

## APPETIZERS

**Jumbo Lump Crab Cakes 13**

Remoulade and Salad

**Cheese & Charcuterie Board 18**

Bleu D’Auvergne, Manchego, Goat Cheese with Saucisson, Duck Confit Rillettes and Salami

**Escargots 8** 

Garlic Herb Butter and Grilled Baguette

**Warm Brie 11** 

Leeks and Mushrooms, House Toasted Brioche and Honey

**Crispy Shrimp and Calamari 11**

Citrus Aioli and Sweet Thai Chile

**Mixed Mushroom Flatbread 12** 

Wild Mushrooms, Smoked Provolone, Morney Sauce, Truffle Oil, Parmesan and Baby Arugula.

**Chicken Fried Duck Wings 14**

With Buffalo Sauce and Duck Sauce

## SOUPS

**Tomato Basil Bisque 8** 

**Lobster Bisque 8**

**Traditional French Onion Soup 9**

Gruyère Cheese topped with Puff Pastry

## SALADS

**Heirloom Tomato & Burrata Salad 14** 

Heirloom Tomato, Fresh Burrata, Basil, Balsamic Reduction and Extra Virgin Olive Oil

**Goat Cheese & Arugula Salad 13**

Baby Arugula, Orange Segments, Strawberry, Spiced Pecan Pieces, Goat Cheese, Maple Vinaigrette

**Spinach Salad 13**

Baby Spinach, Bosc Pear, Golden Raisins, Asiago Cheese, Spicy Pecans and Balsamic Vinaigrette

**Classic Wedge Salad 11**

Iceberg Lettuce, Cucumber, Grape Tomatoes Six Minute Egg, Bleu D’Auvergne, Applewood Smoked Bacon, Green Onions *Ranch or Balsamic Vinaigrette*

**Caesar Salad 10**

Romaine Lettuce, Brioche Croutons, Parmesan Reggiano, Caesar Dressing

### Salad Additions

Smoked Salmon / 4oz 7  
Grilled Salmon / 6oz 8  
Grilled Chicken / 4oz 4

Grilled Shrimp / 3ea 7  
Lump Crab Cakes / 2ea 8

# ENTRÉES

## Steak Frites Au Poivre 27

12oz Grilled Rib eye steak , Black Peppercorn  
Demi-Glace, French Fries

## Roasted Acorn Squash 18

Dry Fruit Soyrizo Quinoa Stuffing,  
Pumpkin Seeds, Brussels Sprouts  
And Curry Sauce.

## Salmon Meuniere 22

Potato Puree, Brocolini,  
Roasted Heirloom Tomatoes  
With Lemon Caper Butter Sauce

## Seared Diver Scallops 28

Butter Squash Puree, Autumn Vegetables  
and Cauliflower Veloute

## Rib Eye 34

16oz Entrecote, Wedge Salad

## Fillet Mignon Wrapped In Bacon 24

One 5oz CAB Filet Mignon,  
Garlic Mashed Potatoes and Mixed Vegetables

## Shrimp and Chorizo Grits 16

Sautee Shrimp, Corn and Chorizo Ragout,  
Baby Arugula With Hominy Grits and  
Lobster Broth

## Mussels and Fries 15

PEI Mussels with White Wine Butter Sauce OR  
Curry Coconut Broth

## Roast Duck 26

Pan Roasted Duck Breast,  
Duck Leg Confit, Potato Puree  
Brussels Sprouts, Lingonberry Demi Glace

## Short Ribs Beef Bourguignon 28

Red Wine Braised Short Ribs, Paris Mushrooms,  
Bacon Lardon, Pearl Onions, Mixed Vegetables,  
Celery Root Puree and Burgundy Demi Glace

## Surf & Turf 36

One 5oz Filet Mignon, Lobster Tail with  
Blue Cheese Scalloped Potatoes Gratin

## SIDES

Roasted Brussels Sprouts 8

Truffle Parmesan Fries 8

Bacon Mac N Cheese 8

## SANDWICHES

### Prime Rib Sandwich 15

Sliced Rib Roast, house Baked Ciabatta  
Burgundy Wine Onions, Gruyere and  
Horse Radish Aioli.

### American Burger 12

8oz Texas CAB Ground Beef, Bacon,  
Cheddar, Lettuce, Tomato, Onion

### Frenchie Burger 13

8oz Texas CAB Patty, House Brioche, Brie,  
Crispy Shallots, Mushroom Duxelle, Dijonaise

----- **Gluten Free Bread** Add \$2

### Santa Monica Chicken Sandwich 13

8oz Chicken Breast, Brioche Bun  
, Applewood Bacon, Avocado,  
Pepper Jack Cheese,  
Jalapeño Ranch Dressing

### Grilled BLT Melt and Soup 21

Applewood Bacon, Lobster, Tomatoes, Provolone,  
Smoked Cheddar, Brie on Brioche Toast.  
With Lobster Bisque

### Chez Fabien Lamb Burger 16

8oz New Zealand Ground Lamb Patty,  
Whipped Goat Cheese  
Tzatziki, Lettuce, Tomato and Onion.