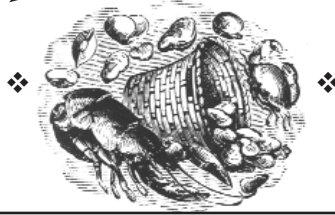


BAR A HUITRES



LE GRANDE SHELLFISH TOWER

“for the table”

1/4 (a perfect start for 2): four oysters, three jumbo shrimp, crab legs and mussels \$30
1/2 (serves 4 to 6): eight oysters, five jumbo shrimp, crab legs, a half lobster and mussels \$50

JUMBO SHRIMP COCKTAIL \$ 16

FRESH SHUCKED OYSTERS \$3⁵⁰ EACH

Ask your server for today's varieties

APPETIZERS



FRENCH TABLE SNACKS

GARLIC SHRIMP \$8⁵⁰
shrimp, roasted garlic, cherry tomatoes

CRISPY BRIE \$7
fig jam, grilled baguette

MOROCCAN MEATBALLS \$7
almonds, feta, harissa

ESCARGOT BOURGUIGNONNE \$12
true Burgundy snails with garlic herb butter

BEEF TARTARE \$8
grilled ciabatta, herb aioli

BUFFALO FROG LEGS \$6
buttermilk blue cheese, frisée, bacon

LARGER FOR SHARING

POMMES FRITES \$7²⁵
hand-cut fries, sauce béarnaise

BLUE CRAB CAKE \$13⁵⁰
panko crusted blue crab, boursin cheese, spicy aioli

CRISPY CALAMARI \$13⁵⁰
lemon aioli and peppers

ARTISIAN CHEESE PLATE \$14
selection of cheeses, dried fruit, grapes, olives, crostini

MUSSELS 'CAFE DE PARIS' \$16
white wine, parsley, shallots, garlic, herb butter

LES SALADES

add chicken \$4 petite tender \$10 salmon \$7 shrimp \$8

SALUT CAESAR SALAD\$9⁵⁰
romaine, Salut caesar dressing, garlic crouton (anchovies upon request)

GREEK SALAD\$12
whole leaf romaine, cucumber, tomato, greek olives, bell peppers, feta, red onion

BEEF & WATERMELON SALAD\$12
arugula, radish, feta, beet emulsion, micro basil

SALADE NIÇOISE\$18
grilled tuna, haricots verts, olives, tomato, fennel, potato, egg, artichoke and pistou vinaigrette

SALUT CHICKEN COBB\$18
grilled chicken, bacon, avocado, tomatoes, blue cheese, egg and beets with green goddess dressing

LES SOUPES

SOUP OF THE DAY cup \$5 crock \$7

FRENCH ONION SOUP cup \$7 crock \$10

LE GRAND BOEUF

FAMILY-STYLE FEAST

AN 8 LB. BEEF ROAST, BRAISED IN RED WINE, COOKED FOR 10 HOURS AND SERVED WITH CARROTS, ONIONS, BACON AND MUSHROOMS. ACCOMPANIED BY MASHED POTATOES AND SEASONAL VEGETABLES.

Serves 8-10 people,
\$250 plus tax and gratuity
72-hour notice required



FRESH FISH

*WALLEYE MEUNIÈRE \$28
haricots verts, lemon-herb butter, capers

BOUILLABAISSÉ - SEAFOOD STEW \$32
shrimp, king crab, mussels, bay scallops, yukon potatoes, tomato-saffron broth, rouille, garlic bread

PROSCIUTTO WRAPPED SCALLOPS \$30
gnocchi, fava beans, carrot, sweet corn purée

*SALMON & CHEDDAR POLENTA \$28
grilled salmon, sweet corn succotash, beurre monte, corn shoots

**Fish can also be served simply grilled with a vegetable*

TABLE SIZED SIDES

serves 2 or more

\$9 EACH

ROASTED ASPARAGUS W/
BÉARNAISE

MACARONI AU GRATIN

ROASTED CAULIFLOWER

GREEN BEANS AMANDINE

ROASTED GARLIC
MUSHROOMS

MASHED POTATOES

SWEET CORN SUCCOTASH

☞ SPECIALTIES ☛

FRESH SPINACH FETTUCCINE \$15 ... \$19
fresh spinach fettuccine, chicken, bacon lardons, pomodoraccio tomatoes, peas, sweet corn purée, parmesan cheese, pea & corn shoots

HERB ROASTED HALF CHICKEN \$24
thyme roasted chicken, chicken jus, hand-cut frites

DUCK A L'ORANGE \$25
seared duck breast, baby carrots, leeks, yukon gold potatoes, brandy-orange reduction

PORK TENDERLOIN \$24
cumin rubbed pork, romesco sauce, roasted cauliflower, Yukon potatoes, sauce vierge

POULET PAILLARD \$25
panko crusted chicken breast, pommes Lyonnaise, spinach, lemon beurre blanc

CRAB CAKE OSCAR \$19
Salut house crab cake, asparagus, poached egg, béarnaise

☞ MONDAY'S WITH JULIA ☛

Every Monday night, Chef Anderson features his version of classic Julia Child recipes

ASK YOUR SERVER FOR DETAILS



STEAK FRITES

PETITE TENDER STEAK \$25
8oz petite tender with house garlic butter and pommes frites

HANGER STEAK \$28
10oz hanger steak with house garlic butter and pommes frites

LE FILET \$36
8oz filet with house garlic butter and pommes frites

STEAK AU POIVRE \$27
8oz petite tender with green peppercorn sauce and pommes frites

LES SANDWICHES & LES BURGERS

hand-cut frites, small salad or soup of the day

KNIFE AND FORK CHICKEN CLUB \$13²⁵
bacon, lettuce, tomato, lemon aioli, avocado, swiss cheese

CROQUE MADAME \$15⁹⁵
open-faced Parisienne style ham and cheese sandwich, bechamel, fried eggs

HEIRLOOM TOMATO TARTINE \$13
grilled brioche, basil pistou, burrata, radish, micro basil, aged balsamic

SMOKED SALMON TARTINE \$14
grilled brioche, horseradish crème fraîche, radish, avocado mousse, orange supremes, herb oil

"ZEE FRENCH ONION SOUP" BURGER \$14²⁵
caramelized onion, swiss cheese, side of onion broth

BURGER BAR AMÉRICAIN \$14⁹⁵
caramelized onion, blue cheese, bordelaise

CLASSIC BURGER \$11⁵⁰
lettuce, tomato, onion
Make it Le Royal by adding aged cheddar and smoked bacon for an additional \$3⁵⁰

ZEE SALUT STEAK SANDWICH \$15
beef tenderloin tips, caramelized onions, swiss cheese, horseradish mustard crème fraîche, frisée