

Hors D'oeuvres

- Soupe du L' Oignon Gratinee** \$12
topped with brioche bread & melted gruyere cheese
- Iceberg Wedge Salad** \$12
topped with bacon, onions, cherry tomatoes, bleu cheese crumbles, and blue cheese dressing
- Crispy Calamari** \$15
flash-fried calamari served with a lemon aioli
- Angry Shrimp** \$19
Gulf shrimp served with lump crabmeat, spinach, and a spicy huacatay sauce

Entrées

- Pan-Seared Scallops** \$29
served over a creamy risotto with cherry tomatoes, spinach, and parmesan cheese
- Grilled Atlantic Salmon**  \$29
served with wild rice and roasted vegetables
- Bavette**, skirt steak \$29
served with chimichurri sauce and a choice of house cut fries or mixed greens salad
- Roasted Chicken** \$25
tender chicken thigh topped with a mushroom jus, served with Brussels sprouts, green beans, red peppers, onions, and fingerling potatoes

Steak Frites


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

- Pave**, teres major \$26


Pommes et Legumes

- Pommes Frites** French fries served with chipotle aioli \$8
- Brussels Sprouts & Bacon** \$9
- Sautéed Spinach** \$8

Desserts

- Coconut Rice Pudding**  \$8
served with cinnamon ice cream & roasted coconut flakes
- New York Style Cheesecake** \$8
topped with caramel sauce & a berry coulis
- Chocolate Truffle Mousse** \$8
- Seasonal Selection of Ice Cream, Sorbet & Gelato** \$8

Entrée Salads

- Hearts of Romaine** \$16
chopped romaine, bacon, hard boiled eggs, grated parmesan, brioche croutons, Caesar dressing
- Spinach Salad**  \$16
spinach, radicchio, walnuts, bleu cheese crumbles, cranberry vinaigrette
- Farm Salad** \$16
mixed greens, goat cheese, cherry tomatoes, walnuts, apple slices, citrus vinaigrette
- Salad Nicoise** \$22
mixed greens topped with seared Ahi tuna, hard boiled eggs, cherry tomatoes, olives, fingerling potatoes, red pepper vinaigrette

Salad Additions

- Shrimp \$9** **Steak \$9** **Chicken \$9**
Salmon \$9 **Ahi Tuna \$9**

Burgers & Sandwiches

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

Lame Duck Chicken \$18

tender chicken breast on a brioche roll with prosciutto, Swiss cheese, mayonnaise, lettuce, tomato, and red onion

The Diplomat \$18

prime beef burger on a brioche roll with cheddar cheese, lettuce, tomato, and red onion

Laissez-Faire \$20

prime beef burger on a brioche roll with cheddar cheese, smoked Applewood bacon, lettuce, tomato, and red onion

The Blue Dog \$22

prime beef burger on a brioche roll with bleu cheese dressing, smoked Applewood bacon, sautéed mushrooms, lettuce, tomato, and red onion

Smoked Turkey Sandwich \$18

sliced smoked turkey breast on a brioche roll with smoked Applewood bacon, tomato, Swiss cheese, and mayonnaise

Filibuster \$20

prime rib sandwich on French bread with grilled onions and served with au jus for dipping

Ahi Tuna Tacos \$18

grilled Ahi tuna served with avocado and red cabbage in crispy corn tortillas

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

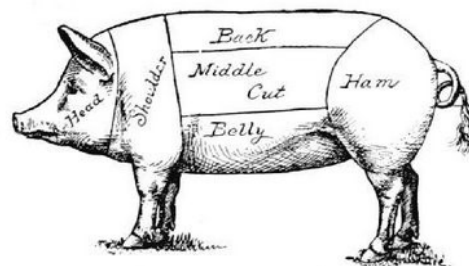
Sauvignon Blanc, featured.....\$12/\$42

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