

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	
Ahi Tuna Tataki	\$14
seared Ahi tuna, sesame seeds, soy sauce, scallions	
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	\$32
served over a creamy risotto with cherry tomatoes, spinach, and parmesan cheese	
Grilled Atlantic Salmon	\$29
served with wild rice and roasted vegetables	

Steak Frites

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

Bavette , skirt steak	\$32
Filet Mignon	\$40
Pave , teres major	\$29

Pommes et Legumes

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

Louisiana Purchase \$20

lightly fried Gulf shrimp po-boy with lettuce, tomato, and a chipotle aioli

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

Moderate \$20

prime beef burger on a brioche roll with Brie cheese, grilled onions, mayonnaise, 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

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



Verres de Vin

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

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

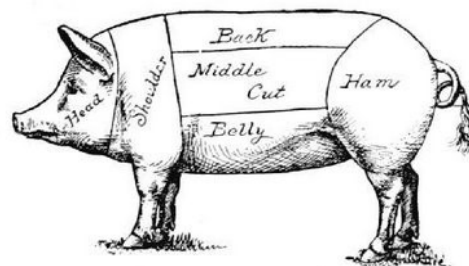
Sauvignon Blanc, featured.....\$12/\$42

Chardonnay, Century Cellars, CA.....\$10/\$34

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

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

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, 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