



APERITIF

Dinner Menu



SALADS



ADD GRILLED CHICKEN \$8, ADD GRILLED SHRIMP \$15,
ADD GRILLED SALMON \$18

APERITIF SALAD

Mixed greens with roasted pears, figs & roquefort cheese tossed with a balsamic vinaigrette 12

CHOPPED SALAD

Tomatoes, cucumbers, onions, bell peppers, avocado & romaine tossed with in a lemon dressing 11

BABY ARUGULA & ROASTED BEET SALAD

Roasted beets, arugula, goat cheese & walnuts tossed in a raspberry vinaigrette 12

GRILLED CALAMARI SALAD

Grilled calamari, eggplant confit, roasted peppers & chick peas tossed in a lemon herb vinaigrette 13

CAESAR SALAD

Chopped romaine with shaved parmesan tossed with a creamy Caesar dressing 10

SEAFOOD SALAD

Shrimp, scallops, lobster, calamari, mixed greens, pico de gallo tossed with a lemon & olive oil dressing 21



SANDWICHES



SERVED WITH FRENCH FRIES & SALAD

SIRLOIN BURGER

Add cheese, mushrooms, or caramelized onions \$1 14

FILET MIGNON SLIDERS

Two sliders with seared filet mignon topped with sautéed mushrooms & melted gruyere cheese 18

"MONTAUK STYLE" LOBSTER ROLL

Steamed lobster pieces tossed in a apple tarragon aioli served in a toasted potato bun 23

FRENCH ONION SANDWICH

Grilled chicken topped with caramelized onions & melted gruyere on a toasted French baguette with French onion soup on the side (Add bacon \$1) 15



PASTAS



CAVATELLI & FILET MIGNON

Diced filet mignon sautéed with leeks & mushrooms in a creamy cognac sauce 28

BUTTERNUT SQUASH GNOCCHI

Housemade butternut squash gnocchi sautéed in a creamy white wine pesto sauce 21



FRENCH CLASSICS



SOLE ALMONDINE

Filet of sole sautéed in toasted almond butter sauce & served a top mashed potatoes with sautéed string beans 24

STEAK FRITES

Grilled sirloin steak served with french fries & topped with a truffle butter sauce 33

COQ AU VIN

Braised chicken slow-cooked in a red wine sauce with bacon, carrots, mushroom, a top mashed potatoes 23

MOULES FRITES

Mussels served with french fries, choice of: Marinère sauce, or Provençales sauce 21

BOUILLABAISSSE

Shrimp, scallops, sole, salmon, clams & mussels simmered in a saffron white wine broth 28

POULET RÔTI

Half a roasted chicken, served with sautéed seasonal vegetables & mashed potatoes 23

BŒUF BOURGUIGNON

Braised beef slow-cooked in a red wine sauce with mushrooms, haricots verts, carrots & served with mashed potatoes 25



ENTREES



SESAME CRUSTED TUNA

Served with wasabi mash, pickled vegetables & topped with a soy ginger glaze 31

FRICASSEE OF MONKFISH & SHRIMP

Served with spaetzle topped with a creamy mushroom vermouth sauce 29

GRILLED BRONZINO

Served a top califlower mash with sautéed spinach & a saffron citrus sauce 28

HAZELNUT CRUSTED SALMON

Served a top an apple parsnip puree with sautéed spinach & topped with a horseradish sauce 26

CANARD À L' ORANGE

Seared duck breast served with sticky rice, sautéed asparagus & topped with a soy orange sauce 29

PORK OSSO BUCO

Slow roasted pork a top wild mushroom risotto topped with a sweet marsala au jus 26

GRILLED FILET MIGNON

Served with potato au gratin & sautéed string beans with a green peppercorn sauce 36

PISTACHIO CRUSTED RACK OF LAMB

Served with a potato & Roquefort tart, sautéed spinach & topped with a rosemary au jus 34



BISTRO~LOUNGE~BAR

APERITIF

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SMALL PLATES



FRENCH ONION SOUP	10	PROSCIUTTO FLAT BREAD	
		Topped with crispy prosciutto, caramelized onions & melted gruyere cheese	11
TRUFFLE BRIE FONDUE	13	TUNA TARTARE	16
Served with apple slices & toast points			
DIP TRIO	9	THIN CRUST DUCK CONFIT PIZZA	12
Hummus, smoked eggplant & dill yogurt sauce served with grilled pita		With duck confit, melted gruyere cheese & leeks	
PROSCIUTTO & FIGS	9	PIGNOLI NUT-CRUSTED SCALLOPS	16
Stuffed with blue cheese & topped with a balsamic reduction served with pear slices		Pan-seared atop a cauliflower smash with spinach & a basil pesto sauce	
ZUCCHINI PANCAKES	7	GRILLED OCTOPUS	19
topped with dill yogurt sauce		With chorizo, fingerling potatoes & bell peppers drizzled with a chili oil	
FRIED CALAMARI	13	GRILLED BABY LAMB CHOPS	16
Served with caper berry aioli & tomato sauce		On top of a chick pea ragu with rosemary jus	
RISOTTO FRITTERS	9	MUSSELS	12
Stuffed with wild mushrooms & fontina cheese		choice of sauce: Marinière - white wine and garlic sauce Provençales - a tomato, basil and garlic sauce	
BUFFALO CHICKEN MEATBALLS	9	HARD SHELL DUCK TACOS	14
Served with a creamy Roquefort dip		Housemade crispy hard shell tacos with duck confit topped with red cabbage & a plum sauce	
ESCARGOT	11		
STEAK TARTARE	12		



MEATS AND CHEESES



MEATS

SAUCISSON SEC
PROSCIUTTO DE PARMA
DUCK RILLETES
DUCK PROSCIUTTO
DRY CURED CHORIZO
FOIE GRAS TERRINE

CHEESES

ROQUEFORT
TRUFFLE PECORINO
BEEMSTER GOUDA
CAMEMBERT
MIDNIGHT MOON GOAT
MANCHEGO
TRIPLE CREAM GOAT

CHOICE OF 3 12
CHOICE OF 5 18
APERITIF BOARD 25
(One Foie Gras max per order)



FRUITS DE MER

RAW SEAFOOD BAR

BLUEPOINT OYSTERS
ON THE HALF SHELL 2.50 per piece

LITTLE NECK CLAMS
ON THE HALF SHELL 2 per piece

SHRIMP COCKTAIL 14 six per order

PETIT PLATEAU
Small assortment of oysters & clams on the half shell, shrimp cocktail & seafood salad 36

GRAND PLATEAU
Large assortment of oysters & clams on the half shell, shrimp cocktail & seafood salad 78