

# FRUITS DE MER

\*PETITE PLATEAU 110.  
*oysters, shrimp cocktail,  
tuna, lobster*

\*GRAND PLATEAU 250.  
*oysters, shrimp, lobster, tuna,  
hamachi, pickled shrimp, caviar*

CHILLED LOBSTER 29/58. GULF SHRIMP COCKTAIL 23.

\*TUNA TARTARE 19. PICKLED SHRIMP 21. \*HAMACHI CRUDO 19.

Bread all alone?  
Mais non!  
Pour a glass  
Toast it up  
A moment to own!



## Bread Service

MAGNOL PAIN DE CAMPAGNE  
butter, evoo, maldon sea salt

CAVIAR 5g amber oscietra 55.

## SALAD & SOUPS

- SALADE MAISON 17.  
bibb, pistachio, pecorino
- CLASSIC CAESAR SALAD 15.  
a la minute
- ENDIVE SALAD 16.  
herbed crème fraîche, apple, grape, pecan,  
honey vinaigrette
- ONION SOUP GRATINÉE 17.  
mahon, sourdough
- HEIRLOOM TOMATO 19.  
cane vinaigrette, pickled ramps, burrata

## FRITES

14.  
Béarnaise or  
Aioli  
Raclette add 9.

I await my loyal  
compatriot, Béarnaise!



## HORS D'OEUVRES

- DEVILED EGGS 12.  
boquerones, salsa verde
- WOODFIRED OYSTERS 26.  
seasonal butter
- \*STEAK TARTARE 29.  
wood roasted bone marrow, oyster mayo
- HEARTH GRILLED OCTOPUS 34.  
red curry, peanuts
- GULF CRAB HUSHPUPPIES 15.  
cane syrup butter
- CAVIAR TOTS 37.  
crème fraîche, kaluga



# LES GRILLADES

Hearth Roasted Chicken, *pommes puree, black truffle jus* 39.

Petite Filet Mignon, 8 oz 78.

Reserve NY Strip, 8 oz 55.

New York Strip, *Bone-in*, 18 oz 88.

Côte de Boeuf, *Dry-aged Ribeye*, 22 oz 151.



Your Favorite  
Steaks Will  
Be Prepared  
At Your  
Request

## “Le Entrecôte”

frites, sauce verte  
59.



Make It “ROYALE”

Béarnaise 7. Brandy au Poivre 7. Jumbo Lump Oscar 31.

Shrimp à la Plancha 20. Jumbo Scallop *hotel butter* 30.

# LES PLATS “CONTINENTAL”

BURGER *dry-aged, american cheese, onion, frites* 33.

PAN ROASTED FISH *maple miso, lime* 43.

CLASSIC BLACKENED REDFISH *lime vinaigrette* 51.

PORK SCHNITZEL *caper, mushroom, beurre blanc* 37.

LOBSTER FETTUCCHINE *sauce americane* 49.

## SIDES

Pommes Purée 15. Pommes Aligot 17. Szechuan Eggplant 14.

Wood Grilled Asparagus 14. Cacio e Pepe 19.

Wild Mushrooms 19.