

RAW BAR

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

Frites

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

Le Caviar

ADD *Veuve Yellow Label* Glass 42 / Bottle 195

Caviar & Blini 115

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

Onion Dip with Potato Chips 16

ADD 30g Osetra Caviar* 85

BREAD

PARIS BAGUETTE.....	10
Salted Butter and Olive Oil VEG	
PRETZEL EPI.....	16
Raclette Fondue, Whole Grain Mustard, Chive VEG	

HORS D'OEUVRES

TUNA CARPACCIO*.....	24
Caper, Hard-Boiled Egg, Lemon Oil, Fines Herbes GF	
HAND-CUT STEAK TARTARE* <i>A La Parisienne</i>	24
Cornichon, Mustard Crème Fraîche, Baguette	
SMOKED SALMON GALETTE*.....	25
Herbed Crème Fraîche, Pickled Shallot, Chopped Egg, Chive GF	
PORK BELLY DUMPLINGS.....	19
Cherry Moutarde, Chervil, Mustard Crème Fraîche	
MUSSELS EN BOUILLON.....	22
Andouille Sausage, Golden Ale, Baguette	
TRUFFLED BRIE BAGUETTE.....	18
Warm Brie, Roasted Garlic, Truffle Honey VEG	
CRAB CAKE.....	28
French Pickle Dressing, Frisée, Lemon	
DUCK SPRING ROLLS.....	21
Carrot, Mushroom, Ginger, Plum Sauce	
ESCARGOT FRENCH QUARTER <i>Pan Roast Style</i>	21
Andouille, Clam, Garlic, Scallion, Toasted Baguette	
CRISPY BRUSSELS SPROUTS.....	15
Pine Nut, Pecorino Breadcrumb, Maple-Mustard Dressing VEG	

SOUPS & SALADS

FRENCH ONION 16 Melted Gruyère, Baguette	LOBSTER BISQUE 24 Cheesy Black Truffle Gougère
LE WEDGE 18 Demi-Sec Cherry Tomato, Thick-Cut Bacon, Chive, Blue Cheese, Fried Onion	SALADE MAISON 16 Bibb, Avocado, Radish, Fines Herbes, Champagne Vinaigrette GF VEG
CACIO E PEPE CAESAR 17 Little Gem, Pan Frico, Pecorino, Cracked Pepper Dressing	

THE GRILL

FILET MIGNON* 8oz 64 10oz 73	10oz WAGYU RIB CAP* 155 Kansas City American-Style Kobe	8oz SKIRT* 41 Prime Grade, Center-Cut
8oz FILET AU POIVRE* 66 Peppercorn Sauce	34oz TOMAHAWK <i>for TWO</i> * 195 Prime	NEW YORK STRIP* 14oz 76
	20oz BONE-IN RIBEYE* 89 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

TRUFFLE ROASTED CHICKEN	Toasted Brioche, Butter Whipped Potato, Truffle Chicken Jus.....	38
THE AMERICAN BURGER*	American Cheese, Red Onion, Dill Pickle, Dijonnaise, Frites.....	24
RICOTTA RAVIOLI	Pomodoro, Aged Parmesan, Genovese Basil VEG	27
LOBSTER BUCATINI	Broiled Lobster Tail, Lemon, Garlic, Parsley, Pecorino Breadcrumb.....	68
STEAK FRITES*	Café de Paris Butter GF	45
WAGYU BOLOGNESE	Garganelli, Parmigiano Reggiano, Wild Oregano, Crushed Tomato <i>with</i> Garlic Bread.....	32
ORA KING SALMON*	Potato Crust, Glazed Candy Striped Beet, Bok Choy, Sauce Vin Blanc GF	44
SHORT RIB BOURGUIGNON	Potato Purée, Roasted King Oyster Mushroom, Bacon Lardon, Red Table Wine GF	42
DOVER SOLE MEUNIÈRE	Beurre Noisette, Shallot, Lemon, Parsley.....	58

ACCOUTREMENTS

Grilled Asparagus <i>Béarnaise</i> 16 GF VEG	Haricot Vert <i>Amandine</i> <i>Brown Butter Almonds, Shallot, Fines Herbes</i> 13 VEG
Parisian Mushrooms <i>Beurre Rouge, Fines Herbes</i> 14 GF VEG	Duck Fat Hashbrowns <i>Fresh Truffle, Pecorino, Truffle Dijonnaise, Chive</i> 14 GF
Creamed Spinach <i>Gruyère Mornay, Provolone, Fried Onion</i> 13 VEG	Mac & Cheese Gratin <i>Cheddar, Gruyère, Parmesan</i> 16
Steamed Broccoli <i>Sea Salt, Lemon, Olive Oil</i> 12 GF VEG	Butter Whipped Potato <i>Chive</i> 14 GF VEG
Roasted Sweet Potatoes <i>Pomegranate, Smoked Walnut, Hot Honey</i> 14 GF VEG	Truffle Twice-Baked Potato <i>Russet Potato, Raclette Fondue, French Butter, Chive</i> 24 GF VEG

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.

