

## HORS D'OEUVRES

Housemade Country Pate Cornichons, whole grain mustard, warm country bread	11.95
Chicken Liver Mousse Pate Burgundy red wine mustard, toasted brioche	11.95
Wild Escargots De Bourgogne Oven-roasted snails, garlic-herb butter	14.95
Smoked Salmon Brioche, creme fraiche, red onion, capers	14.95
Baked Goat Cheese Tomato sauce, warm herb garlic bread	11.95
Warm Brie Cheese Black pepper honey, hazelnuts, croutons	12.95

## FRUITS DE MER

Oysters du Jour Mignonette, horseradish	15.95
Shrimp Cocktail Gabi's cocktail sauce and lemon	15.95
Salmon Tartare Avocado, gaufrette chips	16.95
Jumbo Crabcake Pickled asparagus, citron butter	17.95
Mussels Mariniere White wine & herbs. Size <i>half order</i>	

11.95

*Full w/ frites*

22.95

Scallops Gratinees  
Fennel-onion-mussel cream

13.95

### CHILLED SEAFOOD PLATTER

Seafood Plateau

Whole maine lobster, jumbo shrimp, market oysters, salmon tartare with cocktail sauce, mignonette, gribiche, lemon and baguette chips. Serves two or more

49.95

### LES POTAGES

*Today's soups*

Onion Soup au Gratin

The French classic baked with gruyere cheese

10.95

### LES SALADES

Petite Salad Maison

Mixed greens & vegetables, lemon-dijon vinaigrette

8.95

Frisee, Kale & Warm Bacon Salad

Soft-poached egg

11.95

Summer Tomato Salad

Grilled zucchini, fresh basil

11.95

BIBB Lettuce Salad

Shaved asparagus, grana padano, summer-truffle vinaigrette

12.95

Caesar Salad

Black pepper crouton, grana padano cheese

12.95

Grilled Salmon & Spinach Salad

Avocado, blueberries, walnuts, citrus dressing

19.95

Tuna Nicoise Salad

Olive vinaigrette

19.95

### STEAK FRITES

*The finest grain-fed Midwest beef hand selected for exquisite marbling and unmistakable flavor, served with our signature hand-cut frites.*

	26.95
Steak Classique Maitre d'hotel butter	
	27.95
Steak au Poivre Brandy peppercorn sauce	
	27.95
Steak Dijon Dijon mustard butter	
	27.95
Steak Bordelaise Caramelized onion, red wine sauce	
	27.95
Steak Roquefort Blue cheese sauce	
	27.95
Steak Bearnaise Classic bearnaise sauce	
	21.95
"Hanger Steak" butcher's cut, merlot butter	
	36.95
Filet Mignon au Poivre Creme fraiche	
	36.95
Filet Mignon Merlot Butter, red wine reduction	
	36.95
New York Strip Steak 12 oz, bordelaise sauce	
	39.95
Bone-in Ribeye 22 Oz with bearnaise sauce	

## SIDES

	4.95
Pommes Puree	
	4.95
Frites	
	5.95

French Green Beans	5.95
Garlic Spinach	5.95
Whipped Cauliflower	5.95
Sauteed Mushrooms	7.95
Macaroni Gratin	20.95

## LES POISSONS

Trout Amandine Almonds & brown butter, haricot vert, preserved lemon	22.95
Lemon Salmon Asparagus, pea puree	25.95
Caramelized Sea Scallops Olive oil poached bell peppers, tomato, basil	24.95
Skate Wing Provencal Artichokes, peppers, gold potatoes, olives	MP
Poisson du Jour Fresh fish daily	

## GABI'S CLASSICS

Chicken Grandmere All-natural half chicken, bacon, mushrooms, pommes puree	22.95
Chicken Paillard Kale salad, roasted beets, red onion, herb-lemon vinaigrette	20.95
Vegetables Farcis Stuffed vegetables, goat cheese, herbed quinoa	19.95
Steak Tartare Hand-cut filet mignon, rustic toast frites	36.95