

MIMOSAS

\$5.00



LA CARTE

BRUNCH

HORS D'OEUVRES

Lobster In A Jar 17

Lavender Butter Poached Lobster, Toasted Brioche, Kani Salad,

Poached Pear & Whipped Camembert 17

Champagne Poached Pear, Fig Chile Jam, Honeysuckle Gastrique, Burnt Butter Crisp

Kurobuta Pork Belly Lollipops 16

Smoked Pork Belly, Five Spice Rub, Earl Grey Tea Glaze

Escargots ail persil 14

Tender Baked Snails, Pernod-herbed Butter, Garlic, Puffed Pastry

Mussels Marinières 19 (Add Pomme Frites 4)

Pei Mussels, Sancerre-citron Butter, Fresh Herbs, Toasted Baguette

Mondie's Brie Cuit au four 14

Baked brie Cheese, Toasted Pecans, Fig Preserves, Baguette

Warmed Petite Baguettes 5

Served With Whipped Butter & Seasonal Chutney

FRUITS DE MER

Spicy Salmon Tartare 18

Harissa, Avocado, Ikura Salmon Roe, Gaufrette Chips

Huitres / Oysters Six...22 | Twelve...38

Half Dozen Fresh Shucked, Pineapple Mignonette, Fermented Chile, Lavash

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 Al'oignon Gratinee 9

Caramelized Onions, Au Jus, Emmental Cheese, Baguette

Shrimp Bisque 13

Creamy Shrimp Fumet, Grilled Shrimp, sherry wine Foam

Caesar Salade 12

Crispy Romaine Lettuce, Baby Kale, French Radish, Parmesan, Crispy Baguette, Caesar Dressing

Beet Salade 11

Braised Beets, Orange Supremes, Whipped Ricotta, Almonds, Petite Greens, Rosemary-pomegranate Vinaigrette

La Parisienne Salade 12

Mixed Greens, Apples, Fresh Berries, Walnut, Feta Cheese, House Vinaigrette

Frenchie Brunch Salad 14

Mango Culi, Greek Yogurt, Chia, Fresh Seasonal Fruit, Honey

Add To Salad Chicken 7 | Shrimp 10 | Salmon 10 | Grilled Flat Iron Steak 11
Roasted Pork Belly 8

ACCOMPANIMENTS

Truffle Pomme Frites 14

Brussels Sprouts 9

Roasted Sweet Potatoes 9

Miso Glazed Carrot 9

Roasted Breakfast Potatoes 9

Hot Honey Cauliflower 9

NOT TOO BRUNCHY

French Dip 16

Sirloin, Gruyère, Horseradish Dijonnaise, Au Jus, Baguette

Hot Honey Chicken Sandwich 15

Crispy Chicken, Baby Kale Slaw, House Pickles, Brioche Bun

Croque Monsieur 14 (Add Egg 2)

Smoked Ham, Swiss Cheese, White Bechamel Sauce, Toasted Brioche

Spicy Rigatoni 22

Charred Heirloom Tomatoes, Whipped Ricotta, Creamy Tomato Sauce, Basil Oil, Confit Chile-garlic, Pistachios

Steak & Eggs

Akaushi Flat Iron Steak Served With Our Signature breakfast Potatoes,
Soft Scrambled Eggs, And Beurre Maître d'Hôtel 28

Add Premium Sauce 3

Au poivre | Béarnaise | Bourdelaise

BRUNCH ESSENTIALS

American in Paris 19

Two Eggs, Butcher Cut Bacon, Breakfast Potatoes, Toasted Brioche, Seasonal Fruit compote

Croissant Avocado Toast 19

Pressed Croissant, Poached Egg, Heirloom Tomatoes, Arugula, Bacon, Hollandaise Foam

Brûlée French Toast 19

Lemon-cream Cheese Stuffed Brioche, Lemon Curd, Whipped Icing, Dark Cherries Compote

French Omelet 18

Port Salut Cheese, French Butter, Chile-garlic Confit, Breakfast Potatoes, Parmesan Cheese

