



BRASSERIE | STEAKHOUSE

## HORS D'ŒUVRES

<b>Soupe L'Oignon Gratinee</b>	12
<i>French onion soup, brioche, gruyere</i>	
<b>Mixed Greens</b> <i>Citrus vinaigrette</i>	10
<b>Fromage</b> <i>see back page</i>	
<b>Charcuterie</b> <i>see back page</i>	
<b>Crispy Calamari</b> <i>Flash fried, lemon aioli</i>	14
<b>Soup du Jour</b>	10
<b>*Ceviche</b> <i>Ahi tuna, red onion, citrus, avocado</i>	14
<b>Olives</b> <i>House marinated</i>	7

## STEAK FRITES

*\*served with fresh cut fries or local organic greens & red wine jus\**

<b>*Filet Mignon</b>	40
<b>*Grilled Hanger Steak</b>	35
<b>*Entrecote</b> , <i>Center cut ribeye</i>	47
<b>*PAVE</b> , <i>Teres major</i>	32
<b>*Bavette</b> <i>Skirt steak, chimichurri sauce</i>	36

## VIANDES

<b>The Diplomat</b> <i>Prime beef burger, Tillamook cheddar, LTO</i>	20
<b>Laissez-Faire Burger</b>	20
<i>Prime beef burger, Tillamook cheddar, smoked applewood bacon</i>	
<b>The Blue Dog Burger</b>	22
<i>Prime beef burger, bleu cheese, smoked applewood bacon, sautéed mushrooms</i>	
<b>Braised Short Rib</b>	32
<i>Pommes aligot, baby carrots, peas, roasted eggplant</i>	
<b>Coq au Vin</b> <i>Tender chicken breast, mushrooms, pearl onion</i>	28
<i>Brussel sprouts, fingerling potatoes</i>	

## POMMES ET LÉGUMES

<b>Pomme Frites</b> <i>Fresh cut fries</i>	8
<b>Pommes Puree</b> <i>Whipped Potatoes</i>	8
<b>Sautéed Brussels Sprouts &amp; Smoked Bacon</b>	9
<b>Haricot Vertes</b> <i>Green beans, chili flakes, shallots</i>	8

## FRUITS DE MER

### Moules 29

#### **Brasserie Classic PEI**

*White wine, shallots, garlic, parsley*

#### **Latin PEI**

*Chorizo, tomato, white wine, shallots  
garlic, parsley*

### Poissons

#### **Pan Seared Scallops** 32

*Arborio rice, tomatoes, spinach,  
leeks, parmesan*

#### **Grilled Atlantic Salmon** 29

*Wild rice, roasted vegetables,  
butternut squash puree*

#### **Seafood Risotto** 34

*Seared scallops, shrimp, mussels,  
queso fresco*

## DESSERTS &

#### **Coconut Rice pudding**

*Vanilla bean, gelato &  
roasted coconut flakes*

#### **New York Style Cheesecake**

*Caramel & raspberry coulis*

#### **Gelato**

*Vanilla bean, dark chocolate  
salted caramel*

#### **Sorbet**

*Mango, blood orange*

9.29.15

# APERITIFS 12

## Manhattan-Bourbon

Sweet vermouth, angostura bitters

## Kir Royale

Sparkling wine, Chambord

## Negroni

Gin, campari, sweet vermouth

## Old Fashioned-Rye

Sugar, bitters, orange, cherry

## Berry Tart

Absolut Kurant, lime  
Cranberry juice

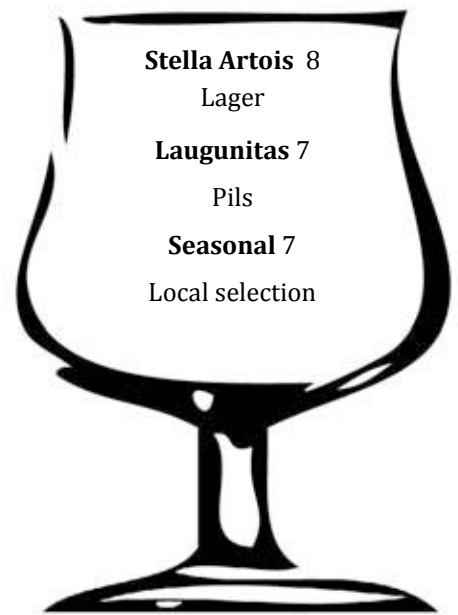
## Pastis

Anise liqueur

## BIERS EN BOUTEILLE

<i>Amstel Light, Light Lager, Netherlands, 3.5%</i>	7
<i>Stella Artois Cidre, Cider, Belgium (Gluten Free) 4.5%</i>	8
<i>Fat Tire, Amber Ale, Colorado, 5.2%</i>	8
<i>Bell's, seasonal selection, MI</i>	8
<i>DC Brau, "Public", Pale Ale, D.C, 6.0%</i>	8
<i>Legend, Brown Ale, VA, 6.2%</i>	8
<i>Affligem, Blonde Ale, Belgium, 6.8%</i>	8
<i>Silly Saison, Belgium, 5.0%</i>	8
<i>Gulden Draak, Ale, Belgium, 10%</i>	10
<i>Lagunitas, A Little Sumpin', Sumpin Ale, CA, 7.5%</i>	9
<i>Bear Republic, "Racer 5", CA, 7.5%</i>	9
<i>Stone, Pale Ale, San Diego, CA, 5.4%</i>	9
<i>Lagunitas Pils, Czech Style Pilsner, CA, 6%</i>	8
<i>Bell's, Two Hearted Ale, MI, 7%</i>	9
<i>Heineken, Lager, Holland, 5%</i>	5
<i>O'Doul's, Non-Alcohol, Missouri</i>	7

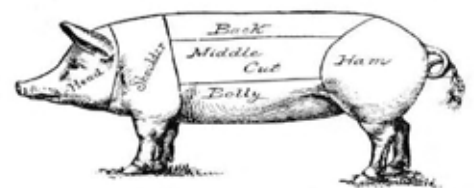
## BIERES A PRESSION



**Stella Artois** 8  
Lager  
**Laugunitas** 7  
Pils  
**Seasonal** 7  
Local selection

## CHARCUTERIE

28



*Prosciutto, Italy, premium all natural*

*Soppressatta, pork, fennel, garlic*

*Bresaola, salumi, air-dried beef tenderloin, juniper*

*Calabrese, spicy pork salame, cayenne pepper, paprika*

## FROMAGE

22



*Taleggio (Cow), Italy semi soft, mild, fruity nuance*

*Manchego (Sheep), Spain, semi hard, nutty, mild*

*Lady Crottin (Goat), NC creamy, mild*

*Smokey Blue (Cow) Oregon, creamy smokiness, caramel*

## VERRES DE VIN

<i>Cava, Brut, Spain, NV.....</i>	10/36
<i>Pinot Gris, Off dry and crisp.....</i>	10/36
<i>Sauvignon Blanc, Featured.....</i>	12/42
<i>Chardonnay, Fox Brook, CA.....</i>	9.5/32
<i>Chardonnay, Featured.....</i>	14/50

## VERRES DE VIN ROUGE

<i>Light Red, Medium body.....</i>	9.5/32
<i>Pinot Noir, Featured.....</i>	13/47
<i>Malbec, Bold with full body.....</i>	12/42
<i>Cabernet Sauvignon, Fox Brook, CA.....</i>	9.5/32
<i>Cabernet Sauvignon, Featured.....</i>	14/50