20% gratuity will be added to parties of eight or more.

COCKTAILS

House

PARISIAN SPRITZ 19
Aperol, Vodka, Watermelon, Fresh Lime, Sparkling Wine

HIGHLY OPINIONATED 21
Maker's Mark Private Selection, Appleton 8yr,
House Amaro Blend, Orange + Angostura Bitters

DECADENT SPICY MARGARITA 19
Corazón Reposado, Fluffy Pineapple,
Espelette Pepper, Spicy Lava Salt

CHATEAU FORTY-TWO 42
Don Julio 1942, Charred Cinnamon,
Blood Orange, À La Minute Lime

ELEVATOR AFFAIR 19
Tito's Vodka, Passion Fruit Liqueur, Vanilla,
Fresh Lime, Sparkling Wine

DIRTY + PRETTY MARTINI 21
Grey Goose, Castelvetro Olive-Infused Bianco
Vermouth, Blue Cheese Stuffed Olives

Classic

MANHATTAN 21
Elijah Craig Rye, Sweet Vermouth,
Angostura Bitters, Luxardo Cherry

NEGRONI 19
Sipsmith London Gin, Carpano Bitter,
Sweet Vermouth

ESPRESSO MARTINI 21
Ketel One, Borghetti Italian Liqueur,
Slow-Steeped Coffee

OLD FASHIONED 21
Old Forester 100pf Rye, Orange Oil,
Aromatic Bitters, Luxardo Cherry

FRENCH 75 17
Ford's Gin, Fresh Lemon, Cane Sugar, Sparkling Wine

SKINNY MARGARITA 19
Reposado Tequila, Agave Nectar,
Pressed Lime, Orange

ZERO PROOF

DOLCE VITA 14 "Tequila", Verdita, Pressed Lime, Soda Water
PEACH BISOUS 14 "Amaretto", Clover Honey, Peach, Fresh Lemon, Luxardo Cherry
CAFÉ PARADISO 14 "Orange Liqueur", Vanilla, Slow-Steeped Coffee, Cinnamon-Agave

Wine

SPARKLING

Prosecco Superiore Villa Sandi Asolo Veneto, Italy.....	17	78
Brut Rosé Lucien Albrecht Cremant d'Afance, France (magnum).....	19	150
Champagne Gimmonet-Gonet L'Origine Blanc de Blancs Grand Cru Champagne, France.....	34	160
Champagne Veuve Clicquot Yellow Label Champagne, France.....	42	195

WHITE

Sauvignon Blanc Nicolas Idiart Sancerre, France.....	23 / 34	—
Sauvignon Blanc DeLille Cellars 'Chaleur Blanc' Cofumbia Vafsey, Washington.....	17 / 26	68
Pinot Grigio Andrea C. Friuli, Italy.....	16 / 24	64
Chenin Blanc Domaine de Bellivière 'Les Rosiers' Loire Vafsey, France.....	20 / 30	80
Grenache Blanc Tablas Creek 'Patelin de Tablas' Paso Robjes, Cafifornia.....	17 / 26	68
Chardonnay Paul Nicolle 'Vieilles Vignes' Chablis Burgundy, France.....	22 / 33	88
Chardonnay Flowers Sonoma Coast, Cafifornia.....	25 / 37	100
Chardonnay Bouchard Meursault Burgundy, France.....	48 / 72	185

ROSÉ

Rosé of Grenache Rumor Provence, France.....	19 / 29	76
Rosé of Merlot Dominique Portet 'Fontaine' Yarra Vafsey, Austrafia.....	15 / 23	60

RED

Pinot Noir Resonance Wiffamette Vafsey, Oregon.....	22 / 33	88
Pinot Noir Davis Bynum Russian River Vafsey, Cafifornia.....	17 / 26	68
Pinot Noir Domaine Hoffmann-Jayer Haute Côtes de Nuits Burgundy, France.....	32 / 48	128
Cabernet Franc Olga Raffault 'Barnabes' Chinon, France.....	19 / 29	76
Nebbiolo Figli Oddero 'Convento' Barolo Piedmont, Italy.....	29 / 44	110
Grenache Blend Mas de Gourgonnier Les Baux Provence, France.....	18 / 27	72
Bordeaux Château Massereau 'Cuvée K' Bordeaux, France.....	26 / 39	100
Cabernet Sauvignon Clay Shannon Lake County, Cafifornia.....	19 / 29	76
Cabernet Sauvignon Far Niente Post & Beam Napa Vafsey, Cafifornia.....	35 / 49	132
Cabernet Sauvignon Heitz Cellars Napa Vafsey, Cafifornia.....	48 / 72	185

BEER

Michelob Ultra 8 Light Lager
Church Music 9 IPA

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

Bottles+ Cans