
APPETIZERS

Chef's Soup Du Jour

12

Creamy French Onion Soup, Parmesan Baguette

13

Half Avocado, Alaskan King Crab

18

Classic Escargots À La Bourguignonne, Garlic And Parsley

18

Shrimp Cocktail, French Cocktail Sauce

18

Cold Foie Gras Torchon, Duck Prosciutto, Fig Compote

19

***Warm New York State Foie Gras, Apple Compote, Brioche, Cabernet Jus**

28

Chef's Selection Of Cheeses, 3 Or 5 Selections, Ask Server For Details

***Osetra Royal Caviar**

20 grams, blinis, toast points, crème fraîche

89

M'BURGERS AND SANDWICHES

***Eiffel Tower Classic 'M' Burger, Bibb Lettuce, Tomato, Onions, Pickles, Fingerling Chips**

19

***French Onion Cheeseburger, Crispy Shallots, Fingerling Potato Chips**

22

***Lamb Burger, Spicy Moroccan Style, Pipérade, Fingerling Potato Chips**

22

MAIN COURSES

***Lobster Eggs Benedict, Cream Spinach, Yukon Gold Potatoes, Hollandaise Sauce**

24

***Avocado Toast, Two Poached Eggs, Multi-Grain Bread, Kale Salad**

19

***French Country Skillet, Soft Scrambled Eggs, Toulouse Sausage, Potato Gratinée**

22

***Flat Iron Steak And Fried Farmer's Eggs, Yukon Gold Potatoes, Mushrooms**

28

Crème Brulée French Toast, Vanilla Cream, Maple Orange Syrup

19

Ocean Seafood Salad, Alaskan King Crab, Lobster, Shrimp, French Cocktail Sauce

28

Paillard Of Salmon, Mustard Seed Crust, Petite Salad

24

French Bucatini Pasta, Trumpet Royale Mushrooms, Aged Parmesan

22

Boneless Farm Raised Chicken, Cream Spinach Crepe, Snow Peas, Roasted Mushrooms

22

Aged Parmesan Crusted Chicken, Roasted Fingerling Potatoes, Vegetables

22

***New York Strip Steak, Cabernet Butter, Roasted Fingerling Potatoes, Vegetables**

36

please note that any menu item notated as gluten-free may have specific modifications from our regular menu. please advise the restaurant of any dietary restrictions and allergies when dining in or placing a carry out order. please note menu items and pricing are subject to change.

