

## HORS D'OEUVRES

BAKED GOAT CHEESE (circa 1992) red sauce, fines herbes, garlic bread.....	16.00
SHRIMP COCKTAIL horseradish, cocktail sauce, dijonnaise .....	18.50
PEPPERED DUCK & GOAT CHEESE TERRINE apricot mustard, toast .....	17.00
TENDERLOIN STEAK TARTARE dijonnaise & slow cooked egg.....	21.95
GARLIC SHRIMP DE JONGHE garlic, herbs, sherry.....	18.50

## *• baked •* CRAB CAKE

blue crab, preserved lemon, remoulade.....21.00

## SALADS

MIXED GREEN & APPLE SALAD candied pecans, manchego.....	14.00
BACON ROASTED TOMATO watercress, olive oil, herb salt .....	16.95
CRAB STUFFED AVOCADO bibb lettuce, dijon-sherry vinaigrette .....	21.95
SMOKED SALMON CAESAR crispy potatoes, classic caesar dressing.....	17.00
WEDGE SALAD egg, bacon, gorgonzola, ranch, onion.....	18.00
LYONNAISE SALAD bacon, soft cooked egg, brioche croutons.....	15.95

## SANDWICHES

GRIDDLED CHEESEBURGER 8oz, sharp american cheese, dijonnaise, hand cut fries.....	17.50
farm fresh fried egg.....	add 2.00
with thick cut bacon .....	add 5.00
PRIME BEEF FRENCH DIP hand cut fries, gnyère, au jus .....	21.00

## ENTRÉES

ROASTED CHICKEN lemon, rosemary, chicken jus.....	26.95
HONEY GLAZED SALMON black pepper, brown butter, lemon .....	28.00
DOUBLE BONE BERKSHIRE PORK CHOP wild mushrooms, herb jus, lemon .....	38.00
LAMB CHOPS roasted garlic, rosemary.....	45.95
BAVETTE'S SPICED FRIED CHICKEN mashed potatoes, sweet pea and cipollini gravy.....	19.95
SHORTRIB STROGANOFF cremini mushrooms, hand cut fettuccine .....	19.50

## CHILLED SEAFOOD PLATEAUX

KING CRAB 78.00	GRAND TOWER 125.00
MAINE LOBSTER 42.00	MAUDE'S TOWER 175.00
GRAND SHELLFISH 165.00	

## *Fresh Oysters*



WEST COAST cucumber / melon / rich	EAST COAST clean / briny / mineral
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## BUTCHER'S CUTS

ROASTED BONE MARROW caramelized red onion jam, parsley salad.....	18.95
RIBEYE STEAK FRITES 10oz, béarnaise, hand cut fries.....	34.00

## LE BOEUF USDA PRIME

FILET MIGNON - PETITE DUCHESS CUT 6oz, roasted tomato, béarnaise, watercress, steak salt .....	39.95
TRADITIONAL FILET MIGNON 10oz, béarnaise, steak salt .....	58.95
BONE IN FILET MIGNON 16oz, béarnaise, steak salt (limited availability).....	68.95
CLASSIC RIBEYE - CHICAGO CUT 16oz, béarnaise, steak salt.....	58.95
DRY AGED BONE IN NEW YORK STRIP 16oz, 42 day dry aged, béarnaise, steak salt .....	65.95
DRY AGED BONE IN RIBEYE 22oz, 42 day dry aged, béarnaise, steak salt.....	69.95

## ENHANCE ANY ITEM

peppercorn crust, maitre d' butter, or roasted garlic .....	4.00
wild mushrooms or gorgonzola .....	7.00
roasted bone marrow.....	8.00

## SIDES

POMMES FRITES garlic aioli.....	8.00	CANDIED SWEET POTATO bourbon glaze .....	12.00
BUTTERY MASHED POTATOES garlic, chicken jus.....	12.00	TRUFFLE MAC & CHEESE truffle, white cheddar .....	14.00
CREAMED SPINACH blue cheese, caramelized onions.....	12.00	WILD MUSHROOMS garlic, thyme, fines herbes.....	14.00
ELOTE STYLE CORN chili, lime, cilantro, parmesan.....	12.00	THICK CUT BACON maple, black pepper .....	12.00
CHARRED BROCCOLI butter, lemon.....	14.00	BRUSSELS SPROUTS charred, dijon, parmesan.....	12.00
BAKED SWEET POTATO butter, brown sugar.....	12.00	LOADED BAKED POTATO bacon, sour cream, cheddar, chives....	10.00