



Dîner / Dinner

Appetizers

BRUSSELS SPROUTS 12

Crispy brussels sprouts tossed with pancetta, finished with balsamic glaze and parmesan

CRAB CAKES 18

Crispy crab cakes served with chipotle cream aioli

BOEF TARTARE 14

Gribiche sauce

LOBSTER RAVIOLI 18

Lobster filled ravioli finished in a rich brandy lobster cream sauce with shrimp and asparagus

BEEF RAVIOLI 16

Beef ravioli tossed in a creamy mushroom sauce finished with a touch of demi glace

ESCARGOTS DE BOURGOGNE 14

Burgundy snails in hazelnut garlic herb butter, with crisp puff pastry flakes

Salads

Add chicken + 6 • Add (5) Shrimp + 8 • Grilled Salmon + 12

CAESAR SALAD 18

Romaine lettuce tossed with tomatoes, croutons, parmesan cheese and caesar dressing

GOAT CHEESE SALAD 19

Mixed greens tossed with balsamic vinaigrette, warm goat cheese, walnuts, sun-dried tomatoes, & honey

MEDITERRANEAN SALAD 15

Mixed greens tossed with tomatoes, cucumber, kalamata olives, and feta cheese and Raspberry vinaigrette

NIÇOISE SALAD 17

Mixed greens tossed salad with Tuna (mayo, celery, carrot and onion) red bell peppers, hardboiled egg, tomatoes, olives, home potatoes and Raspberry vinaigrette

BLACKENED SALMON SALAD 21

Mixed greens tossed with bell peppers, red onion, tomatoes, mango relish, lemon and raspberry vinagrette

Soups

FRENCH ONION 12

Classic french onion soup with croutons & melted gruyere cheese

LOBSTER BISQUE 12

Creamy lobster bisque finished with fresh herbs

Main Courses

COQ AU VIN 33

Braised chicken leg served with mashed potatoes, braised leeks, carrots, mushrooms, pearl onions, and rich beef stock sauce

BOEUF BOURGIGNON 35

Classic boeuf bouguignon served with your choice of fresh fettuccine pasta or creamy mashed potatoes, finished with mushrooms, carrots, pearl onions, rich beef stock sauce

BLACKENED CHICKEN PENNE 23

Creamy garlic pesto penne with tomatoes & shallots, topped with blackened chicken

LINGUINE VONGOLE 23

Linguine pasta tossed in a white wine garlic sauce with fresh clams, parsley, and chili flakes

FRUTTI DI MARE 26

Linguine pasta in a white wine tomato sauce with mussels, calamari, shrimp, and clams

LOUP DE MER 40

Pan-seared Mediterranean branzino, vegetables Napoleon, potato croquettes, mixed greens, and lemon beurre blanc with capers

PAELLA 29

Risotto rice simmered in lobster bisque with clams, shrimp, calamari, mussels, and tomato puree

CHICKEN BALLOTINE 32

Pan roasted chicken ballotine served with gratin dauphinois, pearl onions, mushroom, bacon, and mushroom Port wine sauce finished with an english pea mousseline

STEAK FRITES 35

12oz grilled ribeye, green peppercorn sauce, herb butter broccoli, and golden pommes frites

BRAISED SHORT RIB 32

Slow braised short rib in Cabernet Sauvignon wine, served with mashed potatoes and brussel sprouts

VEGAN PASTA 20

Pasta tossed with mushrooms, snow peas, fresh basil and marinara sauce

HOKKAIDO SCALLOPS 42

Seared Hokkaido scallops paired with crispy potato galette, braised cauliflower, and beurre blanc herb sauce

In consideration to all parties there is a 90 minute time limit. Please inform your server of any allergies. We politely decline all drastic modifications. Max of 3 split checks for large parties. 18% gratuity added for parties of 6 or more. Split charge +2. Consuming raw or undercooked shellfish, meats, porks, or eggs may increase the risk of food-borne illness.

