



## STARTERS

FRENCH ONION AND BRANDY SOUP 11  
Gruyère Cheese and Crouton

CHILLED ASPARAGUS WITH JUMBO CRABMEAT 14  
Red Wine Cream Vinaigrette and Piquillo Peppers

PANACHE CAESAR SALAD 11  
Brushed Whole Leaf Baby Romaine, Shaved Parmesan Reggiano, Ciabatta Toasts, White Anchovy

MEDITERRANEAN TUNA TARTARE 15  
Tomato Confit, Avocado, and Preserved Lemon Herb Dressing

PANACHE SALAD 12  
Mache Lettuce with Strawberries, Humboldt Fog Cheese, Pickled Fennel, Poached Pear, Pear Dressing

BEEF TENDERLOIN CARPACCIO 12  
Fried Capers, Shaved Parmesan, Baby Arugula

SAUTÉED ESCARGOT 14  
Pea Puree and Roasted Garlic

LES RAVIOLES DE ROYANS 10  
Conte Cheese and Cream Sauce

Any item split will incur an 8.00 charge.  
All pricing is subject to 7 percent Sales Tax.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.





## MAINS

DOVER SOLE 47

Served Tableside

Roasted Potatoes, Brussels Sprouts and White Wine Butter

ROASTED HALF LONG ISLAND DUCK 33

Au Gratin Potatoes and Pomegranate Reduction

VEAL CHOP SCHNITZEL 45

Fried Egg and Roasted Brussels Sprouts

BRAISED CHICKEN BREAST 31

Black Truffle La Tur Cheese Risotto and Baby Carrots

SEARED HALIBUT 34

Roasted Kabocha Squash and Pear Brandy Gastrique

SEARED SCALLOP 34

Orange Glaze, Stewed Soy Beans, Crispy Vegetable Salad

## GRILL

14 OZ. PRIME RIBEYE 47

14 OZ. PRIME STRIP LOIN STEAK 49

8 OZ. PRIME TENDERLOIN STEAK 45

## SIDES

STEWED GARDEN VEGETABLES 8

GRILLED JUMBO ASPARAGUS 8

SEASONAL WILD MUSHROOMS Shallots and Herbs 10

ROASTED BRUSSELS SPROUTS Onions 8

SAUTÉED SPINACH Shallot and Garlic 8

