

Raw Bar

MAINE LOBSTER
brandy cocktail, dijonnaise
29⁰⁰

OYSTERS ON THE HALF SHELL
shallot-peppercorn mignonette, brandy cocktail
HALF DOZEN 21⁰⁰ DOZEN 42⁰⁰

ALASKAN KING CRAB
brandy cocktail, dijonnaise
MKT

SHRIMP COCKTAIL
brandy cocktail
24⁰⁰

MONARQUE GRAND PATEAU

maine lobster, oysters on the half shell, shrimp cocktail, alaskan king crab

38⁰⁰ PP | minimum of 2 guests



Hors D'oeuvres

PARISIAN GNOCCHI 25⁰⁰
beef short rib, spring vegetables nage,
pennsylvania parmesan, summer truffle

BURGUNDY ESCARGOT 17⁰⁰
celery & peppadew, dijon butter

FROMMAGE DU JOUR MKT
baguette & mostardo

DUCK CONFIT & SAVORY CREPES 17⁰⁰
sour grapes, jalapeños

PLANCHE DE BOIS DE LA REINE 46⁰⁰
pâté, saucisson, bayonne ham, bacon foie gras terrine,
three local cheeses, truffle cheese mouillette

BLACK TRUFFLE CHEESE
MOUILLETTE 15⁰⁰
bayonne ham, watercress

TABLESIDE BLACK TRUFFLE
BEEF TARTARE 28⁰⁰
pickled mustard, tomato preserve, fresh quails egg

BIGEYE TUNA TARTARE 22⁰⁰
orange-hibiscus vinaigrette, brown butter croutons

SEARED FOIE GRAS 28⁰⁰
pain perdu, cherry gastrique

BLACK TRUFFLE PÂTÉ 17⁰⁰
verjus blanc mustard, spring salad,
broiled baguette

ONION SOUP 12⁰⁰
gruyere gratinée

Salads

ATLAS GARDENS GREENS 12⁰⁰
shaved raw vegetables, fine herbs, honey-lemon dressing

SALAD LYONNAISE 13⁰⁰
soft boiled egg, bacon lardons, endive & frisée, radishes

SHORTBREAD POACHED PEAR TARTE 15⁰⁰
walnut, basil & arugula salad, fresh chèvre & honey

Entrées

TRUFFLED ROASTED CHICKEN HALF 36⁰⁰ WHOLE 72⁰⁰
sherry white wine jus, roasted farm vegetables

WILD SKATE FILLET GRENOBLOISE 38⁰⁰
preserved lemon, mustard seed, caper & shallot brown butter

SHORT RIB BOEUF "BOURGUIGNON" 42⁰⁰
royale mushroom, shallot, red wine sauce

DOVER SOLE POËLE 68⁰⁰
pistachio & lemon brown butter sauce

GRILLED DIVER SCALLOPS 45⁰⁰
grilled artichokes, hearts of palm

DUCK FRITES 38⁰⁰
spiced duck breast, garlic & parsley fries, duck jus

KING CRAB & MAINE LOBSTER 100⁰⁰
2.5 lb maine lobster, king crab leg, winter truffle brown butter

DRY-AGED BURGER AMERICAINE 26⁰⁰
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 ⁰⁰
FILET MIGNON 10oz	75 ⁰⁰
RIB CAP 9oz	68 ⁰⁰
NEW YORK STRIP 16oz	66 ⁰⁰
BONE-IN DELMONICO 16oz	69 ⁰⁰
DOUBLE CUT LAMB CHOPS	68 ⁰⁰

Dry-Aged • USDA Black Angus Prime

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

Wagyu

AMERICAN WAGYU BAVETTE 9oz	50 ⁰⁰
SHER FARMS AUSTRALIAN WAGYU SILVER LABEL RIBEYE 16oz	125 ⁰⁰
CERTIFIED A5 JAPANESE WAGYU KOBE BEEF PRICED PER OUNCE 2OZ MIN.	46 ⁰⁰

Accoutrements

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

Sides

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

Sauce

RED WINE CLASSIQUE 2 ⁰⁰
BRANDY PEPPERCORN 2 ⁰⁰
TIGER SAUCE 2 ⁰⁰
BEARNAISE 2 ⁰⁰
CHIMICHURRI 2 ⁰⁰
STEAK SAUCE 2 ⁰⁰