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| Spanish Octopus terrine 22  charmoula, shishito peppers & rye crumble  Wood Charred Shishito Peppers 12  miso yogurt & sesame seeds ***(gf )***  Tuna Crudo\* 16  sunchoke crème, yuzu-ginger vinaigrette,  cucumber & breakfast radish    Caramelized brussel sprouts 14  agrodolce, bacon lardon  Deviled Eggs “Mimosa”  14  american caviar, dijon mustard & espelette pepper  Escargot 15  burgundy snails, parsley butter, garlic &  house-made puff pastry | Fried Squash Blossoms 18  housemade milk ricotta, tomato & basil  Burrata Tortelli 25  lobster, fava beans, corn & crustacean glaze  Beef Tartare\* 18  hand cut beef eye round, cornichons, egg yolk  & market greens  Foie Gras Torchon 23  meyer lemon jam, brioche & sea salt  Oysters of the Day\* 6/$18 or  assortment of east & west coast 12/$29  Steamed Mussels “Marinieres” 18  shallots, garlic, white wine, parsley & chives |

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| Baked Onion Soup 12  caramelized onions, ementhal cheese,  toasted baguette & rich beef broth  Salt Roasted Beet Salad *(gf )* 16  crumbled french feta, lentils du puy  toasted pistachio and charmoula  Kale & Chickpea Salad ***(gf )***  15  tahini, lemon, pecorino cheese & winter pears | Lobster Bisque 15  lobster claws & crème fraiche  Warm Goat Cheese Salad *(gf )* 14  locally grown lettuces, bacon lardon, chive &  caramelized goat cheese  Roasted Butternut Squash Soup ***(gf )*** 12  spiced crème fraiche & toasted squash seeds |

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| Wood Grilled Riviera Swordfish 34  puffed farro, french feta cheese, cucumbers,  nicoise olives, tomato & lemon yogurt  All Natural Roasted Chicken Breast 28  sunchoke crème, chanterelle mushrooms  fingerling potatoes & comte cheese  Mediterranean Branzino 42  french bean ragout, escarole, fennel & coriander  Le Brasserie Burger\* or L’Impossible (plant) 24  prime rib burger, applewood bacon gruyere cheese  caramelized onion marmelade & brioche bun \*\*  Heritage Pork Loin Chop \* 34  potato-leek “dauphinoise” & honey glazed carrots  Roasted Duck Leg Confit 39  locally grown lacinato kale & apricot mostarda | Black Truffle Risotto 32  creamy arborio rice, brie de meaux & chive  Pan Roasted Black Grouper\* 40  artichoke barigoule & potato mousseline  Morrocan Lamb Tagine 32  sundried tomato cous-cous, green harissa  carrots, zucchini, butternut & eggplant  Brasserie Steak Frites\* 34  wood grilled hanger steak, brasserie fries  & sauce béarnaise  Roasted Faroe Island Salmon\* 30  caramelized cauliflower, cauliflower veloute  brioche crumbs & dill butter  Steak & Lobster “Terre & Mer” \* 62  australian angus filet mignon, nova scotia lobster  creamed spinach & bordeaux wine reduction |

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| Coq au Vin 29  Veal Scallopine 34  Trout Amandine 30  Snapper en Papillote 38 | Bouillabaisse 38  Roasted Prime Rib 44  Cassoulet de Toulouse 33 | 3 pound Beef Tomahawk 125  2 ½ pound Whole Snapper 75  Whole Iowa Lamb Rack 92  3 pou. Roasted Poulet Rouge 54  Shortrib Bourguignon 63 |



Vin Rosé

L’Abbaye Cuvee Benjamin (syrah/grenache) 11

Notorious Pink (grenache) 11

Esprit Gassier Rosé de Provence (grenache) 13

Domaine de Triennes Rose Provence (cinsault) 13

Vin Rouge

Côtes du Rhône, Domaine de Couron 13

Syrah/Grenache, Château Puech-Haut 15

Merlot/Cabernet, Chât. Chastelet (Bordeaux) 13

Cab Sauvignon, Chât. Haut Nouchet (Bordeaux) 19

Pinot Noir, Famille Marchand Côte d’Or 16

Malbec, Jean-Luc Baldes Clos Triguedina 13

Mousseux (Bubbles)

