APPETIZERS

Chef's Soup Du Jour

Creamy French Onion Soup, Parmesan Baguette

Half Avocado, Alaskan King Crab

Classic Escargots À La Bourguignonne, Garlic And Parsley
18

Shrimp Cocktail, French Cocktail Sauce

Cold Foie Gras Torchon, Duck Prosciutto, Fig Compote

*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

SANDWICHES & 'M' BURGERS

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

19

*French Onion Cheeseburger, Crispy Shallots, Fingerling Potato Chips

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

MAIN COURSES

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

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

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

French Bucatini Pasta, Trumpet Royale Mushrooms, Aged Parmesan

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

22

Aged Parmesan Crusted Chicken, Roasted Fingerling Potatoes, Vegetables

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

Paillard Of Salmon, Mustard Seed Crust, Petite Salad

^ as featured in our "the eiffel tower cookbook" capturing the magic of paris. * please alert your server if you have special dietary restrictions due to food allergies or intolerances. "thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of foodbourne illness. young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.