

# DINNER

## BITES

- 1/2 FRENCH BAGUETTE & BUTTER 5.25
- CARAMELIZED ONION SOUP CUP 11. BOWL 16.50
- DUCK CONFIT TACOS - CHIPOTLE AIOLI 18.
- GRILLED ARTICHOKE - SRIRACHA AIOLI 18.
- AHI TUNA TARTARE - CRISPY WONTONS 19.50
- HALF DOZEN ESCARGOTS - GARLIC BUTTER 19.

## SEAFOOD

- AHI TUNA TACOS - MANGO PICO DE GALLO 17.50
- SEARED SALMON - CAPER BEURRE BLANC 35.
- CRAB CAKES - TARTARE DIP 19.
- GRILLED TROUT PROVENCALE - OLIVE TAPENADE 33.
- CALAMARS FRITS - WASABI AIOLI 18.50
- JUMBO SCALLOPS - SAFFRON RISOTTO 37.

## MEAT

- CRISPY CHICKEN SANDWICH - SPICY REMOULADE 21.
- HALF ROASTED CHICKEN - ROSEMARY GARLIC AU JUS 28.
- PRIME FILET STEAK TARTARE - MESCLUN 23.
- BOEUF BOURGUIGNON - BORDELAISE 29.
- LOUNGE BURGER - ROQUEFORT OR GRUYERE 22.
- STEAK FRITES - HANGER STEAK GARLIC BUTTER 36.
- STEAK AU POIVRE - FILET MIGNON PEPPERCORN 46.
- DUCK LEG CONFIT - DEMI GLAZE 29.50

## MOULES FRITES 27. comes with a side of fries

- MARINIERE - GARLIC & CHABLIS
- BISQUE - LOBSTER & BRANDY
- DIJONNAISE - ROASTED TOMATOES
- ESCARGOT - GARLIC & PARSLEY BUTTER

- MEET IN PARIS - CRAB & BACON
- TRUFFLE & MUSHROOM - CREME FRAICHE
- ROQUEFORT - BLUE CHEESE
- MOUTARDE ANCIENNE - MUSHROOM & LARDONS

## SHARE

- GOAT CHEESE & PESTO PIZZETTE 19.50
- TRUFFLE MUSHROOMS PIZZETTE - PROSCIUTTO 20.
- LOBSTER PIZZETTE - FRESH MOZZARELLA 25.
- CHARCUTERIE BOARD 7. EACH
- ARTISAN CHEESE BOARD 7. EACH
- CHARCUTERIE AND CHEESE BOARD 28.

## PASTA

- SPICY PENNE RIGATE - ITALIAN SAUSAGE 23.
- CHICKEN PESTO ORECCHIETTE - GRATED PARMESAN 24.50
- SHARP CHEDDAR MAC & CHEESE TRUFFLE 23. LOBSTER 29.
- SEAFOOD LINGUINI - RED OR WHITE SAUCE 36.
- SHORT RIBS BOURGUIGNON PAPPARDELLE 29.50
- LOBSTER RAVIOLI - SHAVED GRUYERE 28.

## VEGGIES

- REMI'S RATATOUILLE 15.
- CHARRED BRUSSELS 16.
- ROASTED CAULIFLOWER - PANTRY SPICES 14.50
- GARLIC MASHED POTATO PUREE 13.50
- SHOESTRING FRIES 9.75 TRUFFLE 12.75
- BISTRO CEASAR SALAD - GARLIC CROUTONS 18.
- ENDIVE & BLUE CHEESE SALAD - WALNUT VINAIGRETTE 20.
- BEEF & GOAT CHEESE SALAD - HONEY CHAMPAGNE 23.
- CRAB & MANGO STACK - GINGER LIME 25.

## DAILY SPECIALS

Not Valid on Holidays

### MONDAYS

HAPPY HOUR ALL NIGHT

### TUESDAYS

FRENCH TACO NIGHT  
\$3.50 EACH FROM 4PM TO 7PM  
CHICKEN / FISH / STEAK

### WEDNESDAYS

AYCE MUSSELS  
12 SAUCES FOR \$30/PERSON

### THURSDAYS

NO CORKAGE (1 BOTTLE MAX)  
PRIME STEAK & JAZZ NIGHT

### SUNDAYS

HALF OFF WINE BOTTLES

## DESSERTS 13.50.

- VANILLA CREME BRULEE
- SALTED CARAMEL SUNDAE
- APPLE TARTE TATIN
- CHOCOLATE SOUFFLE
- DEUX PROFITEROLLES
- PUFFY BEIGNETS - CHOCOLATE DIP

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