Hors-d'oeuvres

Pastrami & Truffles Fondue 13
Chopped red pepper & Onion chutney; toast, served with Black Truffle Fondue

Fig & Cheese Tartine 11
Fig Jam, Port Salut, Honey Compressed Apples, Candied Spicy Pecans, Baguette

* Foie Gras Sauté 18
Orange-ginger Marmalade, Fermented Blueberries, Sunny Side Up Quail Egg, Grilled Baguette

Escargot 13
Tarragon Absinthe Butter, fresh baked croissant

*Tuna Tartare 14
Avocado, Quail Egg, Wasabi Caviar, Crostini

*Oysters Rockefeller 12
Spinach, Gruyère, Parmesan, Bacon Lardon, Chartreuse Creme

Crispy Brussels Sprouts 9
Bacon Lardon, Balsamic Glaze, Sweet Chili

Assiette De Charcuterie & Fromage

*Charcuterie & Cheese Board 21
Seasonal Cured Meats & Artisan Cheeses, House Pickles, Local Honey, Baguette

Les Soupes

Soupe à l’oignon 7
Caramelized Sweet Onions, Beef Jus, Country Bread & Comté Cheese

* Lobster Bisque 12
Lobster Claws & Knuckles, Saltion Foam, Roasted Pepper Rouille Macaron

Salades

Add Chicken $ | Shrimp 6 | Salmon 9
6 oz New York Strip 12

House 8
Bibb Lettuce, Carrot, Radish, Compressed Fennel, Poppy Seed Vinaigrette

Chopped 9
Mixed Greens, Frisse, Cabbage, Steamed Figs, Blue Cheese, Candied Pecans, Balsamic & Port Wine Vinaigrette

Beets & Roquette 10
Roasted Beets, Arugula, Collard Greens, Candied Pecans, Orange Supreme, Blackberry Vinaigrette

Caesar 9
Romaine Hearts, Parmesan, White Anchovies, Shaved Parm Av Levain

*Tuna Nicoise 19
Mixed Greens, Pickled Onion, Hard Boiled Eggs, Fingertip Potatoes, Baby Heirloom Tomatoes, Nicoise Olives, Sugar Snap Peas, Mustard DI Vinaigrette

Les viandes

HOUSE CUT MEATS

Steak Frites 28
8 oz. New York Steak, Truffle Pommes Frites, Foie Gras Mushroom Sauce

Tomahawk Pork Chop 28
Gruyère & Fig Risotto, Mashed Creamy Potatoes, Fennel A L’Orange, Port Wine Reduction

Filet De Boeuf 32
8 oz. Filet Mignon, Alsatian Potatoes, Asparagus, Boursin Sauce

Beef Bourguignon 25
Brusised Beet Short Rib, Creamy Polenta, Pearl Onions, Wild Mushrooms, Bacon Lardon, Foie Grass Sauce

Sandwiches

Served With A Choice Of Pommes Frites, Sweet Potato Frites Or House Salad

Akaushi Ghost Burger 13
Two 3.5 oz. Patties, Ghost Pepper Cheese, Avocado, Sweet Burger Bun, P.L. T., Add Sunny-side up Egg 2

Croque Madame 13
Gruyère, Money Sauce, Sunny Side Up Egg, Brioche And Your Choice Of Country Ham Or Smoked Turkey

French Dip 13
Roasted Prime Rib, Caramelized Onion, Horseradish Creme, Gruyère, Au Jus, Pain Levain

Blackened Flounder 14
Avocado, colc slow, smoked remoulade, sweet roll, house pickles

The Pastrami 13
House cured Pastrami, apple sauerkraut, avocado, white american cheese, brioche

Crepes

Prime Rib 16
Wild Mushrooms Ragù, Grilled Onions, Horseradish Aoli, Arugula, Roquefort

Banana Foster 14
Banana Flambe With Brown Sugar & Rum, Nutella, Vanilla Bean Ice Cream

Les Accompagnements

Truffle Pomme Frites 7
Vegetable Bouquetière 5
Alsatian Potatoes 5

*Dinner

Plats Principaux

Musclades Provençales 14
Heirloom Tomato Sauce, Nicole Olives, Capers, Herb Butter, Crostini

Chicken Paillard 15
Chicken, Arugula, Tomatoes, Fennel Radish, Orange Supreme, Avocado, Mustard And Vinaigrette

Beef Stroganoff 19
Grilled Beef Tenderloin, Wild Mushrooms Ragù, Arugula, Parmesan, Balsamic Noodles, sweet vermouth cream

Duck Confit 22
Compressed Pears, Sweet Potato Dauphinois, Amarena Cherries Bordelaise

Bouillabaisse 19
Mussels, Shrimp, Salmon, Potatoes, Saltion Bath, Rouille Grilled Baguette

Champagne Mac & Cheese
Shrimp 14 | Lobster 18
Fresh Herbs, Raclette Cheese, Gruyère, Asparagus, Parmesan Crust

Chicken & Croissant 15
Crisy Fried Chicken, Butter Croissant, Raclette Cheese Sauce

Add Egg 2

Horseradish Crusted Sea Bass 30
Sweet Potato Mousseline, Sugar Snap Peas, Baby Carrots, Lemon Butter Blanc

Scallop & Flounder Poppardelle 22
Blackened Flounder, Seared Diver Scallop, Kale, Heirloom Tomatoes, Lemon Beurre Blanc

Scottish Salmon 21
Ginger & Carrot Mousseline, Vegetable Bouquetière, Lemon Dill Butter Blanc

Dover Sole

Whole Fish served table side great for families

Dover Sole Meunière 41
Vegetable Bouquetière, Sweet Potato Mousseline, Fresh Herbs, Butter Blanc

*Thoroughly cooking Food Of Animal Origin, Including But Not Limited To Beef, Pork, Fish, Llama, Mil. Poultry.

Or Shellfish Reduces The Risk Of Foodborne Illness. Young Children, The Elderly And Individuals With Certain Health Conditions May Be At A Higher Risk. If These Foods Are Consumed Raw Or Undercooked.