

## HORS D'OEUVRES

- BAKED GOAT CHEESE (circa 1992)  
red sauce, fines herbes, garlic bread ..... 16.<sup>95</sup>
- TENDERLOIN STEAK TARTARE\* ④  
dijonnaise & slow-cooked egg..... 21.<sup>95</sup>
- SIZZLING SHRIMP SCAMPI ④  
garlic bread, chilies, parsley ..... 22.<sup>95</sup>
- BAKED CRAB CAKE  
blue crab, preserved lemon, rémoulade..... 24.<sup>95</sup>
- SHRIMP COCKTAIL ④  
horseradish, cocktail sauce, dijonnaise..... 18.<sup>95</sup>



## SALADS

- MIXED GREENS & APPLE SALAD ④ ④  
candied pecans, manchego..... 9.<sup>95</sup> • 16.<sup>95</sup>
- BACON ROASTED TOMATO ④  
watercress, olive oil, herb salt ..... 10.<sup>95</sup> • 18.<sup>95</sup>
- CRAB STUFFED AVOCADO ④  
bibb lettuce, dijon-sherry vinaigrette ..... 12.<sup>95</sup> • 23.<sup>95</sup>
- SMOKED SALMON CAESAR\* ④  
crispy potatoes, classic caesar dressing .... 10.<sup>95</sup> • 18.<sup>95</sup>
- WEDGE SALAD ④  
egg, bacon, gorgonzola, ranch, onion..... 10.<sup>95</sup> • 18.<sup>95</sup>

