

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
House Marinated Olives	\$7

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 Airline Chicken Breast tender chicken breast 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

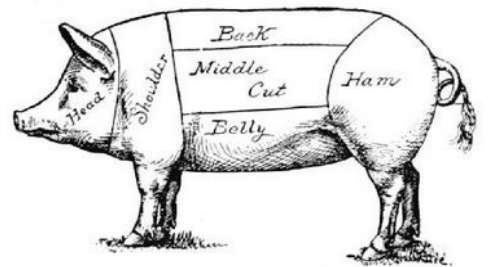
Bieres en Bouteille

Amstel Light , Light Lager, Netherlands, 3.5%	\$8
Fat Tire , Amber Ale, Colorado, 5.2%	\$8
Dogfish Head 60 , IPA, Delaware, 6.0%	\$8
Bear Republic , Racer 5, California, 7.5%	\$9
Presidente , Lager, Dominican Republic, 5.0%	\$8
Corona Extra , Lager, Mexico, 4.6%	\$8
O'Doul's , Non-Alcoholic, Missouri, 0.0%	\$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

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



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