

PRIME
MEATS



LA CARTE
LUNCH

HORS D'OEUVRES

Lobster In A Jar 19

Lavender Butter-Poached Lobster, Toasted Brioche, Kani Salad

Poached Pear & Whipped Camembert 15

Champagne-Poached Pear, Fig Chile Jam, Honeysuckle Gastrique, Clotted Cream, Shaved Brioche

Kurobuta Pork Belly Lollipops 15

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

Mondi's Brie Cuit Au Four 15

Baked Brie, Toasted Pecans, Fig Preserves, Baguette

Warmed Petite Baguettes 5

Served With Whipped Butter & Seasonal Chutney

FRUITS DE MER

Spicy Salmon Tartare 16

Harissa, Avocado, Ikura Salmon Roe, Malanga Chips

Huitres / Oysters Six...18 | Twelve...33

Fresh Shucked, Fermented Cocktail Sauce, Saltine Crackers, Beets 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 A L'oignon Gratinée 9

Caramelized Onions, Au Jus, Emmental Cheese, Baguette

Shrimp Bisque 13

Creamy Shrimp Fumet, Grilled Shrimp, Sherry Wine Foam

Caesar Salade 9 Small | 13 Large

Crispy Romaine Lettuce, Parmesan, Crispy Baguette, Caesar Dressing

Beet Salade 13

Braised Beets, Orange Supremes, Whipped Ricotta, Almonds, Petite Greens, 4 Seeds Crunch, Rosemary-Pom Vinaigrette

La Parisienne Salade 9 Small | 14 Large

Mixed Greens, Apples, Fresh Seasonal Berries, Walnuts, Feta, House Vinaigrette

Frenchie Lunch Salad 11

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

Add To Salad Chicken 5 | 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

Grilled Vegetables 9

Hot Honey Cauliflower 9

SANDWICHES

Served With House Pomme Frites | Substitute A Parisienne Side 2.99

French Dip 15

Sirloin, Gruyère, Horseradish Dijonaise, Au Jus, Baguette

Herb Roasted Chicken 14

Tomatoes, Arugula, Marinated Mozzarella, Pesto Aioli, Baguette

Hot Honey Chicken Sandwich 15

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

Croque Monsieur 14 (Add Egg 2)

Smoked Ham, Swiss Cheese, Black Truffle Mornay, TX Toast

Akaushi Burger 16 (Add Egg 2)

Two 4oz. Patties, Lettuce, Tomatoes, Black Garlic Aioli, Pretzel 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 39 8 oz 48

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

Côte De Boeuf Bone-In Ribeye..... 22 oz 68



Add Premium Sauce 3

Au Poivre | Béarnaise | Bordelaise

ENTRÉES

Croissant Avocado Toast 17

Poached Egg, Heirloom Tomatoes, Arugula, Bacon, Hollandaise

Colossal Shrimp Risotto 21

Grilled Shrimp, Saffron, Beurre Citronné, Charred Heirloom Tomatoes

Boeuf Bourguignon 22

Braised Beef, Demi-Glacé, Onions, Carrots, Mushrooms, Toasted Baguette

Chicken Française 19

Pan-Seared Chicken Breast, Beurre Citronné, Fresh Herbs, White Wine, Angel Hair Pasta

Spicy Rigatoni 19

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

Butter Salmon 22

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

La Crepe

Gruyère Cheese, Wild Mushrooms, Bechamel, Arugula, Lemon Oil, Crispy Shallots 14

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
DINNER

AMUSE BOUCHE

Sampler 21

Lobster Pie Tee 8

Butter-Poached Lobster, Lemongrass Coconut Chutney, Tobiko Roe

Akaushi Tartare 7

Akaushi Beef, Potato Pavé, Avocado Mousse, Parmesan

Smoked Oyster 6

Crispy Tartlet, Avocado, Eel Vinaigrette, Yuzu Foam

FRUITS DE MER

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Sweet Chili, Avocado, Ikura Salmon Roe, Malanga Chips

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Caramelized Onions, Au Jus, Emmental Cheese, Baguette

Shrimp Bisque 13

Creamy Shrimp Fumet, Grilled Shrimp, Sherry Wine Foam

Caesar Salade 12

Crispy Romaine Lettuce, Parmesan, Toasted 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 Seasonal Berries, Walnuts, Feta, House Vinaigrette

Frenchie Salade 12

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

Add To Salad Chicken 7 | Shrimp 10 | Salmon 10 | Grilled Flat Iron Steak 11
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Roasted Sweet Potatoes 9

Miso Glazed Carrot 9

Grilled Vegetables 9

Hot Honey Cauliflower 9

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Served With Whipped Butter & Seasonal Chutney

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 39	8 oz 48
Flat Iron Steak.....	6 oz 18	8 oz 24
Côte De Boeuf Bone-In Ribeye.....	22 oz 68	

