



HORS D'OEUVRES

- Warmed Petite Baguettes 5**
Served With Whipped Butter & Chutney
- Escargots Ail Persil 15**
Tender Baked Snails, Pernod-Herbed Butter, Garlic, Puffed Pastry
- Mondi's Brie Cuit Au Four 15**
Baked Brie, Toasted Pecans, Fig Preserves, Baguette
- Kurobuta Pork Belly Lollipops 15**
Smoked Pork Belly, Five Spice Rub, Earl Grey Tea Glaze
- Crispy Risotto Croquettes Au Jambon & Fromage 16**
Hand-rolled Risotto Croquettes with Ham & Cheese, Warm Tomato Sauce
- Bœuf Tartare 21**
Freshly hand-cut Beef Tenderloin, delicately seasoned with Dijon Mustard, Capers, Shallot, Egg yolk
- Lobster Au Beurre 21**
Lavender Butter-Poached Lobster, Toasted Brioche, Kani Salad

FRUITS DE MER

- Spicy Salmon Tartare 16**
Sweet Chili, Avocado, Ikura Salmon Roe, Malanga Chips
- Huitres / Oysters Six 18 | Twelve 33**
Fresh Shucked, Fermented Cocktail Sauce, Saltine Crackers, Beet Mignonette

Charcuterie
& ARTISAN CHEESES

Chef's Selection of French Cured Meats,
Pâtés, Cheeses & Accoutrements

Cured Meats Board 25
Artisan Cheese Board 23
Meats And Cheese Board 38

SOUP & SALAD

- Soupe à l'Oignon Gratinée 11**
Caramelized Onions, Au Jus, Emmental Cheese, Baguette
- Shrimp Bisque 13**
Creamy Shrimp Fumet, Grilled Shrimp, Sherry Wine Foam
- Caesar Salad 12**
Crispy Romaine Lettuce, Parmesan, Crispy Baguette, Dressing
- Beet Salad 16**
Red & Golden Beet Wedges, Stracciatella Cheese, Arugula, Almonds
- Seared Tuna Niçoise 21**
Rare-seared Tuna, Mixed greens, Baby Potatoes, Green Beans, Olives, Tomato, Hard-boiled Eggs, Dijon Vinaigrette
- PBJ (Prosciutto, Burrata, & Fig) 23**
Silky Burrata, paired with delicate Prosciutto and sweet Fig Jam
- La Parisienne Salad 14**
Mixed Greens, Apples, Fresh Seasonal Berries, Walnuts, Feta, House Vinaigrette

Add To Salad:
Chicken 7 | Shrimp 12 | Salmon 12
Grilled Flat Iron Steak 13

Accompagniments

Truffle Pomme Frites 14 | Miso Glazed Carrot 9
Roasted Sweet Potatoes 9 | Hot Honey Cauliflower 9
Brussels Sprouts 9 | Roasted Breakfast Potatoes 9

Please make sure your server is aware of any and all food allergies at the table.*There is a risk associated with raw shellfish, undercooked proteins, etc. Our Kitchen & Bar uses nuts, dairy, eggs, gluten and the like. Not all ingredients are listed on the menu.

NOT TOO BRUNCHY

- French Dip 21**
Sirloin, Gruyère, Horseradish Dijonaise, Au Jus, Baguette
- Croque Monsieur 14 (Add Egg 2)**
Smoked Ham, Swiss Cheese, White Béchamel Sauce, Toasted Brioche
- Herb Roasted Chicken Sandwich 15**
Tomatoes, Arugula, Marinated Mozzarella Pesto, Aioli, Baguette
- Spicy Rigatoni 24**
Charred Heirloom Tomatoes, Whipped Ricotta, Creamy Tomato Sauce, Basil Oil, Confit Chile-Garlic, Pistachios
- Parisienne Gnocchi 25**
Choux Gnocchi Glazed in Truffled Béchamel, Ham, Green Peas, Gruyère, ToastedCrumbs
- Butter Salmon 24**
6oz Verlasso Salmon, Carrot Fondue, Asparagus, Tomato Chutney, Curry Butter Sauce, Coriander Oil
- Chicken Française 22**
Pan-seared Chicken Breast, Beurre Citronné, French Herbs, White Wine, Angel Hair Pasta
- Black Truffle Burger 23**
8 oz. Akaushi Beef, Bacon Jam, Black Garlic Aioli, Crispy Shallots,Black Truffle Cheese Sauce, Brioche Bun Served With Hand Cut Frites