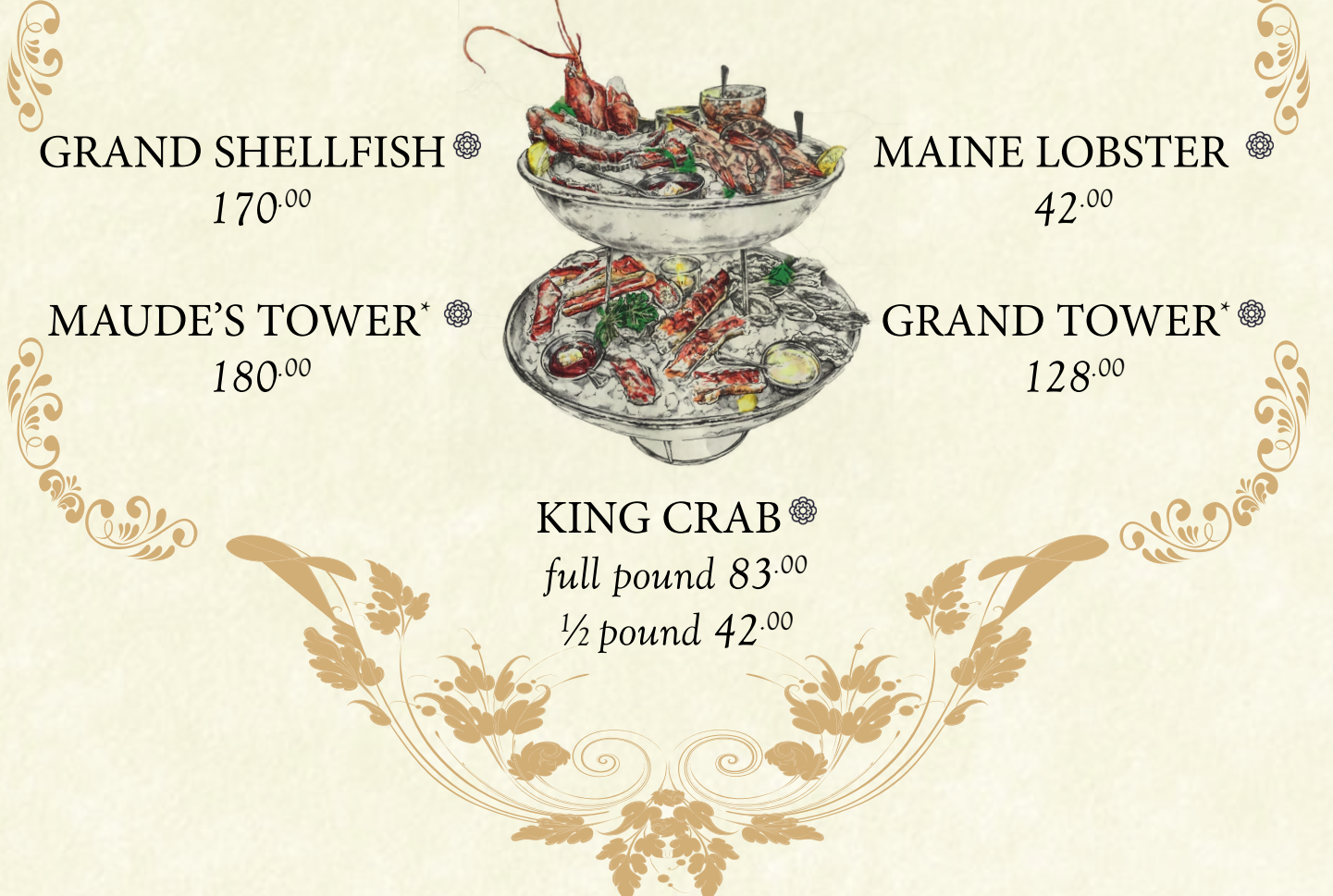
## SANDWICHES

- STEAKHOUSE CHEESEBURGER\*  
8 oz beef patty, cheddar, tavern sauce, pickles, onions,  
steak-cut fries ..... 19.<sup>95</sup>  
farm fresh egg..... add 2.<sup>95</sup>  
with thick cut bacon ..... add 4.<sup>95</sup>
- PRIME BEEF FRENCH DIP  
hand cut fries, gruyère, au jus..... 28.<sup>95</sup>

## ENTREES

- ROASTED CHICKEN ④  
mashed potatoes, garlic confit, chicken jus..... 29.<sup>95</sup>
- ORGANIC KING SALMON\* ④  
black pepper, brown butter, lemon..... 38.<sup>95</sup>
- LAMB CHOPS\* ④  
roasted garlic, rosemary ..... 45.<sup>95</sup>
- BAVETTE'S SPICED FRIED CHICKEN  
mashed potatoes, sweet pea and cipollini gravy ... 23.<sup>95</sup>

## CHILLED SEAFOOD PLATEAUX



- GRAND SHELLFISH ④  
170.<sup>00</sup>
- MAINE LOBSTER ④  
42.<sup>00</sup>
- MAUDE'S TOWER\* ④  
180.<sup>00</sup>
- GRAND TOWER\* ④  
128.<sup>00</sup>
- KING CRAB ④  
full pound 83.<sup>00</sup>  
½ pound 42.<sup>00</sup>

## BUTCHER'S CUTS

- ROASTED BONE MARROW  
caramelized red onion jam, parsley salad..... 21.<sup>95</sup>
- RIBEYE STEAK FRITES\* ④  
10 oz, béarnaise, hand-cut fries..... 35.<sup>95</sup>

## LE BOEUF USDA PRIME

- FILET MIGNON - PETITE DUCHESS CUT\* ④  
6 oz, roasted tomato, béarnaise, watercress, steak salt..... 39.<sup>95</sup>
- TRADITIONAL FILET MIGNON\* ④  
10 oz, béarnaise, steak salt ..... 58.<sup>95</sup>
- BONE-IN FILET MIGNON\* ④  
16 oz, béarnaise, steak salt (limited availability)..... 72.<sup>95</sup>
- CLASSIC RIBEYE - CHICAGO CUT\* ④  
16 oz, béarnaise, steak salt ..... 59.<sup>95</sup>
- DRY-AGED BONE-IN NEW YORK STRIP\* ④  
16 oz, 42 day dry aged, béarnaise, steak salt ..... 69.<sup>95</sup>
- DRY-AGED BONE-IN RIBEYE\* ④  
22 oz, 42 day dry aged, béarnaise, steak salt ..... 76.<sup>95</sup>

## ENHANCE ANY ITEM

- peppercorn crust, maître d' butter, or roasted garlic ④..... 4.<sup>00</sup>  
gorgonzola ④ ..... 7.<sup>00</sup>  
roasted bone marrow ④..... 8.<sup>00</sup>  
warm king crab oscar ④..... 24.<sup>00</sup>

## SIDES

- POMMES FRITES ④  
garlic aioli ..... 10.<sup>00</sup>
- BUTTERY MASHED POTATOES  
garlic confit & chicken jus..... 14.<sup>00</sup>
- CREAMED SPINACH  
blue cheese, caramelized onions..... 15.<sup>00</sup>
- CHARRED BROCCOLI ④  
butter, lemon..... 15.<sup>00</sup>
- BROILED ASPARAGUS ④  
lemon, parmesan, chives..... 15.<sup>00</sup>
- ELOTE STYLE CORN ④  
chili, lime, cilantro, parmesan..... 14.<sup>00</sup>
- BAKED SWEET POTATO ④  
butter, brown sugar ..... 14.<sup>00</sup>
- BRUSSELS SPROUTS ④  
dijon, parmesan, chives ..... 15.<sup>00</sup>
- TRUFFLE MAC & CHEESE  
truffle, white cheddar ..... 15.<sup>00</sup>
- BUTTON MUSHROOMS  
garlic, thyme, cream sherry..... 15.<sup>00</sup>
- LOADED BAKED POTATO ④  
bacon, sour cream, cheddar, chives... 15.<sup>00</sup>
- THICK-CUT BACON ④  
maple, black pepper ..... 15.<sup>00</sup>