

## HORS D'OEUVRES

- BAKED GOAT CHEESE (circa 1992)  
red sauce, fines herbes, garlic bread.....14<sup>00</sup>
- SHRIMP COCKTAIL  
horseradish, cocktail sauce, dijonnaise.....18<sup>50</sup>
- PEPPERED DUCK & GOAT CHEESE TERRINE  
apricot mustard, toast.....14<sup>00</sup>
- STEAK TARTARE  
dijonnaise, slow cooked egg.....18<sup>50</sup>
- GARLIC SHRIMP DE JONGHE  
garlic, herbs, sherry.....18<sup>50</sup>

## *• baked •* CRAB CAKE

blue crab, preserved lemon, remoulade.....21<sup>00</sup>

## SALADS

- MIXED GREEN & APPLE SALAD  
candied pecans, fennel, manchego.....12<sup>50</sup>
- BACON ROASTED TOMATO  
watercress, olive oil, herb salt.....16<sup>00</sup>
- CRAB STUFFED AVOCADO  
bibb lettuce, dijon-sherry vinaigrette.....18<sup>95</sup>
- SMOKED TROUT CAESAR  
crispy potatoes, classic caesar dressing.....14<sup>50</sup>
- WEDGE SALAD  
egg, bacon, blue cheese, ranch, onion.....16<sup>00</sup>
- LYONNAISE SALAD  
bacon, soft cooked egg, brioche croutons.....15<sup>00</sup>

## SANDWICHES

- GRIDDLED CHEESEBURGER  
8oz, sharp american cheese, dijonnaise, hand cut fries.....16<sup>00</sup>  
farm fresh fried egg.....add 2<sup>00</sup>  
with thick cut bacon.....add 5<sup>00</sup>
- SHAVED PRIME BEEF SANDWICH  
hand cut fries, smoked monterey jack, au jus.....19<sup>95</sup>

## ENTRÉES

- ROASTED CHICKEN  
lemon, rosemary, chicken jus.....24<sup>00</sup>
- BROILED SALMON  
au poivre, lemon.....24<sup>50</sup>
- LAMB CHOPS  
roasted garlic, rosemary.....45<sup>95</sup>
- DOUBLE BONE BERKSHIRE PORK CHOP  
wild mushrooms, herb jus, lemon.....38<sup>00</sup>
- BAVETTE'S SPICED FRIED CHICKEN  
mashed potatoes, sweet pea and cipollini gravy.....21<sup>50</sup>
- SHORTRIB STROGANOFF  
cremini mushrooms, hand cut fettuccine.....19<sup>50</sup>

## CHILLED SEAFOOD PLATEAUX

- KING CRAB  
78<sup>00</sup>
- GRAND SHELLFISH  
165<sup>00</sup>
- MAINE LOBSTER  
42<sup>00</sup>
- GRAND TOWER  
125<sup>00</sup>
- MAUDE'S TOWER  
175<sup>00</sup>

## *Fresh Oysters*



WEST COAST  
cucumber / melon / rich

EAST COAST  
clean / briny / mineral

## BUTCHER'S CUTS

- ROASTED BONE MARROW  
caramelized red onion jam, parsley salad.....18<sup>00</sup>
- STEAK FRITES  
8oz, sliced prime ribeye, hand cut fries.....27<sup>95</sup>

## LE BOEUF USDA PRIME

- FILET MIGNON - PETITE DUCHESS CUT  
6oz, roasted tomato, watercress, béarnaise, steak salt.....38<sup>95</sup>
- TRADITIONAL FILET MIGNON  
10oz, béarnaise, steak salt.....55<sup>95</sup>
- BONE IN FILET MIGNON  
16oz, béarnaise, steak salt (limited availability).....68<sup>95</sup>
- CLASSIC RIBEYE - CHICAGO CUT  
16oz, béarnaise, steak salt.....55<sup>95</sup>
- DRY AGED BONE IN NEW YORK STRIP  
16oz, 42 day dry aged, béarnaise, steak salt.....65<sup>95</sup>
- DRY AGED BONE IN RIBEYE  
22oz, 42 day dry aged, béarnaise, steak salt.....69<sup>95</sup>

## ENHANCE ANY ITEM

- peppercorn crust, maître d' butter, or roasted garlic.....4<sup>00</sup>
- wild mushrooms or roquefort.....7<sup>00</sup>
- roasted bone marrow.....8<sup>00</sup>

## SIDES

- POMMES FRITES  
garlic aioli.....8<sup>00</sup>
- BUTTERY MASHED POTATOES  
garlic, chicken jus.....12<sup>00</sup>
- CREAMED SPINACH  
blue cheese, caramelized onions.....12<sup>00</sup>
- ELOTE STYLE CORN  
chili, lime, cilantro, parmesan.....12<sup>00</sup>
- BROCCOLI  
lemon, steak salt, olive oil.....10<sup>00</sup>
- BAKED SWEET POTATO  
butter, brown sugar.....9<sup>00</sup>
- CANDIED SWEET POTATO  
bourbon glaze.....9<sup>00</sup>
- TRUFFLE MAC & CHEESE  
truffle, white cheddar.....12<sup>00</sup>
- WILD MUSHROOMS  
garlic, thyme, fines herbes.....14<sup>00</sup>
- THICK CUT BACON  
maple, black pepper.....12<sup>00</sup>
- BRUSSELS SPROUTS  
charred, dijon, parmesan.....12<sup>00</sup>
- LOADED BAKED POTATO  
bacon, sour cream, cheddar, chives.....10<sup>00</sup>