

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
38⁰⁰

SHRIMP COCKTAIL
brandy cocktail
24⁰⁰

MONARQUE GRAND PATEAU

maine lobster, shrimp cocktail, alaskan king crab, oysters, clams & mussels
38⁰⁰ PP | minimum of 2 guests



Hors D'oeuvres

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

BURGUNDY ESCARGOT 19⁰⁰
celery & peppadew, dijon butter

ASPARAGUS & LOBSTER 28⁰⁰
hollandaise

DUCK CONFIT & SAVORY CREPES 21⁰⁰
sour grapes, jalapeños

SMOKED SALMON 19⁰⁰
crème fraîche, crispy potato, chervil, capers

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, berry compote

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

ONION SOUP 16⁰⁰
gruyere gratinée

Salads

BABY BEETS 17⁰⁰
endive, walnut, goat cheese, rice wine 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

BIG GLORY BAY KING SALMON 42⁰⁰
mustard seed, caper & shallot brown butter, cauliflower

LOBSTER THERMIDOR 68⁰⁰
gruyere, tarragon, lemon

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

TUNA AU POIVRE 42⁰⁰
mushrooms, spinach, roasted shallot jus

DRY-AGED BURGER AMERICAINE 26⁰⁰
sesame brioche, american cheese, dijonnaise

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

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
NEW YORK STRIP 16oz	66 ⁰⁰
BONE-IN DELMONICO 16oz	82 ⁰⁰
DOUBLE CUT LAMB CHOPS	68 ⁰⁰
RIB CAP 9oz	72 ⁰⁰

Dry-Aged • USDA Black Angus Prime

KANSAS CITY STRIP 100 DAYS DRY AGED 22oz	98 ⁰⁰
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
SNAKE RIVER FARM GOLD LABEL RIBEYE 14oz	210 ⁰⁰
AUSTRALIAN WAGYU BAVETTE 9oz	52 ⁰⁰
CERTIFIED A5 JAPANESE KUSUNOKI WAGYU BEEF 2oz MIN PRICED PER OUNCE . . .	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 14⁰⁰

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

Sauces 4⁰⁰

RED WINE CLASSIQUE
BRANDY PEPPERCORN
TIGER SAUCE
BEARNAISE
CHIMICHURRI
STEAK SAUCE