Black truffle Souffle 21

Wild Mushrooms, Gruyere chesse, BlackTruffle Cream Sauce

Hot Honey Duck N' Waffles 22

Crispy Duck Leg Confit, Waffle Croissant, Fennel, Black Cherries, Hot Honey Sauce

Flatbread Benedict's 18

Fresh Baked Flatbread, Labneh, Confit Chile-garlic, Arugula, Parmesan
Add: Chicken 4, Sirloin 5, Short Ribs 5, Pork Belly 5

Honey-ricotta Pancake 16

Honey Basted Pancake, Whipped Sweet Ricotta, Brandy-Apricots Flambee, Whipped Icing

La Crepe

Gruyere Cheese, Wild Mushrooms, Bechamel, Arugula,
Lemon-oil, Crispy Shallots 17

Add: Chicken 4, Sirloin 5, Short Ribs 5, Pork Belly 5

CELEBRATE

La Parisienne Dessert Tower

Seasonal Selected Pastries From Our Bakery 51

Please make your server 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.

PRIME
MEATS



LA CARTE
LUNCH

HORS D'OEUVRES

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Champagne Poached Pear, Fig Chile Jam, Honeysuckle Gastrique, Burnt Butter Crisp

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Smoked Pork Belly, Five Spice Rub, Earl Grey Tea Glaze

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Tender Baked Snails, Pernod-herbed Butter, Garlic, Puffed Pastry

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Pei Mussels, Sancerre-citron Butter, Fresh Herbs, Toasted Baguette

Mondi's Brie Cuit au four 14

Baked brie Cheese, Toasted Pecans, Fig Preserves, Baguette

Warmed Petite Baguettes 5

Served With Whipped Butter & Seasonal Chutney

FRUITS DE MER

Spicy Salmon Tartare 18

Harissa, Avocado, Ikura Salmon Roe, Gaufrette Chips

Huitres / Oysters Six...22 | Twelve...38

Half Dozen Fresh Shucked, Pineapple Mignonette, Fermented Chile, Lavash

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& ARTISAN CHEESES

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SOUP & SALAD

Soupe Al'ignon Gratinee 9

Caramelized Onions, Au Jus, Emmental Cheese, Baguette

Shrimp Bisque 13

Creamy Shrimp Fumet, Grilled Shrimp, sherry wine Foam

Caesar Salade 12

Crispy Romaine Lettuce, Baby Kale, French Radish, Parmesan, Crispy Baguette, Caesar Dressing

Beet Salade 11

Braised Beets, Orange Supremes, Whipped Ricotta, Almonds, Petite Greens, Rosemary-pomegranate Vinaigrette

La Parisienne Salade 12

Mixed Greens, Apples, Fresh Berries, Walnut, Feta Cheese, House Vinaigrette

Frenchie Brunch Salad 14

Mango Culi, Greek Yogurt, Chia, Fresh Seasonal Fruit, Honey

Add To Salad Chicken 7 | Shrimp 10 | Salmon 10 | Grilled Flat Iron Steak 11
Roasted Pork Belly 8

ACCOMPANIMENTS

Truffle Pomme Frites 14

Brussels Sprouts 9

Roasted Sweet Potatoes 9

Miso Glazed Carrot 9

Roasted Breakfast Potatoes 9

Hot Honey Cauliflower 9

SANDWICHES

Served With House Pomme Frites | Substitute A Parisienne Sides 2.99

French Dip 16

Sirloin, Gruyère, Horseradish Dijonnaise, Au Jus, Baguette

Herb Roasted Chicken 15

Tomatoes, Arugula, Panela Cheese, Pesto Aioli, Ciabatta

Hot Honey Chicken Sandwich 15

Crispy Chicken, Baby Kale Slaw, House Pickles, Brioche Bun

Croque Monsieur 14 (Add Egg 2)

Smoked Ham, Swiss Cheese, White Bechamel Sauce, Toasted Brioche

Akaushi Burger 16 (Add Egg 2)

Two 4oz. Patties, Bacon Jam, Lettuce, Tomatoes, Pesto Aioli, Brioche Bun

Steak Frites

Heartbrand Certified Akaushi Beef Selected For Exquisite Marbling And Unmistakable Flavor. Served With Our Signature Hand-cut Frites And Beurre Maître D'hôtel

