



## Appetizers

Crab Cake \$17

- Red Curry Sauce -

Shrimp Cocktail \$16

- Jumbo Mexican White Shrimp, Cocktail Sauce -

Alaskan King Crab Cocktail \$19

- Cocktail & Mustard Sauce -

Steak Tartare \$16

- Raw 4oz. Filet Chopped with Capers, Shallots, Herbs, Mustard, Egg Yolk, Worcestershire Sauce & Topped with Fried Shallots -

Escargot \$18

- Spinach, Tomato, Garlic Butter & Puff Pastry -

Scampi Andre's \$18

- Garlic, Pernod & Basil Cream Sauce -

Pork Belly \$15

- Crispy Pork Belly with a Corn & Jalapeno Coulis -

Seared Duck Foie Gras \$24

- Apple Compote & Truffle Sauce -

## Soup & Salad

French Onion Soup Gratinee \$12

Lobster Bisque en Croute \$16

Artichoke Veloute' \$14

- Truffle & Foie Gras -

Butternut Squash Bisque \$12

- Pistachio Cream -

Bibb Lettuce with Avocado & Tomato \$13

- Balsamic Vinaigrette -

The Wedge \$13

- Blue Cheese Dressing, Applewood Bacon, Pearl Tomato, Hard Boiled Egg -

Red Oak Lettuce \$16

- Poached Pear & Roquefort Cheese in Phyllo Dough  
Pumpkin Oil Vinaigrette -

Caesar Salad \$12

- Heart of Romaine with Bacon, Tomato, Parmesan Tuile,  
Caesar Dressing -



## Main Course

8 oz. USDA Prime Filet Mignon \$39  
- Green Peppercorn Crusted with Cognac Cream Sauce -

12 oz. USDA Prime Bone-In Filet Mignon \$54

14 oz. USDA Prime Ribeye \$48

8 oz. American Wagyu Flat Iron \$34

14 oz. American Bison Ribeye \$56

14 oz. Pork Chop \$31

- Pearl Onion, Lardon, Mushroom & Madeira Sauce -

Rack of Colorado Lamb \$51

- Oven Roasted, and Herb Crusted, Garlic Lamb Jus -

2 lb. Live Maine Lobster \$63

- Broiled or Steamed or Thermidor -

Imported Dover Sole \$52

- Veronique or Almandine or Grenobloise -

7 oz. Scottish Salmon \$32

- Grilled, Poached or Pan Fried -

Duck a l'Orange \$39

- 1/2 Roasted Duck in a Classic Orange Sauce -

Sautéed Free Range Chicken Breast \$29

- Brandy Morel Cream Sauce -

### Add On:

Alaskan King Crab Oscar \$10 / 4oz. Butter Poached Lobster Tail \$18  
(3) Grilled Shrimp \$8 / Seared Foie Gras \$22

### Vegetables & Starch

\$5 Each

Creamy Mashed Potato   Au Gratin Potato   French Fries  
Lyonnaise Potato   Macaroni & Cheese   Parmesan Risotto

Baby Spinach Olive Oil, Garlic   Asparagus Anglaise   Cauliflower with Brown Butter  
Mixed Mushrooms with Garlic Butter   Green Bean Almandine   Broccolini Polonaise

### Sauces

\$3 Each

Bearnaise, Hollandaise, Green Peppercorn, Shallot, Bordelaise, Garlic Butter,  
Roquefort Cheese, Cognac Truffle



## Dessert

### Chef Andre's Housemade Ice Cream & Sorbets

- Single Scoop \$6
- Assortment of 3 \$10
- Assortment of 4 \$12 -

Vanilla Creme Brulee \$10

Cheesecake \$10  
- Berries Coulis -

Pineapple Upside Down Cake \$10  
- Coconut & Rum -

Mardi Gras Beignets \$10  
- Dipping Sauce -

Hot Apple Tart \$12  
- Vanilla Ice-Cream -

Chocolate Tarte \$12  
- Hazelnut & Raspberry -