Add Premium Sauce 3

Au poivre | Béarnaise | Bordelaise

BEEF WELLINGTON 39 "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

Bouillabaisse 36

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

Roasted Cornish Hen 21

Half Hen, Potatoes Two Ways, Carrots, Crispy Rutabaga, Black Truffle Sauce

Colossal Shrimp Risotto 25

Grilled Shrimp, Saffron, Beurre Citronné, Charred Heirloom Tomatoes

Duck Two Ways 28

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

Boeuf Bourguignon 28

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

Spicy Rigatoni 19

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

Butter Salmon 25

6oz 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 Frites

Chicken Française 22

Oven-Roasted Chicken Breast, Beurre Citronné, White Wine, Angel Hair Pasta

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SOCIAL HOUR

MONDAY THRU FRIDAY
3:00pm- 6:00pm

Charcuterie Board 12

Cheese Board 12

Burger Sliders 10

French Dip Sliders 10

OYSTERS

Six....10 | Twelve....18

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

SELECTED WINE BY GLASS 6
SELECTED MARTINIS 7

Half Price Wells

Half Price Cocktails

Half price Wine Bottles

On Wednesday's

ZERO PROOF

SUNSET SANGRIA 10

Fresh Fruit, Citrus Cinnamon, Rosemary, Sprite

MONDI'S FAUX-JITTO 10

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

LA PARADISE 10

Pineapple, Strawberries, Passion Fruit, Cranberries,
Coconut, Simple Syrup, Lime Juice

FLIGHTS

ESPRESSO MARTINI FLIGHT 30

Original, Tiramisu, Mocha

MIMOSA FLIGHT 30

Juice Choices: orange, Pineapple, Cranberry, Peach,
Pomegranate, Passion Fruit, Rubi Red Grapefruit

Coffee

Illy Intenso Roast(Drip) \$5

Espresso \$5

Double Espresso \$9

Cappuccino \$6

Latte \$6

Moccacino \$6.75

Machiatto \$5

La Parisienne Hot Chocolate \$8

Syrups \$1

Vanilla, Lavender, Caramel, Hazelnut, Almond

Oat and Almond milk available \$0.75

CAFÉS DE LA MAISON

Café Mûre \$8

Dark Chocolate, Blackberry Syrup, Espresso,
Milk, Chantilly

Latte Douceur \$8

Condensed Milk - Cocoa - Espresso - Milk

Colette \$8

Cognac, Vanilla Syrup, Cinnamon, Espresso,

HANDCRAFTED COCKTAILS

Bellini Pêche 13

Tito's Vodka, Juliette Peach Liqueur,
Fresh Lime, Brut

Myrtille Mouillee 12

Stoli Blueberry, Fresh Lemon, Mint,
Sparkling Water

Passion de Folle 15

Hendrick's Gin, St. Germain Liqueur,
Passion Fruit, Pineapple, Fresh Lemon

Margarita Parisienne 16

Lalo Blanco Tequila, St. Germain Liqueur,
Fresh Lime, Agave, Sparkling Wine

Espresso Martini 15

Tito's Vodka, Kahlua Liqueur, Fresh Espresso

Vie En Seine 15

Stoli Vanilla Vodka, Pineapple, Chambord

Tonique Papillon 16

Empress 1908 Indigo Gin, Lychee Liqueur,
Fresh Lime, Fever-Tree Tonic

Victor Spritz 14

St. Germain Liqueur, Fresh Lime, Cucumber,
Basil, Brut

Bourbon de Bourdon 18

Jefferson's Bourbon, Fresh Lemon, Honey,
Creme de Cassis

Parisienne Old Fashioned 14

Four Roses Bourbon, Angostura Bitters,
Orange Bitters, Luxardo Cherry

Wine

SPARKLING

Kraemer Blanc de Blanc, France.....	8/20
Gratien & Meyer Brut Cremant, France.....	12/36
Taittinger Brut la Franc, France.....	15/45
Fluteau Coeur de Cuvee Blanc de Noir, France.....	54
Beau Joie Champagne, France.....	88
Veuve Clicquot, France.....	120
Dom Perignon, France.....	350
Bellussi Prosecco Brut Rose, Italy.....	9/26
Faire le Fete Brut Rose Cremant, France.....	48
Icardi Moscato D'Asti, Italy.....	15/45

WHITE

Pa Road Sauvignon Blanc, New Zealand.....	10/26
Estival Sauvignon Blanc, Washington.....	12/36
Craggy Range, Sauvignon Blanc, New Zealand.....	55
Barton & Guestier Reserve Chardonnay, France.....	10/24
Aluvia Gualtallary Chardonnay, Argentina.....	13/45
Justin Central Coast Chardonnay, California.....	16/52
Trefethen Family Vineyard Chardonnay Napa Valley, California.....	68
Petit Freylon 'Cuvee Marguerite' Bordeaux Blanc, France.....	9/20
Clos des Lunes D'Argent Bordeaux Blanc, France.....	45
Domaine de Jean Durup Chablis, France	48
Famille Natter les Terres Blanches Sancerre, France.....	60
Terlato Pinot Grigio, Italy.....	12/36
Santa Elena Pinot Grigio, Italy.....	15/45
Eroica Riesling, Washington.....	10/28
Avaline Rose, France.....	12/30

