

## HORS D'OEUVRES

**Soupe à L'oignon | 13***french onion soup*

caramelized onion broth, crouton, gruyère de comté

**Escargots à la Bourguignonne | 13**

burgundian style, parsley, shallot, garlic herb butter

**Tarte Flambée | 15***alsatian bacon and onion flatbread*

bacon, crème fraîche, onion, gruyère de comté

**Tarte Pistou et Fromage | 15***cheesy pesto flatbread*

house-made pesto, marinated sun-dried tomatoes, triple cheese blend

**Tarte forestière au Chevre | 15***chevre mushroom flatbread*

dancing goat chevre, roasted garlic purée, fresh thyme, roasted mushrooms

**Moules Marinière | 16**

pei mussels, white wine, cream, fines herbs

**Steak Tartare | 17**

capers, cornichons, shallots, baguette toasts

**Cocktail de Crevettes | 19***shrimp cocktail*

five large poached shrimp, yuzu cocktail sauce, marie rose

**Huîtres | 18***oysters*

classic cocktail, red wine mignonette

**Charcuterie & Fromage | 19**

curated charcuterie, artisanal cheeses

## SALADS

**Salade César 8 | 12**

hearts of romaine, house-made croutons, parmigano-reggiano, traditional peppercorn dressing

**Salade Frisée aux Lardons | 14**

frisée, brioche croutons, soft poached egg, bacon lardons, sherry, vinaigrette

**Salade Niçoise | 17**

artisan lettuces, tomato, hard cooked egg, ortiz tuna, haricots verts, anchovies, olives

**Petite Salad | 11**

artisan greens, carrot, english cucumbers, sherry vinaigrette

**Crab Louie | 19**

boston bibb lettuce, asparagus, avocado, tomato, soft boiled egg, louis dressing

## LUXE

**Tour de Fruits de mer Réfrigérés****petite 29 | grande 55***chilled seafood tower*

selection of oysters, shrimp, pei mussels, and maine lobster tails, served with lemons, marie rose and yuzu cocktail sauce

**Tour de Fruits de mer Rôties au Four****petite 55 | grande 140***hearth oven roasted seafood tower*

a selection of seafood roasted on the hearth, finished with garlic butter, lemon and espelette pepper

## MAINS

**Poulet Grand-Mère | 26***roasted half chicken*

otto's free range half chicken, hand-cut fries, natural jus

**Truite Meunière | 27***rainbow trout*

brown butter, lemon, parsley, potato

**Dore à la Nantua | 29***walleye with sauce nantua*

sautéed walleye, crawfish, sauce nantua, gaufrette potato

**Saumon en Croute | 33***scottish salmon*

flaky pastry, sauce vin blanc

**Short Rib à la Bourguignonne | 34***red wine braised beef short rib*

carrot, pearl onion, button mushroom, bacon lardon, potato purée

**Filet de porc à la Normande | 28***pork tenderloin normand*

calvados, apples, roasted potatoes

**Filet Mignon au Poivre | 45**

pepper crust, cognac peppercorn cream

**Steak Frites Café de Paris | 49***charred NY strip*

black truffle fries, herb butter

*If you have any concerns regarding food allergens, please alert your server prior to ordering. Consuming raw or undercooked meat, poultry, eggs, shellfish or seafood may increase your risk of foodborne illnesses.*

## COCKTAILS

**Costa del Glasgow | 13**  
burnt-rosemary absolut, drambuie,  
averna, mace, angostura bitters

**Eiffel Tower | 14**  
stoli, st. george spiced pear,  
honey, lemon, sparkling wine

**Fields of Provence | 13**  
tanqueray, bar-made herbs de  
provence tonic, lavender bitters

**Le Stilts | 14**  
bacardi, coppercraft applejack,  
allspice, pumpkin, vanilla, maple, lemon

**Meridién de Sang | 10**  
valdespino sherry, coffee-chile  
infused campari, demerara, orange, lime

**Barcelonette | 14**  
don julio reposado, apple, chai,  
ginger beer, orange, walnut bitters

**The Green Mile | 14**  
maker's mark, coppercraft applejack,  
green chartreuse, vanilla, cinnamon

**Stranger in the Alps | 13**  
old forester, averna, drambuie,  
espresso, chocolate bitters, nutmeg, cream

**Vieux Carré | 15**  
rittenhouse rye, courvoisier, dolin sweet vermouth,  
benedictine, angostura & peychaud's bitters,  
served in a hickory smoked bottle

## BOTTLES &amp; CANS

**Blue Moon | 7**  
**Bell's Two Hearted IPA | 7**  
**Bud light | 5**  
**Miller Lite | 5**  
**Coors Lite | 5**  
**Truly Mixed Berry Seltzer | 5**

## WINE

## RED

**Patient Cottat "Le Grand Caillou" 13|52**  
Pinot Noir | Loire, France

**Domaine de la Chanteleuserie 12|48**  
Cabernet Franc | Loire, France

**Vassal de Mercues 15|60**  
Malbec | Cahors, France

**Chateau Trébiac 16|64**  
Bordeaux Blend | Graves, France

**Quilt 18|72**  
Cabernet Sauvignon | Napa, California

## WHITE

**Charles Bove 12|48**  
Sparkling | Vouvray, France

**Lucien Albrecht 12|48**  
Pinot Gris | Alsace, France

**Chateau Bonnet 13|52**  
Sauvignon Blanc | Bordeaux, France

**Les Grandes 16|64**  
Chardonnay | Pouilly-Vinzelles, France

**Trefethen 16|64**  
Chardonnay | Napa, California

## DRAFTS

**Bell's Best Brown Ale | 7**  
**Frankenmuth Oktoberfest | 7**  
**Stella Artois Pilsner | 9**  
**Creston Brewery Bokonon NE IPA | 7**  
**Founders All Day American IPA | 7**  
**The Mitten Brewery Peanuts & Cracker  
Jack Porter | 7**