

Bar Menu

Shot o' Bisque

*Homemade lobster bisque served in an
espresso cup*

5

Burrata and cherries tomato

tossed in basil pesto and balsamic reduction

11

Shrimp skewer

Served with Cocktail Sauces

7

Filet Sliders

*3 Beef filet sliders served on homemade
buns with Béarnaise*

11

Lobster roll

*Maine lobster seasoned with celery
onion, fennel and light lemon
mayonaise served in a mini bagette*

16

Charcuteries et Fromages

*Saucisson, Proscuitto, Paté, Cheese,
Condiments and Toasts*

16



Spinach salad

*Spinach with fresh citrus, goat cheese,
toasted almonds with raspberry dressing*

10

Escargots à la Bourguignonne

*Escargots, baked with butter, garlic &
parsley*

18

Tartare de Boeuf

*Hand chopped filet, mixed with onions,
capers, cornichons & anchovies, seasoned
to order*

12

Foie Gras

*Your choice of seared or cold patè
of foie gras served with fresh
homemade jam*

15

...Quelques douceurs

Chocolate Soufflé

*Valrhona chocolate soufflé served with
vanilla cream anglaise*

15

Crème Brulée

*French vanilla custard topped with torch
blown caramelized sugar*

14



Kir Royale

*Henriot Blancs de Blancs, Crème de Cassis
Bourgogne
20*

Corpse Reviver

*Bombay Sapphire, cointreau, lillet blanc,
absinthe, lemon juice, cherry garnish
17*

The Original Manhattan

*Woodford Reserve, sweet vermouth, dash
bitters, Luxardo maraschino cherry
17*

Quiet Storm

*Makers Mark, Aphrodite bitters, orange
bitters, vermouth, ginger beer, lemon juice,
simple syrup
16*

Rive Gauche Martini

*Special Grey Goose martini with Roquefort
stuffed olives & caper berries
17*

The Harpoon

*Ketel One, pomegranate liqueur, lime juice,
cranberry juice
16*

Paloma

*Patron tequila, grapefruit juice,, soda water,
salted rim
16*

Mexican Martini

*Herradura Anejo, Saint Germain, agave
nectar and fresh lime juice
17*

Pepper Blossom

*Bombay Dry Gin, Saint Germain,
Grapefruit, Lemon, Jalapeno-Basil
18*