Steak & Egg

Akaushi Flat Iron Steak with Our Signature Breakfast Potatoes,
Soft Scrambled Eggs
Add Premium Sauce 3
Au Poivre | Béarnaise | Bordelaise

BRUNCH ESSENTIALS

- American in Paris 17**
Two Eggs, Butcher Cut Bacon, Breakfast Potatoes, Toasted Brioche,Seasonal Fruit
- Parisienne Benedict 16**
Toasted Baguette, Smoked ham, Poached Egg, Hollandaise Sauce
- Avocado Toast 17**
Multigrain Toast with fresh Avocado spread, Arugula, Heirloom Cherry Tomatoes, Red Onions, Poached Egg, finished with Hollandaise
- Stratiatella Toast 19**
Multigrain Toast, Stratiatella, Prosciutto, with fresh Avocado spread, Arugula, Heirloom Cherry Tomatoes, Basil, Poached Egg, Hollandaise Sauce & Balsamic Reduction
- Truffle Omelette 21**
Sautéed Mushrooms, Gruyère Cheese, Truffle Oil served with Maison Potatoes
- Smoked Ham & Gruyère Omelette 19**
Smoked Ham, Sautéed Mushrooms, Gruyère Cheese served withMaison Potatoes
- Ratatouille Omelette 19**
Slow Stewed Provençal Vegetables, Zucchini, Eggplant, Peppers, Tomatoes, Herbs de Provence
- Brûlée French Toast 19**
Lemon Cream Cheese-Stuffed Brioche, Lemon Curd, Whipped Icing, Dark Cherries Compote

La Crepe

Gruyère Cheese, Wild Mushrooms, Béchamel, Arugula, Lemon Oil Crispy Shallots 17
Add: Chicken 5, Sirloin 7, Short Ribs 7

Beignet Platter

Freshly made Beignets served with Chocolate, Caramel, and Strawberry Sauce 35

La Parisienne Dessert Tower

Seasonal Selected Pastries from Our Bakery 55

PRIME
MEATS



LA CARTE
LUNCH

HORS D'OEUVRES

- Warmed Petite Baguettes 5**
Served With Whipped Butter & Chutney
- Escargots Ail Persil 15**
Tender Baked Snails, Pernod-Herbed Butter, Garlic, Puffed Pastry
- Mondi's Brie Cuit Au Four 15**
Baked Brie, Toasted Pecans, Fig Preserves, Baguette
- Kurobuta Pork Belly Lollipops 15**
Smoked Pork Belly, Five Spice Rub, Earl Grey Tea Glaze
- Crispy Risotto Croquettes Au Jambon & Fromage 16**
Hand-rolled Risotto Croquettes with Ham & Cheese, Warm Tomato Sauce
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Freshly hand-cut Beef Tenderloin, delicately seasoned with Dijon Mustard, Capers, Shallot, Egg yolk
- Lobster Au Beurre 21**
Lavender Butter-Poached Lobster, Toasted Brioche, Kani Salad

FRUITS DE MER

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Sweet Chili, Avocado, Ikura Salmon Roe, Malanga Chips
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Creamy Shrimp Fumet, Grilled Shrimp, Sherry Wine Foam
- Caesar Salad 12**
Crispy Romaine Lettuce, Parmesan, Crispy Baguette, Dressing
- Beet Salad 16**
Red & Golden Beet Wedges, Stracciatella Cheese, Arugula, Almonds
- Seared Tuna Niçoise 21**
Rare-seared Tuna, Mixed greens, Baby Potatoes, Green Beans, Olives, Tomato, Hard-boiled Eggs, Dijon Vinaigrette
- PBJ (Prosciutto, Burrata, & Fig) 23**
Silky Burrata, paired with delicate Prosciutto and sweet Fig Jam
- La Parisienne Salad 14**
Mixed Greens, Apples, Fresh Seasonal Berries, Walnuts, Feta, House Vinaigrette
- Add To Salad:**
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Accompagniments

Truffle Pomme Frites 14 | Miso Glazed Carrot 9
Roasted Sweet Potatoes 9 | Hot Honey Cauliflower 9
Brussels Sprouts 9 | Grilled Vegetables 9

