

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

Plateau de FRUITS DE MER

PETIT
half lobster
6 oysters
6 shrimp
¼ lb king crab
89⁰⁰



ROYALE
whole lobster
12 shrimp
12 oysters
½ lb king crab
tuna tartare
195⁰⁰

Hors D'oeuvres

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

BURGUNDY ESCARGOT 19⁰⁰
celery & peppadew, dijon butter

ASPARAGUS & LOBSTER 28⁰⁰
fine herbs, 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

BADGER FLAME BEETS 19⁰⁰
honey kiss melon, labneh, minus 8 vinegar

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

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

SEASONAL TARTE 17⁰⁰
smoked goat cheese, local farm vegetables

Entrées

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

SALMON À L'ORANGE 42⁰⁰
big glory bay king salmon, port red onions, tangelo,
citrus buerre blanc

LOBSTER THERMIDOR 68⁰⁰
gruyere, tarragon, lemon

DOVER SOLE POËLE 68⁰⁰
pistachio & lemon brown butter sauce

CHILEAN SEA BASS 45⁰⁰
sungolds, fennel, mussel escabèche, tomato consommé

CRESCENT DUCK 42⁰⁰
stone fruit purée, golden treat plumcot, hibiscus duck jus

STEAK FRITES 62⁰⁰
australian wagyu bavette, fries, bearnaise

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 52⁰⁰
FILET MIGNON 10oz 79⁰⁰
NEW YORK STRIP 16oz 74⁰⁰
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

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

Accoutrements

Alaskan King Crab 22⁰⁰ Roasted Bone Marrow 12⁰⁰
King Crab Oscar 25⁰⁰ Au Poivre Crust 6⁰⁰
Seared Foie Gras 26⁰⁰ Chili Wagyu Butter 8⁰⁰
Half Maine Lobster 26⁰⁰ Bleu Cheese Crust 10⁰⁰
Yellow Pepper Grilled Shrimp 12⁰⁰ Black Truffle Butter 8⁰⁰

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