

## RAW BAR

<b>MARKET OYSTERS*</b> <i>Half Dozen</i> .....	24
Champagne Mignonette, Cocktail Sauce <b>GF</b>	
<b>SHRIMP COCKTAIL</b> .....	24
Fresh Horseradish, Cocktail Sauce <b>GF</b>	
<b>TUNA PONZU</b> .....	25
Scallion, Radish, Truffle Ponzu, Serrano, Sesame	
<b>PLATEAU*</b> .....	125
Market Oysters, Maine Lobster, Shrimp <i>with</i> Remoulade, Mignonette and Cocktail Sauce	

## FRITES

<b>CLASSIQUE*</b> .....	12
Simply Salted, Garlic Aioli <b>GF VEG</b>	
<b>TRUFFLE</b> .....	16
Rosemary, Parmesan, Truffle Dijonnaise <b>GF VEG</b>	
<b>CRISPY ONION*</b> .....	11
French Quarter Spice, Spicy Garlic Aioli <b>VEG</b>	

### Le Caviar

ADD *Dom Perignon* Glass 95 / Bottle 495

#### Caviar & Blini 120

30g Osetra Caviar, Crème Fraîche, Egg, Caper, Chive

#### Onion Dip with Potato Chips 16

ADD 30g Osetra Caviar\* 85

## BREAD

<b>PARIS BAGUETTE</b> .....	10
Salted Butter and Olive Oil <b>VEG</b>	
<b>PRETZEL EPI</b> .....	9
Mustard Crème Fraîche <b>VEG</b>	
<b>HORS D'OEUVRES</b>	
<b>TUNA CARPACCIO*</b> .....	24
Caper, Hard-Boiled Egg, Lemon Oil, Fines Herbes <b>GF</b>	
<b>HAND-CUT STEAK TARTARE*</b> <i>A La Parisienne</i> .....	24
Cornichon, Mustard Crème Fraîche, Baguette	
<b>CRISPY BRUSSELS SPROUTS</b> .....	15
Pine Nut, Pecorino Breadcrumb, Maple-Mustard Dressing <b>VEG</b>	
<b>PORK BELLY DUMPLING</b> .....	19
Cherry Moutarde, Chervil, Mustard Crème Fraîche	
<b>MUSSELS EN BOUILLON*</b> .....	22
Andouille Sausage, Stella Artois Broth, Baguette	
<b>TRUFFLED BRIE BAGUETTE</b> .....	18
Warm Brie, Roasted Garlic, Truffle Honey <b>VEG</b>	
<b>CRAB CAKE</b> .....	28
French Pickle Dressing	
<b>DUCK SPRING ROLLS</b> .....	21
Carrot, Mushroom, Ginger, Plum Sauce	
<b>ESCARGOT FRENCH QUARTER</b> <i>Pan Roast Style</i> .....	21
Andouille, Clam, Garlic, Scallion, Toasted Baguette	
<b>RAVIOLES DU DAUPHINÉ</b> .....	19
Ricotta, Raclette, Velouté, Chives	

## SOUPS & SALADS

<b>FRENCH ONION</b> 16
Melted Gruyère, Baguette
<b>LE WEDGE</b> 18
Demi-Sec Cherry Tomato, Thick-Cut Bacon, Chive, Blue Cheese, Fried Onion

<b>CACIO E PEPE CAESAR*</b> 17
Little Gem, Pan Frico, Pecorino, Cracked Pepper Dressing
<b>SALADE LYONNAISE</b> 18
Poached Egg, Frisée, Chèvre, Bacon Lardons, Baguette Crouton, Shallot Vinaigrette

<b>SALADE MAISON</b> 15
Bibb, Avocado, Radish, Fines Herbes, Champagne Vinaigrette <b>GF VEG</b>

## THE GRILL

<b>FILET MIGNON*</b>
7oz 58 10oz 71
<b>7oz FILET AU POIVRE*</b> 60
Peppercorn Sauce

<b>10oz WAGYU RIB CAP*</b> 155
Kansas City American-Style Kobe
<b>34oz TOMAHAWK for TWO*</b> 195
Prime
<b>20oz BONE-IN RIBEYE*</b> 89
Dry-Aged

