

SPECIALTIES

STARTERS

HOUSE MADE FRIES 10

HOUSE DIPPING SAUCE

FRIED OYSTERS 20

CHIPOTLE REMOULADE

MOULES MARINIÈRE 20

WHITE WINE STEAMED PEI MUSSELS,
SHALLOTS, GARLIC, TOMATO, SAFFRON

ENDIVE AND ARUGULA SALAD** 14

GORGONZOLA, GREEN APPLE, TOASTED WALNUTS,
SHERRY VINAIGRETTE

ENTRÉES

STEAK/FRITES+ 42

GRILLED NY STRIP, MUSTARD BUTTER,
HOUSE-MADE FRITES, WATERCRESS SALAD

MOM'S MEATLOAF 30

SHORT RIB, PORK, HERBS, MUSHROOMS
MASHED POTATOES, GREEN BEANS, DEMI-GLACE

"CAMPSTYLE" GRILLED TROUT 30

LYONNAISE POTATOES, WHOLE GRAIN MUSTARD BEURRE BLANC

HEIRLOOM TOMATO RISOTTO 28

SHAVED PARMESAN, BASIL OIL

SUMMER

GREEN PAPAYA SALAD**16

CARROTS, RED ONION, CRUSHED CHERRY TOMATOES,
PEANUTS, ROMAINE HEARTS, THAI DRESSING

FRIED EGGPLANT 'NAPOLEON' 18

BURRATA, HEIRLOOM TOMATO,
BALSAMIC GLAZE, BASIL OIL

POINT JUDITH FRIED CALAMARI 20

SWEET THAI CHILI SAUCE, JULIENNED SUMMER VEGETABLES

CRAB-WATERMELON SALAD 24

GRILLED WATERMELON 'STEAK,' FRESH PICKED LUMP CRAB,
PASSION FRUIT GLAZE

GRILLED HANGER STEAK 40

COUNTRY POTATOES, BROCCOLINI, TOMATO-BASIL VINAIGRETTE

PAN SEARED HALIBUT 46

THICK CUT HEIRLOOM TOMATO, SAUTÉED SPINACH,
CORN-BASIL BUTTER SAUCE

SEARED SCALLOPS+** 44

HOUSE MADE BUCATINI, GUANCIALE,
PISTACHIO- PARMESAN PESTO

AMERICAN WAYGU FLAT IRON STEAK 56

BLEU CHEESE CROQUETTE, GRILLED ASPARAGUS,
PORT WINE DEMI GLAZE

THE FRENCH RIVIERA

GRILLED OCTOPUS 22

THREE BEAN SALAD, ROASTED GARLIC-SAFFRON AIOLI

PISSALADIÈRE 16

PROVENÇAL STYLE FLATBREAD, CARAMELIZED ONION, WHITE
ANCHOVIES, CURED OLIVES, ARUGULA

FIG, MELON & JAMBON DE BAYONNE SALAD 16

MATCHSTICK MELON, ARUGULA, GOAT CHEESE,
MINT-BELL PEPPER & LEMON VINAIGRETTE

SEARED DUCK BREAST 36

DUCK CONFIT-ASPARAGUS TARTE TATIN,
APPLE-FENNEL SALAD

ROASTED HALF CHICKEN 32

POMME-CHAMPIGNONS ROULADE, LEMON-THYME PAN SAUCE

'TUNA NICOISE' 42

OLIVE-CAPER & POTATO GRATINEE
ROASTED TOMATO, HARICOT VERTS,
GRIBICHE

BOUILLABAISSE 40

CODFISH, CLAMS, MUSSELS, SHRIMP & SCALLOPS, FENNEL,
SAFFRON-TOMATO BROTH, CROSTINI, ROUILLE

SMALL PLATES

FRIED MAC & CHEESE BALLS 12

MARINARA & PARMESAN

TUNA SASHIMI NACHOS+ 22

WONTON CHIPS, SRIRACHA CREMA, PICKLED GINGER,
SESAME SEEDS, MANGO SALSA, WASABI SOY

MEXICAN CHOPPED SALAD 16

BLACK BEANS, CORN, AVOCADO, PEPPERS, QUESO FRESCO,
JICAMA, HONEY-LIME DRESSING

BRUSSELS SPROUTS** 14

FLASH FRIED, TRUFFLE HONEY, PEPITAS, PIAVE VECCHIO

BLT CHEESEBURGER+ 16

HOUSE GROUND SIRLOIN & SHORT RIB BLEND, BACON,
CHOICE OF AMERICAN, CHEDDAR, SWISS OR GORGONZOLA

GRILLED MAHI MAHI TACOS 16

CABBAGE, CREMA, SALSA FRESCA, QUESO FRESCO
SUBSTITUTE GRILLED SHRIMP +5

BULGOGI 16

KOREAN BBQ BEEF, STIR-FRIED VEGETABLES, NOODLES

KOBE SLIDER TRIO+ 18

BACON & BLUE CHEESE, CARAMELIZED ONION & CHEDDAR,
HOUSE MADE FOIE GRAS PATE

SHUMAI DIM SUM 12

HOUSE PORK & SHRIMP DUMPLINGS, SOY-GINGER DIPPING SAUCE

BROCCOLI RABE 16

WHITE BEANS, GARLIC, CHERRY PEPPERS, ROASTED TOMATOES,
OLIVE OIL, FRESH PARMESAN
ADD HOUSE MADE DUCK SAUSAGE +5, ADD ORECCHIETTE +4

HANGER STEAK FAJITAS+ 16

ANCHO-GARLIC BEEF, PEPPERS, ONIONS, CILANTRO,
FLOUR TORTILLAS, SOUR CREAM, SALSA, GUACAMOLE

STEAMED THAI MUSSELS 20

RED CURRY-COCONUT BROTH

** THESE ITEMS CONTAIN NUTS. +ITEMS MAY BE RAW OR SERVED PARTIALLY COOKED

SOME MENU ITEMS MAY CONTAIN MILK, EGGS, WHEAT, SOYBEANS, PEANUTS, TREE NUTS, FISH, SHELLFISH OR SESAME.

PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY!

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
HOWEVER CONSUMING OVERCOOKED MEATS, SEAFOOD OR SHELLFISH MAY DECREASE THE ENJOYMENT OF YOUR MEAL.