

## Raw Bar

MAINE LOBSTER  
brandy cocktail, dijonnaise  
29<sup>00</sup>

OYSTERS ON THE HALF SHELL  
shallot-peppercorn mignonette, brandy cocktail  
HALF DOZEN 21<sup>00</sup> DOZEN 42<sup>00</sup>

ALASKAN KING CRAB  
brandy cocktail, dijonnaise  
MKT

SHRIMP COCKTAIL  
brandy cocktail  
24<sup>00</sup>

### MONARQUE GRAND PLATEAU

maine lobster, oysters on the half shell, shrimp cocktail, alaskan king crab  
38<sup>00</sup> PP | minimum of 2 guests



## Hors D'oeuvres

PARISIAN GNOCCHI 25<sup>00</sup>  
beef short rib, spring vegetables nage,  
pennsylvania parmesan, summer truffle

BURGUNDY ESCARGOT 17<sup>00</sup>  
celery & peppadew, dijon butter

FROMMAGE DU JOUR MKT  
baguette & mostardo

DUCK CONFIT & SAVORY CREPES 17<sup>00</sup>  
sour grapes, jalapeños

PLANCHE DE BOIS DE LA REINE 46<sup>00</sup>  
pâté, saucisson, bayonne ham, bacon foie gras terrine,  
three local cheeses, truffle cheese mouillette

BLACK TRUFFLE CHEESE  
MOUILLETTE 15<sup>00</sup>  
bayonne ham, watercress

TABLESIDE BLACK TRUFFLE  
BEEF TARTARE 28<sup>00</sup>  
pickled mustard, tomato preserve, fresh quails egg

BIGEYE TUNA TARTARE 22<sup>00</sup>  
orange-hibiscus vinaigrette, brown butter croutons

SEARED FOIE GRAS 28<sup>00</sup>  
pain perdu, cherry gastrique

BLACK TRUFFLE PÂTÉ 17<sup>00</sup>  
verjus blanc mustard, spring salad,  
broiled baguette

ONION SOUP 12<sup>00</sup>  
gruyere gratinée

## Salads

ATLAS GARDENS GREENS 12<sup>00</sup>  
shaved raw vegetables, fine herbs, honey-lemon dressing

SALAD LYONNAISE 13<sup>00</sup>  
soft boiled egg, bacon lardons, endive & frisée, radishes

SHORTBREAD POACHED PEAR TARTE 15<sup>00</sup>  
walnut, basil & arugula salad, fresh chèvre & honey

## Entrées

WAGYU STEAK DIANE 55<sup>00</sup>  
srf london broil, ceps & truffles, brandy mustard sauce

TRUFFLED ROASTED CHICKEN HALF 36<sup>00</sup> WHOLE 72<sup>00</sup>  
sherry white wine jus, roasted farm vegetables

WILD SKATE FILLET GRENOBLOISE 38<sup>00</sup>  
preserved lemon, mustard seed, caper & shallot brown butter

SHORT RIB BOEUF "BOURGUIGNON" 42<sup>00</sup>  
royale mushroom, shallot, red wine sauce

DOVER SOLE POËLE 68<sup>00</sup>  
pistachio & lemon brown butter sauce

GRILLED DIVER SCALLOPS 45<sup>00</sup>  
grilled artichokes, hearts of palm

DUCK FRITES 38<sup>00</sup>  
spiced duck breast, garlic & parsley fries, duck jus

KING CRAB & MAINE LOBSTER 100<sup>00</sup>  
2.5 lb maine lobster, king crab leg, winter truffle brown butter

DRY-AGED BURGER AMERICAINE 26<sup>00</sup>  
sesame brioche, american cheese, dijonnaise

A customary gratuity of 20% will be added to all parties of 8 or more guests. Please alert your server of any food allergies. Consuming raw or undercooked products such as chicken, pork, beef and shellfish can be hazardous to your health.

## Le Boeuf

*Traditionally Aged • USDA Black Angus Prime*

FILET MIGNON 6oz . . . . .	46 <sup>00</sup>
FILET MIGNON 10oz . . . . .	75 <sup>00</sup>
RIB CAP 9oz . . . . .	68 <sup>00</sup>
NEW YORK STRIP 16oz . . . . .	66 <sup>00</sup>
BONE-IN DELMONICO 16oz . . . . .	69 <sup>00</sup>
DOUBLE CUT LAMB CHOPS . . . . .	68 <sup>00</sup>

*Dry-Aged • USDA Black Angus Prime*

NEW YORK STRIP 14oz . . . . .	72 <sup>00</sup>
BONE-IN RIBEYE 22oz . . . . .	76 <sup>00</sup>
NEW FRONTIER FARMS BUFFALO RIBEYE 18oz . . . . .	95 <sup>00</sup>
TOMAHAWK RIBEYE 36oz . . . . .	150 <sup>00</sup>

*Wagyu*

AMERICAN WAGYU BAVETTE 9oz . . . . .	50 <sup>00</sup>
SHER FARMS AUSTRALIAN WAGYU BLUE LABEL RIBEYE 16oz . . . . .	195 <sup>00</sup>
CERTIFIED A5 JAPANESE WAGYU KOBE BEEF PRICED PER OUNCE   2OZ MIN. . . . .	46 <sup>00</sup>

## Accoutrements

Alaskan King Crab . . . . .	18 <sup>00</sup>	Shaved Burgundy Truffle . . . . .	18 <sup>00</sup>
Crab Oscar . . . . .	25 <sup>00</sup>	Au Poivre Crust . . . . .	6 <sup>00</sup>
Seared Foie Gras . . . . .	22 <sup>00</sup>	Chili Wagyu Butter . . . . .	8 <sup>00</sup>
Half Maine Lobster . . . . .	26 <sup>00</sup>	Rosemary Bleu Cheese Crust . . . . .	10 <sup>00</sup>
Yellow Pepper Grilled Shrimp . . . . .	12 <sup>00</sup>	Black Truffle Butter . . . . .	8 <sup>00</sup>

## Sides

POTATO DAUPHINOIS GRATIN 14 <sup>00</sup>
CREAMED SPINACH 12 <sup>00</sup>
ROASTED MUSHROOMS 13 <sup>00</sup>
PURÉE DE POMMES DE TERRE 12 <sup>00</sup>
MACARONI & CHEESE 14 <sup>00</sup>
ASPARAGUS PROVENÇALE 13 <sup>00</sup>
TRUFFLE FRITES 13 <sup>00</sup>
CORN PUDDING 12 <sup>00</sup>

## Sauce

RED WINE CLASSIQUE 2 <sup>00</sup>
BRANDY PEPPERCORN 2 <sup>00</sup>
TIGER SAUCE 2 <sup>00</sup>
BEARNAISE 2 <sup>00</sup>
CHIMICHURRI 2 <sup>00</sup>
STEAK SAUCE 2 <sup>00</sup>
PERIGOURDINE 25 <sup>00</sup>