Filet Mignon.....	6 oz 28	8 oz 38	
Flat Iron Steak.....	6 oz 22	8 oz 34	
Côte De Boeuf Bone-in Ribeye.....	22 oz 58		

Add Premium Sauce 3

Au Poivre | Béarnaise | Bourdelaise

ENTRÉES

Croissant Avocado Toast 17

Poached Egg, Heirloom Tomatoes, Arugula, Bacon, Hollandaise Foam

Colossal Shrimp Risotto 29

Grilled Shrimp, Saffron, Beurre Citronné, Charred Heirloom Tomatoes

Beef Bourguignon 22

Braised Short Ribs & Vegetables, King Mushrooms, Whipped Potatoes

Chicken Française 22

Pan Seared chicken breast, Beurre Citronné, Fresh Herbs, White Wine, Angel Hair Pasta

Spicy Rigatoni 22

Charred Heirloom Tomatoes, Whipped Ricotta, Creamy Tomato Sauce, Basil Oil, Confit Chile-garlic, Pistacchios

Butter Salmon 25

6 Oz. Berlasso Salmon, Carrot Fondue, Asparagus, Tomato Chutney, Curry Butter Sauce, Coriander Oil

La Crepe

Gruyere Cheese, Wild Mushrooms, Bechamel, Arugula, Lemon-oil, Crispy Shallots 14

Add: Chicken 4, Sirloin 5, Short Ribs 5, Pork Belly 5

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PRIME
MEATS



LA CARTE
DINNER

AMUSE BOUCHE

Sampler 21

Lobster Pie 9

Butter Poached Lobster, Lemongrass Coconut Chutney, Tobiko Roe

Akaushi Tartare 9

Akaushi Beef, Potato Pavé, Avocado Mousse, Parmesan

Smoked Oyster 8

Crispy Tartlet, Avocado, Eel Vinaigrette, Yuzu Foam

FRUITS DE MER

Spicy Salmon Tartare 18

Sweet Chili, Avocado, Ikura Salmon Roe, Malanga Chips

Huitres / Oysters Six...22 | Twelve...38

Half Dozen Fresh Shucked, Charred Beets Mignonette, Fermented Cocktail Sauce, House Crackers

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& ARTISAN CHEESES

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Add Premium Sauce 3

Au poivre | Béarnaise | Bourdelaise

BEEF WELLINGTON 38 ("Limited Stock", "Get it Before It's Gone")

Served With Whipped potatoes, roasted veggies and demi glace

ENTRÉES

Branzino Almondine 35

Cauliflower Purée, Peas, Charred Heirloom Tomatoes, Lemon Beurre Noisette, Crispy Almond Batter

Bouliabase 38

Shrimp, PEI Mussels, Salmon, clams, Fennel, Butter Potatoes, Charred Onions, Saffron Broth, Rouille, Grilled Bread

Roasted Cornish Hen 25

Half Hen, Potatoes Two Ways, carrots, Crispy Rutabaga, Black Truffles Sauce

Colossal Shrimp Risotto 29

Grilled Shrimp, Saffron, Beurre Citronné, Charred Heirloom Tomatoes

Duck Two Ways 26

Leg Confit, Seared Breast, Fennel, Sweet Potato Au Gratine, Cherry-Duck Jus

Bœuf Bourguignon 28

Red Wine Braised Short Ribs, Demi Glacé, Charred Onions, Wild Mushrooms, Carrots, Toasted Baguette

Spicy Rigatoni 22

Charred Heirloom Tomatoes, Whipped Ricotta, Creamy Tomato Sauce, Basil Oil, Confit Chile-garlic, Pistacchios

Butter Salmon 30

6 Oz Berlasso Salmon, Carrot Fondue, Asparagus, Tomato Chutney, Curry Butter Sauce, Coriander Oil

Black Truffle Burger 23

8 oz Akaushi Beef, Bacon Jam, Black Garlic aioli, Crispy Shallots, Black Truffle Cheese Sauce, Pretzel Bun Served With Hand Cut Fries

Chicken Française 28

Oven Roasted Statler chicken breast, Beurre Citronné, White Wine, Angel Hair Pasta

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