

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	
PLATEAU*	125
Market Oysters, Maine Lobster, Shrimp <i>with</i> Remoulade, Mignonette and Cocktail Sauce	

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 120

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	9
Mustard Crème Fraîche 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	
CRISPY BRUSSELS SPROUTS.....	15
Pine Nut, Pecorino Breadcrumb, Maple-Mustard Dressing VEG	
PORK BELLY DUMPLING.....	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	
RAVIOLES DU DAUPHINÉ.....	19
Ricotta, Raclette, Velouté, Chives	

SOUPS
&
SALADS

FRENCH ONION 16
Melted Gruyère, Baguette
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*
7oz 58 10oz 71
7oz FILET AU POIVRE* 60
Peppercorn Sauce

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

8oz SKIRT* 39
Prime Grade, Center-Cut
12oz NEW YORK STRIP* 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

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
KING CRAB BUCATINI	Lemon, Garlic, Parsley, Pecorino Breadcrumb	68
STEAK FRITES*	Café de Paris Butter GF	43
WAGYU BOLOGNESE	Garganelli, Parmigiano Reggiano, Wild Oregano, Crushed Tomato <i>with</i> Garlic Bread	32
ORA KING SALMON*	Marinated Artichoke, Creamy Barigoule, Swiss Chard, English Peas, Chive Oil GF	39
SHORT RIB BOURGUIGNON	Potato Puree, Horseradish Gremolata, Spring Onion, English Peas, Bacon Lardons, Red Table Wine GF	42
DOVER SOLE MEUNIÈRE	Beurre Noisette, Shallot, Lemon, Parsley	58

ACCOUTREMENTS

Grilled Asparagus <i>Béarnaise</i> 16 GF VEG	Creamed Corn <i>Mascarpone, Thyme</i> 14 GF VEG
Parisian Mushrooms <i>Beurre Rouge, Fines Herbes</i> 14 GF VEG	Mac & Cheese Gratin <i>Cheddar, Gruyère, Parmesan</i> 16
Creamed Spinach <i>Raclette, Fried Onion</i> 13 VEG	Butter Whipped Potato <i>Chives</i> 14 GF VEG
Steamed Broccoli <i>Sea Salt, Lemon, Olive Oil</i> 12 GF VEG	Truffle Twice-Baked Potato <i>Russet Potato, Gruyère, French Butter, Whipped Chive Crème Fraîche</i> 24 GF VEG <i>Add 30g Osetra Caviar* 85</i>
Haricot Vert Amandine <i>Brown Butter Almonds, Shallot, Fines Herbes</i> 13 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
Whistlepig Rye, Sweet Vermouth,
Angostura Bitters, Luxardo Cherries

NEGRONI 19
Tanqueray London Gin, Campari, Orange Bitters,
Carpano Antica Vermouth

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

OLD FASHIONED 21
Elijah Craig Small Batch Bourbon, 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 Zero Proof "Tequila", Pressed Mint, Honey, Lime, Sparkling Water
PEACH BISOUS 14 Zero Proof "Amaretto", Honey, Peach, Fresh Lemon, Luxardo Cherry

Wine

SPARKLING

Prosecco Superiore	Nino Franco <i>Rustico Veneto, Italy</i>	17	78
Brut Rosé	Lucien Albrecht <i>Cremant d'Afpace, France</i>	19	76
Champagne	Gimmonet-Gonet <i>L'Origine Blanc de Blancs Grand Cru Champagne, France</i>	34	160
Champagne	Veuve Clicquot <i>Yellow Label Champagne, France</i>	42	195

WHITE

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

ROSÉ

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

RED

Pinot Noir	Resonance <i>Wiffamette Vafsey, Oregon</i>	22 / 33	88
Pinot Noir	Davis Bynum <i>Russian River Vafsey, Cafifornia</i>	18 / 27	72
Pinot Noir	Domaine Hoffmann-Jayer <i>Hautes-Côtes de Beaune Burgundy, France</i>	32 / 48	128
Cabernet Franc	Olga Raffault <i>'Barnabes' Chinon, France</i>	19 / 29	76
Nebbiolo	Figli Oddero <i>Convento Barolo Piedmont, Italy</i>	29 / 44	110
Grenache Blend	Mas de Gourgonnier <i>Les Baux Provence, France</i>	18 / 27	72
Syrah	Murdoch Hill <i>Adefaide Hiffs, South Austrafia</i>	21 / 32	84
Bordeaux	Château Massereau <i>'Cuvée K' Bordeaux, France</i>	26 / 39	100
Cabernet Sauvignon	Clay Shannon <i>Lake County, Cafifornia</i>	19 / 29	76
Cabernet Sauvignon	Far Niente <i>Post & Beam Napa Vafsey, Cafifornia</i>	35 / 49	132
Cabernet Sauvignon	Heitz Cellars <i>Napa Vafsey, Cafifornia</i>	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