



BRASSERIE | STEAKHOUSE

ENTRÉE SALADS

HORS D'ŒUVRES

Soupe L' Oignan Gratinee

Sweet vermouth, brioche, gruyere cheese

Iceberg Wedge Salad

Bacon, onions, tomato, bleu cheese crumble and a bleu cheese dressing

Ahi Tuna Takaki

Seared tuna, sesame seeds, fresh ginger sauce

Crispy Calamari

Flash fried, lemon aioli

Angry Shrimp

Gulf shrimp, lump crabmeat, spinach, spicy huacatay sauce

Hearts of Romaine 15
Chopped romaine smoked lardon, boiled eggs, Caesar dressing grated parmesan, brioche croutons

Spinach Salad 16
Radicchio, spicy walnuts, bleu cheese crumble shallot vinaigrette

Salad Nicoise 16
Organic lettuces, eggs, olives, tomatoes, fingerling potatoes, red pepper vinaigrette

Farm Salad 16
Organic lettuces, goat cheese, walnuts, roasted tomatoes, apples and a citrus vinaigrette

ADD ANY OF THE FOLLOWING TO YOUR SALAD \$9

Shrimp Steak Chicken
Salmon Tuna

STEAK FRITES & ENTREES

*CHOICE OF HOUSE CUT FRIES OR MIXED GREEN SALAD

*Hanger Steak Red wine jus 25

*Skirt Steak Chimichurri sauce 35

*Filet Mignon Red wine jus 39

*Pave Teres major, red wine jus 32

Pan Seared Scallops 29

Arborio rice, tomatoes, spinach, leeks, parmesan

Oven Roasted Salmon 24

Wild rice, roasted vegetables, butternut squash puree

POMMES ET LÉGUMES

Pomme Frites Chorizo mayo 8

Brussels Sprouts & Lardon 9

Pomme Puree Whipped potatoes 8

Haricot Vertes 8

DESSERTS

Rice pudding 8
Arborio, coconut flakes

Cheesecake 8
Vanilla cheesecake, strawberry sauce

Chocolate Truffle Mousse 8

Gelato/Sorbet 7

BIPARTISAN

BURGERS & SANDWICHES

CHOICE OF HOUSE CUT FRIES OR MIXED GREEN SALAD

Louisiana Purchase 19.50
Lightly fried Gulf shrimp, Po-boy with lettuce tomato, pickles, remoulade sauce

Lame Duck Chicken 16
Tender chicken breast, ciabatta, L.T.O gruyere cheese, prosciutto basil mayo

The Diplomat 16
Prime beef burger, Tillamook cheese, LTO

Laissez-Faire 18
Prime beef burger, Tillamook cheddar smoked applewood bacon

Moderate 18
Prime beef burger, brie cheese, arugula caramelized onions, garlic mayonnaise

The Blue Dog 18
Prime beef burger, bleu cheese, L.T.O smoked applewood bacon, sautéed mushroom

Bully Pulpit 16
Smoked turkey, ciabatta basil mayo, Swiss cheese

Continental Congress MKT
Panko crusted jumbo lump crab cake sandwich, leek tartare

Filibuster 18.50
Sliced prime rib sandwich, caramelized onion, au jus, French Baguette

