



## Entrée Salads

### HORS D'ŒUVRES

#### Soupe L' Oignan Gratinee

Sweet vermouth, brioche, Comte cheese

#### Ahi Tuna Takaki

Seared tuna, sesame seeds, fresh ginger sauce

#### Crispy Calamari

#### Hearts of Romaine 15

Chopped romaine smoked lardon, boiled eggs, Caesar dressing grated parmesan, brioche croutons

#### Spinach Salad 16

Radicchio, spicy walnuts, bleu cheese crumble shallot vinaigrette

#### Salad Nicoise 16

Organic lettuces, eggs, olives, tomatoes, fingerling potatoes, red pepper vinaigrette

#### Farm Salad 16

Organic lettuces, goat cheese, walnuts, roasted tomatoes, apples and a citrus vinaigrette

ADD ANY OF THE FOLLOWING TO YOUR SALAD \$9

Shrimp    Steak    Chicken  
Salmon    Tuna

### Steak frites & Entrees

\*CHOICE OF HOUSE CUT FRIES OR MIXED GREEN SALAD

#### \*Hanger Steak Red wine jus 25

#### Skirt Steak Chimichurri sauce 35

#### \*Filet Mignon Red wine jus 39

#### \*Pave Teres major, red wine jus 32

#### Pan Seared Scallops 29

Arborio rice, tomatoes, spinach, leeks, parmesan

#### Oven Roasted Salmon 24

Wild rice, roasted vegetables, butternut squash puree

### Bipartisan

#### Burgers & Sandwiches

CHOICE OF HOUSE CUT FRIES OR MIXED GREEN SALAD

#### Louisiana Purchase 19.50

Lightly fried Gulf shrimp, Po-boy with lettuce tomato, pickles, remoulade sauce

#### Lame Duck Chicken 16

Tender chicken breast, ciabatta, L.T.O gruyere cheese, prosciutto basil mayo

#### The Diplomat 16

Prime beef burger, Tillamook cheese, LTO

#### Laissez-Faire 18

Prime beef burger, Tillamook cheddar smoked applewood bacon

#### Moderate 18

Prime beef burger, brie cheese, arugula caramelized onions, garlic mayonnaise

#### The Blue Dog 18

Prime beef burger, bleu cheese, L.T.O smoked applewood bacon, sautéed mushroom

#### Bully Pulpit 16

Smoked turkey, ciabatta basil mayo, pepper jack cheese

#### Sea-Quester 20

Fresh salmon burger, pickled onion relish, Dijon garlic mayo

#### Filibuster 18.50

Sliced prime rib sandwich, caramelized onion, au jus, French Baguette

#### J'Suis Tuna 20

Fresh Ahi tuna burger, seaweed salad, tomato, chives, mayo

### Pommes et Légumes

#### Pomme Frites Chorizo mayo 8

#### Brussels Sprouts & Lardon 9

#### Pomme Puree Whipped potatoes 8

#### Haricot Vertes 8

### Desserts

#### Rice pudding 8

Arborio, coconut flakes

#### Cheesecake 8

Vanilla cheesecake, strawberry sauce

#### Gelato/Sorbet 7

# Aperitifs 12

## Manhattan-Bourbon

Sweet vermouth, angostura bitters

## Old Fashion-Rye

Sugar, bitters, orange, cherry

## Kir Royale

Sparkling wine, Chambord

## Berry Tart

Absolut Kurant, lime

Cranberry juice

## Negroni

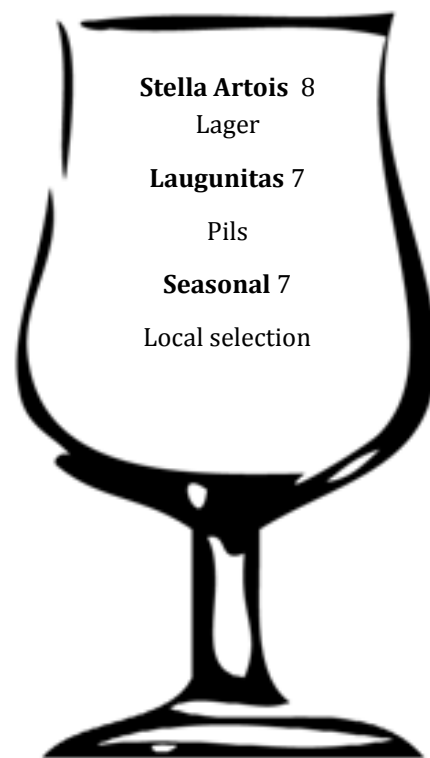
Gin, Campari, sweet vermouth

## Pastis

Anise liqueur

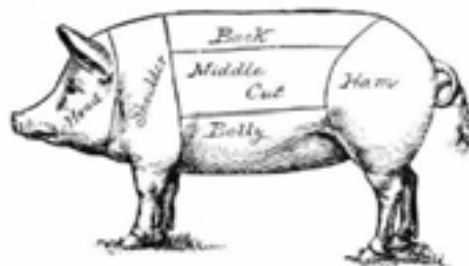
# BIERS en bouteille

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



# Charcuterie

28



Prosciutto, Italy, premium all natural

Sopressatta, pork, fennel, garlic

Bresaola, air-dried beef tenderloin, juniper

Caprese, spicy salami, cayenne pepper, paprika

# Verres de vin

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

# Fromage

22



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

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

Goat Lady Crottin(goat), NC creamy, mild

Smokey Blue, Oregon creamy smokiness, caramel

# Verres de vin rouge

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