm Salad	16
<i>Organic lettuces, goat cheese, walnuts, roasted tomatoes, apples and a citrus vinaigrette</i>	

ADD ANY OF THE FOLLOWING TO YOUR SALAD
\$9

Shrimp Steak Chicken

BI-PARTISAN BURGERS & SANDWICHES

CHOICE OF HOUSE CUT FRIES OR MIXED GREEN SALAD

Louisiana Purchase 20
<i>Lightly fried Gulf shrimp po-boy with lettuce tomato, pickles & a remoulade sauce</i>
Lame Duck Chicken 18
<i>Tender chicken breast on a ciabatta roll with gruyere cheese & a prosciutto-basil mayonnaise, served with lettuce, tomatoes & onions</i>
The Diplomat 18
<i>Prime beef burger with cheddar cheese, served with lettuce, tomatoes & onions</i>
Laissez-Faire 20
<i>Prime beef burger with cheddar cheese & smoked Applewood bacon, served with lettuce, tomatoes & onions</i>
Moderate 20
<i>Prime beef burger with Brie cheese, caramelized onions & garlic mayonnaise, served with lettuce, tomatoes & onions</i>
The Blue Dog 22
<i>Prime beef burger with bleu cheese, smoked Applewood bacon & sautéed mushrooms, served with lettuce, tomatoes & onions</i>
Smoked Turkey Sandwich 18
<i>Sliced smoked turkey breast served with smoked Applewood bacon, tomato, gruyere cheese & basil mayonnaise</i>
Filibuster 20
<i>Sliced prime rib sandwich with caramelized onion served au jus on a French baguette</i>
Ahi Tuna Tacos 18
<i>Ahi tuna served with avocado & red cabbage, on freshly baked corn tortillas</i>

APERITIFS 12

Manhattan-Bourbon

Sweet vermouth, angostura bitters

Old Fashion-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

Amstel Light , Light Lager, Netherlands, 3.5%	8
Fat Tire , Amber Ale, Colorado, 5.2%	8
Bell's , Seasonal selection, Michigan, Varies 4.0-7.0%	8
Dogfish Head 60 , IPA, Delaware, 6.0%	8
Affligem , Blonde Ale, Belgium, 6.8%	8
Lagunitas , A Little Sumpin', Sumpin Ale, California, 7.5%	9
Bear Republic , "Racer 5", California, 7.5%	9
O'Doul's , Non-Alcohol, Missouri, 0.0%	7

BIERES A PRESSION



VERRES DE VIN

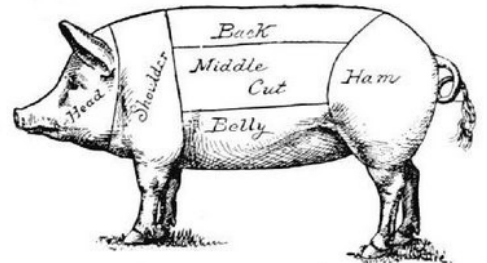
Cava , Brut, Spain.....	12/42
Pinot Gris , Off dry and crisp.....	12/42
Sauvignon Blanc , Featured.....	12/42
Chardonnay , Century Cellars, CA.....	10/34
Chardonnay , Featured.....	14/50
Riesling , Featured.....	12/42

VERRES DE VIN ROUGE

Pinot Noir , Featured.....	13/47
Malbec , Bold, full-bodied	12/42
Cabernet Sauvignon , Stone Cellars, CA.....	10/34
Cabernet Sauvignon , Featured.....	14/50

CHARCUTERIE

28



Prosciutto, Italy, premium all natural

Soppressatta, pork, fennel, garlic

Bresaola, air-dried beef tenderloin, juniper

Calabrese, spicy pork salame, cayenne pepper, paprika



FROMAGE

22

Taleggio (Cow), Italy, semi-soft, mild, fruity nuance

Manchego (Sheep), Spain, semi-hard, mild, nutty

Goat Lady Crottin(goat), NC, creamy, mild