SANDWICHES

- French Dip 21**
Sirloin, Gruyère, Horseradish Dijonaise, Au Jus, Baguette
- Croque Monsieur 14 (Add Egg 2)**
Smoked Ham, Swiss Cheese, White Béchamel Sauce, Toasted Brioche
- Herb Roasted Chicken Sandwich 15**
Tomatoes, Arugula, Marinated Mozzarella Pesto, Aioli, Baguette
- Black Truffle Burger 23**
8 oz. Akaushi Beef, Bacon Jam, Black Garlic Aioli, Crispy Shallots, Black Truffle Cheese Sauce, Brioche Bun

Steak Frites

Heartbrand Certified Akoushi Beef selected for Exquisite Marbling, and Unmistakable Flavors. Served with Our Signature Hand-Cut Frites

Angus Boneless Ribeye.	16 oz 50
Filet Mignon	6 oz 39 8 oz 48
Flat Iron Steak	6 oz 18 8 oz 24

Add Premium Sauce 3
Au Poivre | Béarnaise | Bordelaise

ENTRÉE

- Boeuf Bourguignon 28**
Red Wine-Braised Short Ribs, Demi Glacé, Charred Onions, Wild Mushrooms, Carrots, Toasted Baguette
- Ratatouille 22**
Slow Stewed Provençal Vegetables, Zucchini, Eggplant, Peppers, Tomatoes, Herbs the Provence, and Toasted Baguette
- Spicy Rigatoni 24**
Charred Heirloom Tomatoes, Whipped Ricotta, Creamy Tomato Sauce, Basil Oil, Confit Chile-Garlic, Pistachios
- Parisienne Gnocchi 25**
Choux Gnocchi Glazed in Truffled Béchamel, Ham, Green Peas, Gruyère, Toasted Crumbs
- Butter Salmon 24**
6oz Verlasso Salmon, Carrot Fondue, Asparagus, Tomato Chutney, Curry Butter Sauce, Coriander Oil
- Moules Marinières Au Citron 20 (Pomme Frites 5)**
Mussels, White Wine-Lemon Butter sauce with Shallots, Garlic, Parsley, Crispy Seasoned Breadcrumbs, Baguette
- Moules à la Provençale 20 (Pomme Frites 5)**
Mussels, Slow simmered Tomato Sauce with Garlic, Shallots, Chili Flakes, White Wine, Basil, Baguette
- Chicken Française 22**
Pan-seared Chicken Breast, Beurre Citronné, French Herbs, White Wine, Angel Hair Pasta
- Colossal Shrimp Risotto 25**
Grilled Shrimp, Saffron, Beurre, Citronné, Charred Heirloom Tomatoes

La Crepe

Gruyère Cheese, Wild Mushrooms, Béchamel, Arugula, Lemon Oil Crispy Shallots 17
Add: Chicken 5, Sirloin 7, Short Ribs 7

Beignet Platter

Freshly made Beignets served with Chocolate, Caramel, and Strawberry Sauce 35

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Seasonal Selected Pastries from Our Bakery 55

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DINNER

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Flat iron Steak..... 6 oz 18 8 oz 24

Add Premium Sauce 3

Au Poivre | Béarnaise | Bordelaise

BEEF WELLINGTON 44 “Limited Stock”

“Get it Before it's Gone”

Served with Whipped Potatoes, Roasted Veggies, & Demi-Glace

ENTRÉE

Sautéed Branzino 35
Pan-Sautéed Boneless Branzino, Saffron-Lemon Butter, Wilted Spinach, Fried Capers, and Charred Lemon

Coq Au Vin 30
Red Wine-Based Chicken Thighs with Bacon, Mushrooms, Carrots, Onions, Creamy Mashed Potatoes

Ratatouille 22
Slow Stewed Provençal Vegetables, Zucchini, Eggplant, Peppers, Tomatoes, Herbs the Provence, and Toasted Baguette

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Seasonal Selected Pastries from Our Bakery 55



SOCIAL HOUR

MONDAY THRU FRIDAY
3 PM TO 6 PM

Charcuterie Board 12
Cheese Board 12
Burger Sliders 10
French Dip Sliders 10
Risotto Croquettes with Ham
Cheese, Warm Tomato Sauce 12
House Made Chips with Truffle Sauce 12

