

Hors D'oeuvres

Soupe L'Oignon Gratinee topped with brioche bread and melted gruyere cheese	\$12
Soup du Jour	\$10
Mixed Greens Salad cherry tomatoes, red onion, orange segments, citrus vinaigrette	\$10
Iceberg Wedge Salad bacon, red onions, cherry tomatoes, bleu cheese crumbles, bleu cheese dressing	\$12
Angry Shrimp Gulf shrimp, lump crabmeat, spinach, spicy huacata sauce	\$19
Crispy Calamari flash-fried calamari served with a lemon aioli	\$15
Ceviche Ahi tuna, red onions, red peppers, avocado, lime juice, jalapenos	\$15

Steak Frites


served with chimichurri sauce and your choice of house cut fries or mixed greens salad

Filet Mignon	\$40
Entrecote , center cut ribeye	\$47
Pave , teres major	\$32
Bavette , skirt steak	\$36

Entrées

The Diplomat Burger prime beef burger on a brioche roll with cheddar cheese, lettuce, tomato, red onion and your choice of house cut fries or mixed greens salad	\$21
Laissez-Faire Burger prime beef burger on a brioche roll with cheddar cheese, smoked Applewood bacon, lettuce, tomato, red onion and your choice of hand cut fries or mixed greens salad	\$22
The Blue Dog Burger prime beef burger on a brioche roll with bleu cheese dressing, smoked Applewood bacon, sautéed mushrooms, lettuce, tomato, red onion and your choice of hand cut fries or mixed greens salad	\$23
Braised Short Ribs served with mashed potatoes and roasted vegetables	\$32
Roasted Chicken tender chicken thigh topped with a mushroom jus, served with Brussels sprouts, green beans, red peppers, onions, and fingerling potatoes	\$28

Pommes et Legumes

Pommes Frites French fries served with chipotle aioli	\$8
Pommes Puree whipped potatoes	\$8
Brussels Sprouts & Bacon	\$9
Haricot Vertes green beans served with garlic & shallots 	\$8

FRUITS DE MER


Moules

Brasserie Classic PEI \$29
white wine, shallots, garlic, parsley

Latin PEI \$29
chorizo, cherry tomatoes, white wine, shallots, garlic, parsley


Poissons

Pan Seared Scallops \$32
served over a creamy risotto with cherry tomatoes, spinach, and Parmesan cheese

Grilled Atlantic Salmon  \$32
served with wild rice and roasted vegetables.

Seafood Risotto \$34
seared scallops, shrimp, mussels, queso fresco & huancaína sauce

Desserts

Coconut Rice Pudding  \$8
served with cinnamon ice cream & roasted coconut flakes

Chocolate Truffle Mousse \$8

New York Style Cheesecake \$8
topped with caramel sauce & a berry coulis

Seasonal Selection of Ice Cream, Sorbet & Gelato \$8

Aperitifs

Manhattan-Bourbon \$12

sweet vermouth, angostura bitters

Kir Royale \$12

sparkling wine, Chambord

Negroni \$12

gin, Campari, sweet vermouth

Old Fashion-Rye \$12

sugar, bitters, orange, cherry

Moscow Mule \$12

vodka, ginger beer, lime

Pastis \$12

anise liqueur

Bieres en Bouteille

Amstel Light, Light Lager, Netherlands, 3.5% \$8

Fat Tire, Amber Ale, Colorado, 5.2% \$8

Dogfish Head 60, IPA, Delaware, 6.0% \$8

Presidente, Lager, Dominican Republic, 5.0% \$8

Corona Extra, Lager, Mexico, 4.6% \$8

Modelo Especial, Pilsner, Mexico, 4.6% \$8

O'Doul's, Non-Alcoholic, Missouri, 0.0% \$7

Bieres a Pression



Stella Artois, Lager \$8

Goose Island, IPA \$8

DC Brau, Public Ale \$8

Shock Top, Belgian White \$8

Featured Beer \$9.5

Verres de Vin

Cava, Brut, Spain.....\$12/\$42

Pinot Gris, off dry and crisp.....\$12/\$42

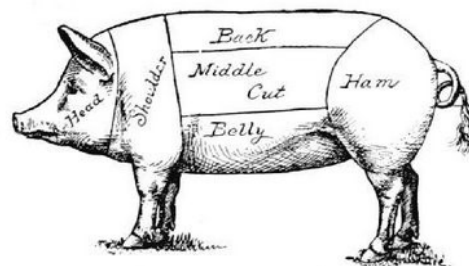
Sauvignon Blanc, featured.....\$12/\$42

Chardonnay, Foxbrook, CA.....\$10/\$34

Chardonnay, featured.....\$14/\$50

Riesling, featured.....\$12/\$42

Charcuterie \$28



Prosciutto, Italy, premium all natural

Soppressatta, pork, fennel, garlic

Bresaola, air-dried beef tenderloin, juniper

Calabrese, spicy pork salame, cayenne pepper, paprika

Verres de Vin Rouge

Pinot Noir, featured.....\$13/\$47

Malbec, bold, full-bodied.....\$12/\$42

Cabernet Sauvignon, Foxbrook, CA.....\$10/\$34

Cabernet Sauvignon, featured.....\$14/\$50



Fromage \$22

Taleggio, cow, Italy, semi-soft, mild, fruity nuance

Manchego, sheep, Spain, semi-hard, mild, nutty

Goat Lady Crottin, goat, North Carolina, creamy, mild

Smokey Blue, cow, Oregon, creamy smokiness, caramel