



Première



Raw Oysters <i>Mignonette, & Lemon</i>	6 for \$18⁰⁰ or 12 for \$30⁰⁰
Baked Oysters <i>Roasted Garlic & Lemon Compound Butter</i>	4 for \$16⁰⁰ or 8 for \$28⁰⁰
Roasted Olives	\$6⁵⁰
Cheese Plate	\$18⁰⁰
Add Pâté	\$6⁰⁰
Green Salad <i>Arugula, Spring Mix, Red Wine Poached Apple, Radish, Walnuts, Bleu Cheese, Honey & White Wine Vinaigrette</i>	\$10⁰⁰
Endive Salad <i>Red Pepper Salsa, Green Apple, Rosemary Manchego, Honeyed Pine Nuts, Pomegranate Dressing</i>	\$9⁰⁰
Cajun Mussels <i>Fumet, Pilsner, Peppers, Onions, Andouille Sausage, Hickory Sticks, Grilled Bread & Rouille</i>	\$15⁰⁰
Bánh Mì Pâté <i>Chicken Liver Mousse, Pickled Carrot & Daikon, Mint, Parsley, Cilantro</i>	\$8⁰⁰
Roasted Bone Marrow <i>Parsley Salad, Bourbon Vinaigrette, Roasted Garlic, Grilled Bread</i>	\$11⁰⁰
Tartare <i>Tenderloin, Egg Yolk, Horseradish, Cornichons, Capers, Shallots, French Bread</i>	Beef \$14⁵⁰ Bison \$19⁰⁰



Please advise your server of any allergies.



À la carte



- Yellowfin Tuna** \$24⁰⁰
Peppercorn Crusted, Grilled Asparagus, Beurre Blanc
- Pork Belly Croque Madame** \$19⁰⁰
*Sauce Mornay, Grilled Bread, Tomato, Fried Egg,
Crisp Potatoes, Paprika Maple Syrup*
- King Cole Duck** \$22⁰⁰
*Wine & Pomegranate Sauce, Wild Rice, Oats,
Mirepoix, Arugula, Almonds*
- Grilled Rib Steak** 7oz. \$26⁰⁰ | 14oz. \$45⁰⁰
*Café de Paris Butter, Celeriac Purée,
Charred Green Onion*

Seared Foie Gras
Rougié à Marieville, Québec
Add for \$10⁰⁰

Légumes / Sides



- Potatoes Dauphinoise** \$8⁷⁵
Gruyère, Sauce Soubise, Paprika, Truffle Oil, Dill
- Mushrooms à la crème** \$9⁰⁰
Cremini, Shitake & Oyster Mushrooms, Cream, Garlic, Parsley
- Brussels Sprouts** \$12⁰⁰
Smoked Hummus, Smoked Goat Cheese, Sunflower Seeds, Craisins
- Grilled Broccoli** \$7⁰⁰
Pistachio Crème, Pickled Shallots, Bleu Cheese



*Parties larger than 8 guests are subject to a 20% gratuity.
Prices do not include tax.*