OYSTERS

Six...10 | Twelve...18

Fresh Shucked, Fermented Cocktail Sauce,
Saltine Crackers, Beets Mignonette

HOUSE RED WINE 6 • HOUSE WHITE WINE 6
PARISIAN BLOODY MARY 8 • FRENCH 75 8
WELL COCKTAILS 7

Half Price Wine Bottles On Wednesdays

ZERO

PROOF

SUNSET SANGRIA 10

Orange Juice, Pomegranate Juice, Cinnamon,
Cranberry Juice, Sprite

MONDI'S FAUX-JITO 10

Mint, Simple Syrup, Lime Juice, Berries, Sparkling Water

LA PARADISE 10

Pineapple Juice, Strawberry Puree, Passionfruit Puree,
Cranberry Juice, Coconut Milk, Simple Syrup, Lime

ESPRESSO MARTINI 10

Espresso, Choice of Hazelnut or Caramel Syrup

BLUE LAVENDER SPRITZ 10

Blueberries, Lavender Syrup, Lemon, Club Soda

POMEGRANATE MULE 10

Pomegranate juice, Lime Juice, Ginger Beer

BLUE COCONUT REFRESHER 10

Coconut, Lime Juice, Blue Spirulina, Sparkling Water

MANGO-RITA 10

Mango, Lime Juice, Sparkling Water



FLIGHTS

ESPRESSO MARTINI FLIGHT 30

A trio of Espresso Martinis:
Classic, Mocha, Tiramisu

MIMOSA FLIGHT 30

4 Classic Mimosas with Your Juice Choice:
Orange, Pineapple, Cranberry,
Passion Fruit, Grapefruit



Coffee

Illy Intenso Roast Drip 5

Espresso 5 • Double Espresso 8

Cappuccino 6

Latte 6

Mocaccino 6.75

Macchiato 5

La Parisienne Hot Chocolate 8

Syrup 1

*Vanilla, Lavender, Caramel, Hazelnut,
Pistachio, Almond, Oat Milk available .75*

CAFÉS DE LA MAISON

Café Mûre 8

Dark Chocolate, Blackberry Syrup, Espresso, Milk, Chantilly

Latte Doucer 8

Condensed Milk, Cocoa, Espresso, Milk

Colette 11

Cognac, Vanilla Syrup, Cinnamon, Espresso

HANDCRAFTED COCKTAILS

LA RIVIERA MARGARITA 15

Tequila, Lime, Agave, Orange, Grand Marnier

HUGO SPRITZ 15

St Germain, Prosecco, Club Soda

LAST YEAR IN PARIS 13

Vodka, Aperol, Liqueur 43, Lemon,
Passion Fruit, Foam

ESPRESSO MARTINI 15

Espresso, Vodka, Kalhlua

FRENCH 75/77 14

Gin, Prosecco, Lemon, Prosecco, 77 St. Germain

FRENCH MARTINI 15

Vanilla Vodka, Pineapple, Chamboard

LE BLANC 15

Gin, Cucumber, Lemon, Elderflower

AMARETTO SOUR 16

Bourbon, Amaretto, Lemon, Foam

PARISIENNE OLD FASHIONED 16

Bourbon, Simple Syrup, Bitters

TIFFANY BLUE 16

Vodka, Blue Curacao, White Cranberry, Lemon

Wine

SPARKLING

Gratien & Meyer Brut, France.....	\$10/\$36
Mionetto Prosecco, Italy.....	\$11/\$40
Mionetto Rose, Italy.....	\$12/\$44
Faire La Fête Brut, France.....	\$14/\$55
Faire La Fête Brut Rose, France.....	\$14/\$55
Château De Bligny Grande Réserve Champagne, France.....	\$86
Veuve Clicquot "Yellow Label" Champagne, France.....	\$95
Beau Joie Brut Nature Copper Champagne, France.....	\$170
Pommery Louise 2005 Champagne, France.....	\$260
Dom Pérignon Vintage Champagne, France.....	\$350

ROSE

The Beach By Whispering Angel.....	\$10/\$36
Avaline Rose, Vin de France, FR.....	\$14/\$50
Miraval, Côtes de Provence, FR.....	\$62

