

**Groupe menu 20+**

**STARTERS**

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<b>Soupe of the day</b>	<b>8</b>
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<b>Broiled Snails</b>	<b>14</b>
<i>Basil cream, Douanier</i>	
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<b>Calmari</b>	<b>19</b>
<i>Smoked coconut, cauliflower, peppers, Hawaiian salt</i>	
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<b>Smoked Clam Chowder</b>	<b>13</b>
<i>Smoked clams, bacon and potatoes, white wine, tarragon, tobiko</i>	
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<b>Sweet and Spicy Shrimps</b>	<b>18</b>
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<b>Green Salad</b>	<b>8</b>
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<b>Caesar Salad</b>	<b>14</b>
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<b>Salmon Tartar</b>	<b>19</b>
<i>Mirin, tobiko, wasabi, tomatoes, fresh herbs</i>	
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<b>Beef Tartar</b>	<b>19</b>
<i>Parmesan, truffle, chicharrun, fresh herbs</i>	
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<b>Foie gras half-cooked</b>	<b>28</b>
<i>Amaretto Avril, Rum, brioche bread, raspberry</i>	
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<b>This is not a carpaccio</b>	<b>24</b>
<i>Beef 56.5°C, blue cheese, mustard, caperons, Hawaiian salt</i>	
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**MAINS**

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<b>Grilled Salmon</b>	<b>32</b>
<i>Chimichurri, vegetables, mash</i>	
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<b>Pork Back Ribs</b>	<b>25 / 38</b>
<i>Pineapple. IPA, cherry bomb, mash</i>	
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**STEAKS**

Served with green pea and white wine puree, fries

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<b>SIRLOIN BAVETTE/FLAP</b>	<b>38</b>
<i>(8 oz) CAB</i>	
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<b>SURF &amp; TURF</b>	<b>46</b>
<i>Sirloin + 3 Argentina Shrimps</i>	
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<b>FLAT IRON</b>	<b>39</b>
<i>(8 oz) AAA+ dry aged 21 days</i>	
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<b>STRIPLOIN</b>	<b>48</b>
<i>(14 oz) AAA+ dry aged 21 days</i>	
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<b>TENDERLOIN</b>	<b>42 / 55 / 99</b>
<i>(5 oz) Prime Filet</i>	
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**SAUCES**

- Red Wine Caramel
  - Green peppercorn and Cognac
  - Truffle glaze
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Groupe menu 20+

SIDES

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Mash 5

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Monte Carlo 7

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Market Vegetables 7

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Pan Seared Mushrooms 7

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Blue Cheese\* 5

*\*Broiled on your steak*

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Argentina Shrimps 8

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Lobster Tail MP

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Fries 4

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Sauce 4

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KIDS MENU

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Mac N cheese 12

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Beef Tomato Spaghetti 12

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Chicken Breast 12

*From Voltigeurs farm*

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Sweet Cherry Sauce Steak 17

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