<b>8oz SKIRT*</b> 39
Prime Grade, Center-Cut
<b>12oz NEW YORK STRIP*</b> 72
Prime Grade

*Sauces* Steak Sauce 4 • Chimichurri 4 • Béarnaise 5 • Peppercorn Sauce 4 • Truffle Butter 7

ADD **SAM'S FAMOUS GARLIC BUTTER NOODLES** 13 or **BUTTER-POACHED LOBSTER\*** 33

## Entrées

<b>TRUFFLE ROASTED CHICKEN</b> Toasted Brioche, Butter Whipped Potato, Truffle Chicken Jus.....	38
<b>THE AMERICAN BURGER*</b> American Cheese, Red Onion, Dill Pickle, Dijonnaise, Frites.....	24
<b>RICOTTA RAVIOLI</b> Pomodoro, Aged Parmesan, Genovese Basil <b>VEG</b> .....	27
<b>KING CRAB BUCATINI</b> Lemon, Garlic, Parsley, Pecorino Breadcrumb.....	68
<b>STEAK FRITES*</b> Café de Paris Butter <b>GF</b> .....	43
<b>WAGYU BOLOGNESE</b> Garganelli, Parmigiano Reggiano, Wild Oregano, Crushed Tomato <i>with</i> Garlic Bread.....	32
<b>ORA KING SALMON*</b> Potato Crust, Glazed Candy Striped Beets, Bok Choy, Sauce Vin Blanc <b>GF</b> .....	39
<b>SHORT RIB BOURGUIGNON</b> Pommes Duchesse, Bacon Lardons, Red Table Wine <b>GF</b> .....	42
<b>DOVER SOLE MEUNIÈRE</b> Beurre Noisette, Shallot, Lemon, Parsley.....	58

## ACCOUTREMENTS

<b>Grilled Asparagus</b> <i>Béarnaise</i> 16 <b>GF VEG</b>	<b>Roasted Sweet Potato</b> <i>Pomegranate &amp; Smoked Walnut, Hot Honey</i> 14 <b>GF VEG</b>
<b>Button Mushrooms</b> <i>Fines Herbes</i> 14 <b>GF VEG</b>	<b>Mac &amp; Cheese Gratin</b> <i>Cheddar, Gruyère, Parmesan</i> 16 <b>VEG</b>
<b>Creamed Spinach</b> <i>Raclette, Fried Onion</i> 13 <b>VEG</b>	<b>Butter Whipped Potato</b> <i>Chives</i> 14 <b>GF VEG</b>
<b>Steamed Broccoli</b> <i>Sea Salt, Lemon, Olive Oil</i> 12 <b>GF VEG</b>	<b>Truffle Twice-Baked Potato</b> <i>Russet Potato, Gruyère, French Butter, Whipped Chive Crème Fraîche</i> 24 <b>GF VEG</b> <i>ADD 30g Osetra Caviar* 85</i>
<b>Haricot Vert Amandine</b> <i>Brown Butter Almonds, Shallot, Fines Herbes</i> 13	

**GF** gluten-free **VEG** vegetarian

\*These items may be served raw or undercooked or contain allergens. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items, our kitchen is not gluten-free.

## COCKTAILS

### House

- PARISIAN SPRITZ 19**  
Aperol, Watermelon, Vodka, Fresh Lime,  
Pressed Cucumber, Sparkling Wine
- HOTEL MONTÉ CARLO 21**  
Elijah Craig Bourbon, Barrel Aged Gin, Carpano Bianco,  
Carpano Classico, Passion Fruit Liqueur,  
Espresso-Infused Cointreau
- SKINNY MARGARITA 19**  
Reposado Tequila, Fresh Lime, Cucumber,  
Mint, Agave Nectar
- FLOWERS FOR THE SAMURAI 19**  
Suntory Toki Japanese Whiskey, Soto Junmai Sake, Peach,  
Yuzu, Osmanthus Blossom, Korean Chili
- ESPRESSO MARTINI 21**  
Ketel One, Borghetti Italian Liqueur, Slow-Steeped Coffee
- AU POIVRE MARTINI 21**  
Belvedere Vodka, "Dirty" Vermouth,  
Tellicherry Peppercorn, Blue Cheese Stuffed Olives