RED

Serial Cabernet Sauvignon Paso Robles, California.....	12/36
Rodney Strong "Knight's Valley" Cabernet Sauvignon, California.....	16/48
Daou Cabernet Sauvignon, Paso Robles, California.....	19/55
Justin Cabernet Sauvignon Paso Robles, California.....	75
Caymus Cabernet Sauvignon Napa Valley, California.....	120
Alexander Valley Merlot, California.....	11/22
Decoy by Duckhorn Merlot, California.....	14/45
Le Volte Super Tuscan, Italy.....	58
LaGarde Henry Malbec, Argentina.....	9/24
Mormoraia Chianti Tuscany, Italy.....	38
Chateau Petit Freylon 'Cuvee Michael' Bordeaux, France.....	10/22
Barton & Guestier Bistro Pinot Noir, France.....	9/24
Avaline Pinot Noir, France.....	14/45
Claude Manicat Pinot Noir, France.....	16/48
Cattleya "Cuvee No. 8" Pinot Noir, California.....	110



Sparkling

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Gratien & Meyer Brut Cremant, France 12/36

Taittinger Brut La Franc, France 15/45

Fluteau Coeur De Cuvée Blanc De Noir, France 54

Beau Joie Champagne, France 88

Veuve Clicquot, France 120

Dom Perignon, France 350

Bellussi Prosecco Brut Rose, Italy 9/26

Faire Le Fete Brut Rose Cremant, France 48

Icardi Moscato D'asti, Italy 15/45

ZERO PROOF

SUNSET SANGRIA 10

Fresh Fruit, Citrus Cinnamon, Rosemary, Sprite

MONDI'S FAUX-JITTO 10

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

LA PARADISE 10

Pineapple, Strawberries, Passion Fruit, Cranberries,
Coconut, Simple Syrup, Lime Juice

Flights

ESPRESSO MARTINI FLIGHT 30

Original, Tiramisu, Mocha

MIMOSA FLIGHT 30

Juice Choices: orange, Pineapple, Cranberry, Peach,
Pomegranate, Passion Fruit, Rubi Red Grapefruit



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Original, Tiramisu, Mocha

MIMOSA FLIGHT 30

Juice Choices: orange, Pineapple, Cranberry, Peach,
Pomegranate, Passion Fruit, Rubi Red Grapefruit



Desserts

Crème Brûlée 10

Vanilla Custard, Cane, Caramel, Seasonal Fruit

Triple Chocolate Mousse 12

White, Milk & dark Chocolate Mousse

Tiramisu 12

Vanilla Mascarpone, Espresso Beans Praline

Napoleon 10

Caramelized Puffed Pastry, Vanilla Cream

Infinity Pistachio 12

Pistachio Cremeux, Pistachio Ganache, Sponge Cake

Rocher Praline 11

hazelnut Praline, Chocolate Mousse, Dacquoise

Opera Cake 11

Coffee, Buttercream, Chocolate Ganache

Le Crepe

Lemon Sugar 12

Vanilla Cream, lemon Sauce, Whipped Icing

Nutella & Strawberries 12

Creamy Nutella, Fresh Strawberries, Whipped Cream

Nutella & Bananas 12

Creamy Nutella, Fresh Bananas, Whipped Cream

Banana Foster 14

Brandy, Fresh Bananas, Whipped Cream



Desserts

Crème Brûlée 10

Vanilla Custard, Cane, Caramel, Seasonal Fruit

Triple Chocolate Mousse 12

White, Milk & dark Chocolate Mousse

Tiramisu 12

Vanilla Mascarpone, Espresso Beans Praline

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Creamy Nutella, Fresh Strawberries, Whipped Cream

Nutella & Bananas 12

Creamy Nutella, Fresh Bananas, Whipped Cream

Banana Foster 14

Brandy, Fresh Bananas, Whipped Cream

la Parisienne
FRENCH BISTRO
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

Chocolate Covered Strawberry

Fresh Baked Scones (Plain & Fruit)

Clotted Cream & Strawberry Preserves

Assorted Afternoon Tea Pastries

Kids \$32

SAVORY SANDWICHES

Smoked Turkey & Cheesse, Ham & Cheese,
PB&J, English Cucumber & Mint

SWEETS

Fruit Scone

Cotton Candy

la Parisienne
FRENCH BISTRO
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

Chocolate Covered Strawberry

Fresh Baked Scones (Plain & Fruit)

Clotted Cream & Strawberry Preserves

Assorted Afternoon Tea Pastries

Kids \$32

SAVORY SANDWICHES

Smoked Turkey & Cheesse, Ham & Cheese,
PB&J, English Cucumber & Mint

SWEETS

Fruit Scone

Cotton Candy