WHITE

Barone Fini, Pinot Grigio, Valdadige, IT.....	\$10/\$36
Ruffino Lumina, Pinot Grigio, IT.....	\$15/\$52
French Blue, Suvignon Blanc, Bordeaux, FR.....	\$11/\$38
Whitehaven, Marlborough, NZ.....	\$14/\$50
Sancerre, Suvignon Blanc, FR.....	MP
B&G Bordeaux Blanc, Bordeaux, FR.....	\$10/\$36
Cave de Lugny Chardonnay, Burgundy, FR.....	\$12/\$42
Antinori Bramito Chardonnay, Umbria, IT.....	\$13/\$46
Benzinger "Running Wild" Chardonnay, Paicines, CA.....	\$15/\$52
Serial White Blend, Paso Robles, CA.....	\$16/\$56
Patriarche Chablis, Bourgogne, FR.....	\$66
Eroica Riesling, Columbia Valley, WA.....	\$12/\$42
Cupcake Moscato, D'Asti, IT.....	\$10/36

RED

Meiomi Pinot Noir, CA.....	\$12/\$44
Banshee Pinot Noir, Sonoma County, CA.....	\$13/\$46
Patriarche Pinot Noir Bourgogne, Burgundy, FR.....	\$16/\$56
Barton & Guestier Merlot, Languedoc, FR.....	\$12/\$44
Charles Krug Merlot, Napa Valley, CA.....	\$15/\$52
French Blue Rouge Red Blend, Bordeaux, FR.....	\$12/\$42
Chateau Saint-Sulpice Red Blend, Bordeaux, FR.....	\$14/\$50
Erath Resplendent Red Blend, OR.....	\$15/\$52
Mouton Cadeth Heritage Blend, Bordeaux, FR.....	\$48
Symmetry Bordeaux Blend, Sonoma, CA.....	\$90
Orin Swift 8YRS in the Desert Zinfandel Blend , CA.....	\$120
Kate Goldsmichdt Cabernet, CA.....	\$13/46
Serial Cabernet, Paso Robles, CA.....	\$14/\$50
Scattered Peak Cabernet, Napa, CA.....	\$16/\$56
Rodney Strong Cabernet, Paso Robles, CA.....	\$68
The Calling Cabernet, Alexander Valley, CA.....	\$78
Force & Grace Cabernet, Napa, CA.....	\$100
Orin Swift Palermo Cabernet, Napa, CA.....	\$120



Afternoon Tea Menu *Classic \$59*

Savory

Petite Lobster Roll

Butter Poached Lobster, Lemongrass Chutney

Ham & Cheese Arancini

Ham & Cheese Stuffed Risotto, Roasted pepper Aioli

Fig & Brie Tartine

Fig Preserves, Creamy Brie Cheese, Toasted Baguette

Smoked Turkey Gougère

Turkey Mousse, Cherry Berry Jam, Cheddar Cream Puff

English Cucumber & Cheese

Mint & Dill Cream Cheese, Texas Toast

Sweet

Chocolate Covered Strawberry

Fresh Baked Scones (Plain & Fruit)

Clotted Cream & Strawberry Preserves

Assorted Afternoon Tea Pastries

Vegetarian \$59

Savory

Avocado Mousse Toast

Crushed Avocado, Roasted Pepper Sauce

Roasted Pepper Hummus

Seasonal Veggies, Feta, Toasted Pita

Wild Mushrooms Pie Tee

Mushroom Mousse, Boursin, Thyme Pie Tee

English Cucumber & Cheese

Mint & Dill Cream Cheese, Texas Toast

Fig & Brie Tartine

Fig Preserves, Creamy Brie Cheese, Toasted Baguette

Sweet

Clotted Cream & Strawberry Preserves

Chocolate Covered Strawberry

Fresh Baked Scones (Plain & Fruit)

Afternoon Tea Pastries

Gluten Free \$59

GF Cucumber Sandwich

GF Cucumber Cup Lobster

GF Crostini With Fig Jam Brie Spread

GF Endive Smoked Salmon Mousse

GF Petit Avocado Toast

GF Assorted Afternoon Tea Pastries

Kids \$32

SAVORY SANDWICHES

Smoked Turkey & Cheesse, Ham & Cheese,

PB&J, English Cucumber & Mint

SWEETS

**Fruit Scone
Cotton Candy**