### Classic

- MANHATTAN 21**  
Maker's Mark Bourbon, Carpano Antica Vermouth,  
Angostura Bitter, Luxardo Cherry
- NEGRONI 19**  
Tanqueray London Gin, Campari, Orange Bitters,  
Carpano Antica Vermouth
- SAZERAC 19**  
WhistlePig 'Piggy Back' Rye, Absinthe,  
Peychaud's, Lemon Oil
- OLD FASHIONED 21**  
Elijah Craig Small Batch Bourbon, Orange Oil,  
Aromatic Bitters, Luxardo Cherry
- PINEAPPLE DAIQUIRI 19**  
Havana Club Rum, Fresh Lime, Pineapple, Cane Sugar
- MARGARITA 18**  
Ana Maria Rosa, Cointreau, Fresh Lime  
*Make it spicy*

### ZERO PROOF

- HONEY LIMEADE 12** Mint, Cucumber, Honey, Lime, Sparkling Water  
**ARCADIA LEMONADE 12** Ceremonial Matcha, Passion Fruit, Lemon

## Wine

### SPARKLING

<b>Prosecco Superiore</b> Bisol 'Jeio' Veneto, Italy.....	17	78
<b>Brut Rosé</b> Louis de Grenelle 'Corail' (from magnum) Loire Vasséy, France.....	19	150
<b>Brut</b> Roederer Estate Anderson Vasséy, California.....	23	104
<b>Champagne</b> Billecart-Salmon 'Brut Reserve' Champagne, France.....	34	160
<b>Champagne</b> Dom Perignon Brut Champagne, France.....	95	495

### WHITE

<b>Sauvignon Blanc</b> Nicolas Idiart Sancerre, France.....	23 / 34	—
<b>Sauvignon Blanc</b> DeLille Cellars 'Chaleur Blanc' Cofumbia Vasséy, Washington.....	19 / 28	76
<b>Pinot Grigio</b> Matteo Braidot Friuli, Italy.....	16 / 24	64
<b>Chenin Blanc</b> Domaine de Bellivière 'Les Rosiers' Loire Vasséy, France.....	20 / 30	80
<b>Grenache Blanc</b> Tablas Creek 'Patelin de Tabas' Paso Robles, California.....	17 / 26	68
<b>Chardonnay</b> Paul Nicolle 'Vieilles Vignes' Chablis Burgundy, France.....	22 / 33	88
<b>Chardonnay</b> Flowers Sonoma Coast, California.....	25 / 37	100
<b>Chardonnay</b> Bouchard Meursault Burgundy, France.....	48 / 72	185

### ROSÉ

<b>Rosé of Grenache</b> Rumor Provence, France.....	19 / 29	76
<b>Rosé of Merlot</b> Dominique Portet 'Fontaine' Yarra Vasséy, Australia.....	15 / 23	60

### RED

<b>Pinot Noir</b> Maysara 'Jamsheed' Willamette Vasséy, Oregon.....	22 / 33	88
<b>Pinot Noir</b> Davis Bynum Russian River Vasséy, California.....	18 / 27	72
<b>Pinot Noir</b> Domaine Hoffmann-Jayer Hautes-Côtes de Beaune Burgundy, France.....	32 / 48	128
<b>Cabernet Franc</b> Olga Raffault 'Barnabes' Chinon, France.....	19 / 29	76
<b>Nebbiolo</b> DeForville Barbaresco Piedmont, Italy.....	29 / 44	110
<b>Grenache Blend</b> Mas de Gourgonnier 'Les Baux de Provence' France.....	18 / 27	72
<b>Red Blend</b> Mérite Syrah/Malbec Wrattontuffy, Australia.....	22 / 33	88
<b>Bordeaux</b> Château Massereau 'Cuvée K' Bordeaux, France.....	25 / 38	100
<b>Cabernet Sauvignon</b> Seppeltsfield Clare Vasséy, Australia.....	19 / 29	76
<b>Cabernet Sauvignon</b> Burgess Napa Vasséy, California.....	35 / 49	132
<b>Cabernet Sauvignon</b> Heitz Cellars Napa Vasséy, California.....	48 / 72	185

## BEER

Michelob Ultra 8 Light Lager  
Tower Station 9 IPA

Chimay 'Cinq Cents' 12 Golden Tripel  
Estrella Damn 8 Pilsner Lager

Bottles + Cans