J'Suis Tuna 20
Fresh Ahi tuna burger, seaweed salad, tomato, chives, mayo

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness LUNCH 2/10/16

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

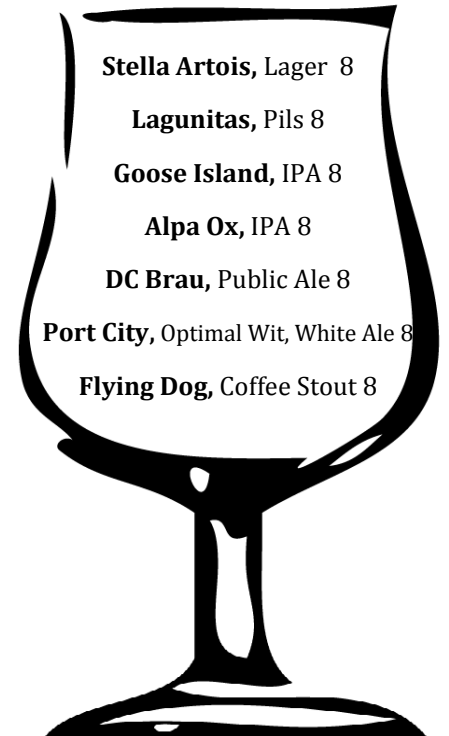
Pastis

Anise liqueur

BIERES EN BOUTEILLE

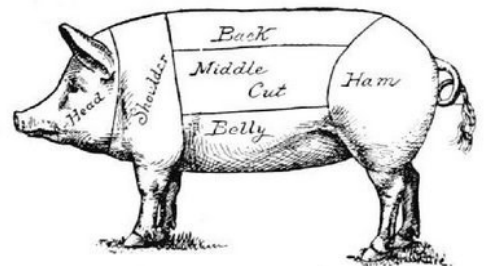
Amstel Light , Light Lager, Netherlands, 3.5%	7
Fat Tire , Amber Ale, Colorado, 5.2%	8
Bell's , seasonal selection, MI	8
Legend , Brown Ale, VA, 6.2%	8
Affligem , Blonde Ale, Belgium, 6.8%	8
Silly Saison , Belgium, 5.0%	8
Lagunitas , A Little Sumpin', Sumpin Ale, CA, 7.5%	9
Bear Republic , "Racer 5", CA, 7.5%	9
O'Doul's , Non-Alcohol, Missouri	7

BIERES A PRESSION



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
 Smokey Blue, Oregon creamy smokiness, caramel

VERRES DE VIN

Cava , Brut, Spain NV.....	10/36
Pinot Gris , off dry and crisp.....	10/36
Sauvignon Blanc , Featured.....	12/42
Chardonnay , Fox Brook, CA.....	9.5/32
Chardonnay , Featured.....	14/50

VERRES DE VIN ROUGE

Light Red , Medium body.....	9.5/32
Pinot Noir , Featured.....	13/47
Malbec , Bold with full body.....	12/42
Cabernet Sauvignon , Fox Brook, CA.....	9.5/32
Cabernet Sauvignon , Featured.....	14/50

HORS D'ŒUVRES

Soupe L'Oignon Gratinee Sweet Vermouth, 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	14
Soup du Jour	10
*Ceviche Ahi tuna, red onion, red pepper, avocado, citrus	14
Olives House marinated	7

STEAK FRITES

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

*Filet Mignon	40
*Grilled Hanger Steak	35
*Entrecote , Center cut ribeye	47
*PAVE , Teres major	32
*Bavette Skirt steak, chimichurri sauce	36

VIANDES

The Diplomat Prime beef burger, Tillamook cheddar, LTO	20
Laissez-Faire Burger	20
Prime beef burger, Tillamook cheddar, smoked applewood bacon	
The Blue Dog Burger	22
Prime beef burger, bleu cheese, smoked applewood bacon, sautéed mushrooms	
Braised Short Rib	32
Pommes aligot, baby carrots, roasted eggplant	
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 29

Wild rice, roasted vegetables,
butternut squash puree

Seafood Risotto 34

Seared scallops, shrimp, mussels,
queso fresco

DESSERTS 8

Coconut Rice pudding

Vanilla gelato & roasted
coconut flakes

Chocolate Truffle Mousse

New York Style Cheesecake

Caramel & raspberry coulis

Gelato

Vanilla bean, dark chocolate
salted caramel

Sorbet

Mango, blood orange

2.10.16

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Sparkling wine, Chambord

Negroni

Gin, campari, sweet vermouth

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Sugar, bitters, orange, cherry

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Absolut Kurant, lime
Cranberry juice

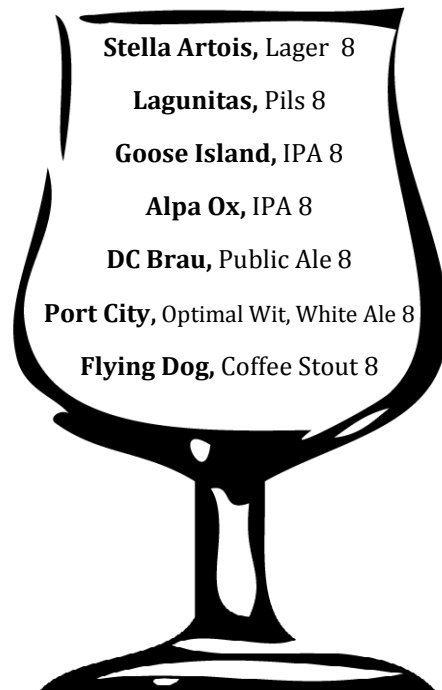
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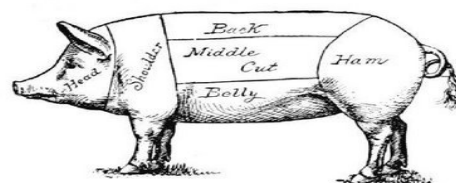
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Kids Menu

Pancakes 8

With chocolate chips add 3

French Toast 8

With chocolate chips add 3

Eggs Any Style

(1) 4 or (2) 8

Cereal 8

with milk

Sides

Sausage 2.50

(chicken or pork)

Bacon 2.50

Beverage

Small Juice 3

Hot Chocolate 6

Chocolate Milk 6

Milk 6



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