Bottled Beer

Kronenbourg 1664 Lager 8

Modelo 7

Modelo Negra 7

Stella Artois 7

Stone IPA 7



Mimosas & Cocktails

BRUNCH A DEUX 25

A bottle of brut served with OJ

KIR ROYALE 14

Crème de cassis, Brut

MIMOSA 8

Orange Juice, Brut

PÉCHE ET MIGNON 9

Peach Nectar, Brut

MIMOSA A LA FRAISE 9

Strawberry puree, Brut

ST. TROPEZ MIMOSA 9

Lavender infusion, Brut

MANGO MIMOSA 9

Tajin & chamoy rim, mango puree, Brut

PASSION ROYALE MIMOSA 9

Passoa passion fruit, Brut

SANGRIA 10

Red, fruits, and spices

Coffee & Tea

HOUSE DRIP 5

Regular/Decaf - Bottomless

CAFE AU LAIT 5

Drip, steamed milk

COLD BREW 6

HOT TEA 5

HERBAL OR GREEN TEA

- Green Mango peach • Moroccan Mint • Jasmine Green

- Chamomile citron

BLACK OR WHITE TEA

- Earl Grey • English breakfast • White Ginger

Non-Caffeinated

HOT CHOCOLATE 5

House cocoa, Steamed milk • Add whipped cream +1

Cold Beverages

RIEME CABONATED PETILLANTE
FRANCAISE 7

- Blood Orange • Pomegranate

SODA 5 Coke, Diet Coke, Sprite, 12oz

FRESH SQUEEZED LEMONADE 5

BLACK ICED TEA 5

ORANGE JUICE 4.5

PERRIER 5

Alain Milliat French Juice 7

- Apricot • Mango • Apple • Pineapple

Wine Rose & Sparkling

LES ALLIES BRUT 9/24

France

THE PALE ROSE 2021 12/40

Provence, France

CAP A CAP ROSE 12/40

Southwest, France

DOMAINE AGUILAS SPARKLING BRUT CREMANT 20/60

Loire valley, Southwest, France

White Wines

DELAS CÔTES DU RHONE BLANC SAINT ESPRIT 9/31

Côtes du Rhône, France

CHÂTEAU DE JAU ORANGE 13/42

Southwest, France

MARC BREDIF VOUVRAY 13/42

Loire, France

CARPE DIEM CHARDONNAY 15/45

Anderson Valley, California

BERNARDUS SAUVIGNON BLANC 2024 15/45

Monterey County, California

PIO CESARE CROTESE DI GAVI 2024 21/70

Piedmont, Italy

LA CHABLISIENNE CHABLIS LA SEREINE 2023 99

Burgundy, France

Red Wines

DELAS CÔTES DU RHÔNE 2020 11/38

Côtes du Rhône, France

LION TAMER CABERNET SAUVIGNON 2022 9/30

Napa Valley, California

DOMAINE TERRE DE MISTRAL ZAELO RED BLEND 2018

Provence, France 12/40

REGNARD BOURGOGNE PINOT NOIRE 21/66

Burgundy, France

EMILIO MORO RIBERA DEL DUERO 2022 20/66

Castilla Leon, Spain

DELAS CHATEAUNEUF DU PAPE HAUYE PIERRE 2022 120

Côtes du Rhône, France

Specialty

Add Hazlenut, Vanilla & Caramel +0.50

Add Oatmilk or Almond +0.50

CHAI LATTE 7

Chai, Steamed milk • Make it dirty +1

GREEN EYE 7

Espresso, House Matcha, Steamed Milk

MOCHA 6.5

Espresso, Dark Chocolate, Steamed Milk

ROSE LATTE 6.5

Espresso, Rose Syrup, Steamed Milk

HONEY LAVENDER LATTE 6.5

Espresso, Syrup, Steamed Milk

MATCHA LATTE 7

Ceremonial Matcha, Steamed Milk

LONDON LAVENDER FOG 6

Earl grey, Steamed Milk

ICED STRAWBERRY

MATCHA LATTE 8

Ceremonial Matcha, Strawberry puree

Steamed Milk

Espresso

ESPRESSO

Double 3

AMERICANO 6

Espresso, water

MACCHIATO 5

Espresso, foamed milk, 2oz only

CAPPUCCINO 6

Espresso, steamed milk foam

CORTADO 5

Espresso, steamed milk, 4oz only

LATTE 6

Espresso, steamed milk

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