



Entrées

Steak Au Poivre

New York strip / pommes purées / Cognac peppercorn sauce \$41

Steak and Frites

Hanger / pommes frites / red wine shallot sauce \$35

Roasted Breast of Chicken (GF)*

French beans / pommes Purées / lemon-thyme juice \$26

Grand Cru Burger

Cheddar / pickled red onion & pickles / house fries \$20

Thick Apple-Wood Bacon, Mushrooms, Caramelized Onions +\$2.75 for each

Alaskan Halibut (GF)*

Creamy corn / asparagus / Meyer Lemon \$38

Wagyu Beef Stroganoff *

Tagliatelle / American wagyu / mushrooms / shallots / garlic \$29

Salmon (GF)*

Summer green peas / asparagus / cherry tomatoes confit \$27

Mushroom Orzo

Mushrooms / Gruyere / white truffle drizzle \$20

Bouillabaisse

Cod / mussels / shrimp / leak / onion / garlic / thyme / parsley / fennel / tomato / French baguette \$39

Crab and Asparagus Pasta

Penne pasta / Parmigiano-Reggiano cheese / butter \$29

Breast of Duck (GF)*

Red quinoa / bacon Brussels sprouts / orange confit \$27

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

(GF) - Gluten Free

(Veg) - Vegetarian

(V) - Vegan