



Le Boeuf

Certified Angus Beef™



*Includes mixed green salad, whipped potatoes side & choice of sauce
upgrade choice of side \$2*

*8 OZ.	FILET MIGNON	Market Price
*8 OZ.	SIRLOIN STEAK	Market Price
*12 OZ.	NEW YORK STRIP	Market Price
*4.5 OZ.	TWO LOBSTER TAILS	Market Price
*18 OZ	C.A.B. BONE-IN-RIBEYE	Market Price

Sauces:

***BÉARNAISE -**

Rich butter sauce made with tarragon vinegar & shallots

AU POIVRE -

Cognac cream sauce with demi-glace & green peppercorns

BORDELAISE -

Red wine demi-glace with shallots

DIANE -

Demi-glace with mushrooms, shallots, brandy & cream

Sides

LYONNAISE POTATOES	6	HARICOT VERTS	8	MUSHROOM RISOTTO	8
YUKON GOLD WHIPPED POTATOES	6	RATATOUILLE	6	COCONUT BRUSSEL SPROUTS	8
POMME FRITES	6	ASPARAGUS	8	FRENCH "MAC & CHEESE"	12

Plats Principaux

*BURGER - 18	Certified Angus Beef™ patty, gruyere cheese, bacon, lettuce, tomato & tomato aioli, served with fries	
PASTA AGLIO - 22	Spinach, sun-dried tomatoes, shiitake mushrooms, garlic & olive oil <i>Substitute gluten free pasta \$4</i>	
GNOCCHI (V) - 22	Potato gnocchi, red onion, shiitake mushrooms & red pepper with a white wine coconut sauce	
*SALMON - 32	Horseradish-crusteD chilean salmon, sautéed spinach & herb cream sauce	
*SCALLOPS - 48	Sautéed Bristol U10 North Atlantic scallops, spinach, fingerling potatoes with shrimp cream sauce	
*CHIILEAN SEA BASS - 60	6-oz Chilean bass encrusted & pistachios, key lime beurre blanc sauce, rice pilaf, asparagus	
BEEF BOURGUIGNON - 26	French beef stew braised in red wine, pearl onions, mushrooms, carrots, Whipped potatoes	
DUCK A L'ORANGE - 54	Half roasted duck, goose fat potatoes, haricot-verts, & orange demi sauce	
BRAISED LAPIN RABBIT LEG - 36	Rabbit Leg braised in dijon mustard cream sauce, spinach & carrots	
CASSOULET - 36	White bean stew, duck leg confit, pork belly, sausage toulouse	
VEAL PARMESAN - 24	5-oz veal breaded, fried & baked, marinara sauce, melted gruyere cheese, fettuccine pasta	
CHICKEN MARSALA - 24	6-oz breast lightly floured, seared, baked, marsala wine, mushroom cream sauce, whipped potatoes	
BRAISED BONELESS SHORT RIB SANDWICH - 24	4-oz boneless short rib pulled & creamy horseradish sauce, caramelized onions, gruyere cheese, brioche bun, served with pomme frites	
LAMB LOIN - 32	6-oz lamb loin grilled ,mushrooms risotto, bordelaise sauce	
PASTA DU JOUR - Market Price		
FLAT BREAD DU JOUR - Market Price		

(V) Vegan courses * Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
*The following major food allergens are used as ingredients; milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame.
Please notify a food employee for more information about these ingredients.