



LUNCH

soups & appetizers

ONION SOUP

french emmental cheese, croutons 12

FROMAGE

brie, manchego, blue cheese, dried fruits 12

CHARCUTERIE PLATTER

rosette de lyon, bayonne ham, country pâté 16

SALMON CRUDO

shallots, chives, whole grain mustard, frisée 16

AVOCADO MALIBU

grilled shrimp, cherry tomatoes 16

BEEF TARTAR

filet mignon, cornichon, mustard, tabasco quail egg 18

salads

GOAT CHEESE SALAD

mixed greens, dried apricots, cherry tomatoes, balsamic vinaigrette 16

KALE CAESAR

white anchovies, deviled egg, croutons, manchego dressing 18

HOUSE SALAD

finest herbs & champagne vinaigrette 14

BIBB SALAD

Fines Herbes, Champagne Vinaigrette 14

- add protein to your salad -

lobster +15 • salmon +12 • tuna steak +12 • shrimp +8
grilled or fried chicken +8 • hanger steak +14

on the side

hand-cut fries 10 • broccolini 8 • mashed potatoes 8 • carrots 7
mushroom 7 • house salad 7 • lobster mash potatoes 14

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.

Gluten-free and vegan options available upon request.



sandwiches & toasts

side of hand-cut fries included

AVOCADO TOAST

heirloom cherry tomatoes, egg sunny side up 15

TUNA BURGER

tuna steak, tomato, greens, wasabi mayo 17

BUTTERMILK FRIED CHICKEN SANDWICH

heirloom tomato, carbon beach sauce 16

LE ROYAL

1/3 lb beef, swiss cheese, bacon, mushroom, egg 21

GRILLED CHICKEN BREAST SANDWICH

heirloom tomato, carbon beach sauce 16

THE BEYOND BURGER

veggie burger, "bu sauce", tomato & bibb lettuce 16

LOBSTER ROLL

lobster & farmers market asparagus 21

mains

WILD MUSHROOM MAC N' CHEESE

mornay sauce, white truffle 21

add lobster 12

PAN SEARED SCOTTISH SALMON

swiss chard, potato gratin, white wine sauce 26

GRILLED TUNA STEAK

farro & broccolini 28

STEAK FRITES

8oz hanger steak, hand-cut fries 30

