

Raw Bar

MAINE LOBSTER
brandy cocktail, dijonnaise
29⁰⁰

OYSTERS ON THE HALF SHELL
shallot-peppercorn mignonette, brandy cocktail
HALF DOZEN 24⁰⁰ DOZEN 48⁰⁰

ALASKAN KING CRAB
brandy cocktail, dijonnaise
MKT

SHRIMP COCKTAIL
brandy cocktail
24⁰⁰

MONARQUE GRAND PLATEAU

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 19⁰⁰
celery & peppadew, dijon butter

FROMMAGE DU JOUR MKT
baguette & mostardo

DUCK CONFIT & SAVORY CREPES 21⁰⁰
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 16⁰⁰
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 30⁰⁰
pain perdu, cherry gastrique

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

ONION SOUP 16⁰⁰
gruyere gratinée

Salads

BIBB LETTUCE 26⁰⁰
lobster, mango, fine herbs, yuzu mustard vinaigrette

ATLAS GARDENS GREENS 15⁰⁰
shaved raw vegetables, fine herbs, honey-lemon dressing

SALAD LYONNAISE 16⁰⁰
soft boiled egg, bacon lardons, endive & frisée, radishes

SHORTBREAD POACHED PEAR TARTE 17⁰⁰
walnut, basil & arugula salad, honey whipped chevre

Entrées

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

GRILLED SALMON 40⁰⁰
mustard seed, caper & shallot brown butter, cauliflower

SHORT RIB BOEUF "BOURGUIGNON" 45⁰⁰
royale mushroom, shallot, red wine sauce

DOVER SOLE POËLE 68⁰⁰
pistachio & lemon brown butter sauce

ROCKFISH 52⁰⁰
haricot vert, king crab, mandarin, beurre blanc

DUCK FRITES 40⁰⁰
spiced duck breast, garlic & parsley fries, duck jus

LOBSTER THERMIDOR 68⁰⁰
gruyere, tarragon, lemon

GRILLED DIVER SCALLOPS 46⁰⁰
grilled artichokes, hearts of palm

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 52⁰⁰

FILET MIGNON 10oz 79⁰⁰

RIB CAP 9oz 74⁰⁰

NEW YORK STRIP 16oz 66⁰⁰

BONE-IN DELMONICO 16oz 82⁰⁰

DOUBLE CUT LAMB CHOPS 68⁰⁰

Dry-Aged • USDA Black Angus Prime

NEW YORK STRIP 14oz 72⁰⁰

BONE-IN RIBEYE 22oz 96⁰⁰

TOMAHAWK RIBEYE 34oz 165⁰⁰

Wagyu

AMERICAN WAGYU BAVETTE 9oz 50⁰⁰

SHER FARMS AUSTRALIAN WAGYU SILVER LABEL RIBEYE 16oz 125⁰⁰

CERTIFIED A5 JAPANESE KUSUNOKI WAGYU BEEF PRICED PER OUNCE | 2OZ MIN 38⁰⁰

Accoutrements

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

Sides 14

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

Sauces 4

RED WINE CLASSIQUE
BRANDY PEPPERCORN
TIGER SAUCE
BEARNAISE
CHIMICHURRI
STEAK SAUCE