

# DINNER

## BITES

- 1/2 FRENCH BAGUETTE & BUTTER | 5.
- CARAMELIZED ONION SOUP - MELTED GRUYERE | 17.
- DUCK CONFIT TACOS - CHIPOTLE AIOLI | 17.
- KOREAN BBQ WINGS - HOUSE RANCH | 18.
- GRILLED ARTICHOKE - SRIRACHA AIOLI | 17.
- AHI TUNA TARTARE - CRISPY WONTONS | 19.
- TOMATO TARTE TATIN - PESTO & BLUE CHEESE | 17.
- HALF DOZEN ESCARGOTS - GARLIC BUTTER | 19.

## SEAFOOD

- AHI TUNA TACOS - MANGO PICO DE GALLO | 17.
- CLAMS MARINIERE - GARLIC BUTTER & CHABLIS | 17.
- CRISPY SHRIMP & SCALLOP ROLLS - SWEET SOY | 18.
- GRILLED SALMON - CAPER BEURRE BLANC | 34.
- MISO BASS - GARLIC CREAMY PUREE | 32
- JUMBO SCALLOPS - SAFFRON RISOTTO | 36.
- CRAB CAKES - TARTARE DIP | 19.
- NEW ENGLAND LOBSTER ROLL - TRUFFLE AIOLI | 24.
- CALAMARS FRITS - WASABI AIOLI | 18.

## PASTA

- SHARP CHEDDAR MAC & CHEESE | TRUFFLE 22. LOBSTER | 28.
- CHICKEN PESTO ORECCHIETTE - GRATED PARMESAN | 24.
- SEAFOOD LINGUINI - RED OR WHITE SAUCE | 32.
- SHORT RIBS BOURGUIGNON PAPPARDELLE | 29.50
- LOBSTER RAVIOLI - SHAVED GRUYERE | 27.
- SPICY PENNE RIGATE - ITALIAN SAUSAGE | 24.

## SHARE

- GOAT CHEESE & PESTO FLATBREAD | 19.
- TRUFFLE MUSHROOMS FLATBREAD - PROSCIUTTO | 19.
- LOBSTER FLATBREAD - FRESH MOZZARELLA 24.
- CHARCUTERIE BOARD | 19.
- ARTISAN CHEESE BOARD | 19.50
- CHARCUTERIE AND CHEESE BOARD | 27.

## MEAT

- CRISPY CHICKEN SANDWICH - SPICY REMOULADE | 20
- DUCK LEG CONFIT - DEMI GLAZE | 29.50
- BOEUF BOURGUIGNON - BORDELAISE | 29.50
- STEAK FRITES - HANGER STEAK GARLIC BUTTER | 35.
- STEAK AU POIVRE - FILET MIGNON PEPPERCORN | 44.
- LOUNGE BURGER - ROQUEFORT OR GRUYERE | 21.
- HALF ROASTED CHICKEN - ROSEMARY GARLIC AU JUS 29.
- PRIME FILET STEAK TARTARE - MESCLUN | 22.

## VEGGIES

- REMI'S RATATOUILLE | 15.
- CHARRED BRUSSELS | 15.
- CREAMY SPINACH - AGED PARMESAN | 15.
- ROASTED CAULIFLOWER - PANTRY SPICES | 14.
- GARLIC MASHED POTATO PUREE | 13.
- SHOESTRING FRIES | 9.50 TRUFFLE | 12.50
- BISTRO CEASAR SALAD - GARLIC CROUTONS | 18.
- ENDIVE & BLUE CHEESE SALAD - WALNUT VINAIGRETTE | 19.
- BEEF & GOAT CHEESE SALAD - HONEY CHAMPAGNE | 22.
- CRAB & MANGO STACK - GINGER LIME | 24.

## MUSSELS all 26.

- MARINIERE - GARLIC & CHABLIS
- BISQUE - LOBSTER & BRANDY
- CIOPPINO - MARINARA & CLAMS

- ROQUEFORT BLUE CHEESE & LARDONS
- TRUFFLE & MUSHROOM - CREME FRAICHE
- A LA VODKA - SPICY CHORIZO

## CRAFTED COCKTAILS

\$17

### THE FRENCHIE

VODKA, CHAMBORD,  
PINEAPPLE JUICE

### MOVIE STAR

VODKA, PASSION FRUIT PUREE,  
LIME JUICE, VANILLA SYRUP

### PAIN KILLER

RUM, CREAM OF COCONUT,  
PINEAPPLE JUICE, ORANGE JUICE

### LYCHEE MARTINI

VODKA, LEMON JUICE,  
LYCHEE SYRUP

### STRAWBERRY RUSH

VODKA, FRESH MUDDLE STRAWBERRIES,  
LEMON JUICE, RASPBERRY SYRUP

### SUMMER DELIGHT

TEQUILA BLANCO, FRESH MINT, CUCUMBER,  
AGAVE, LIME JUICE, GINGER BEER

### L'EXPRESS

VODKA, BAILEYS, ESPRESSO SHOT

### PARIS FASHIONED

BOURBON, SIMPLE SYRUP,  
ANGOSTURA BITTERS

## DESSERTS

- VANILLA CREME BRULEE | 13.
- APPLE TARTE TATIN | 14.
- CHOCOLATE SOUFFLE | 13.
- DEUX PROFITEROLLES | 12.
- SALTED CARAMEL SUNDAE | 13.
- PUFFY BEIGNETS - CHOCOLATE DIP | 11.

20% GRATUITY IS ADDED TO PARTIES OF 6 OR MORE  
CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD,  
SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE  
YOUR RISK OF FOOD BORN ILLNESS