

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 PATEAU

maine lobster, shrimp cocktail, alaskan king crab, oysters, clams and mussels

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	52 ⁰⁰
FILET MIGNON 10oz	79 ⁰⁰
RIB CAP 9oz	74 ⁰⁰
NEW YORK STRIP 16oz	66 ⁰⁰
BONE-IN DELMONICO 16oz	82 ⁰⁰
DOUBLE CUT LAMB CHOPS	68 ⁰⁰

Dry-Aged • USDA Black Angus Prime

NEW YORK STRIP 14oz	72 ⁰⁰
BONE-IN RIBEYE 22oz	96 ⁰⁰
TOMAHAWK RIBEYE 34oz	165 ⁰⁰

Wagyu

SNAKE RIVER FARM OUTSIDE SKIRT STEAK 8oz	70 ⁰⁰
CERTIFIED A5 JAPANESE KUSUNOKI WAGYU BEEF PRICED PER OUNCE 2OZ MIN	38 ⁰⁰

Accoutrements

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