Zardetto Prosecco “Zeta” Superiore 12

Pierre Sparr Crémant d’ Alsace Rosé 13

Charles Heidseick Brut NV (house champagne) 19

Ouidinot Rosé Cuvee 19

Vin Blanc

Chablis, Bourgogne Moillard 14

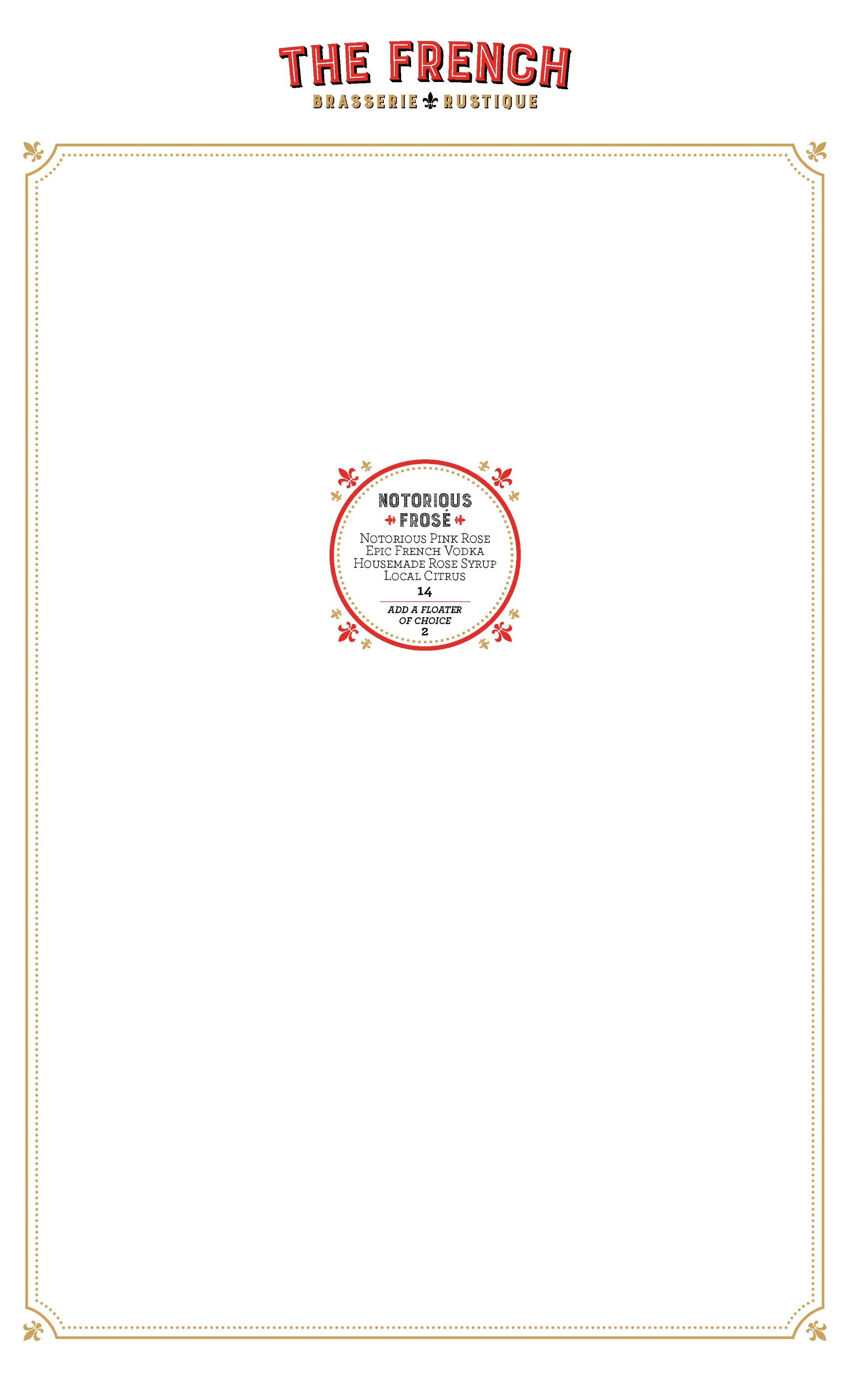
Chardonnay, Maison Champy 13

Sancerre, Domaine Girard “La Gerenne” 15

Sauvignon Blanc, Francois Chidaine 11

Vouvray, J. Moreau & Fils 13

Pinot Grigio, Tiefenbrunner 12



F. Perrin Beaumes Venise Muscat 13

La Fleur d’Or Sauternes 15

Chât. Montifaud Pineau 12

Dom. La Tour Vieille banyuls 13

Chât. de Caladroy Muscat 12

Carmes de Rieussec sauternes 18

Cabral 10yr Port 09

Cabral 20 yr Port 15

Daily Cheese Plate (3pcs) 20

Bottled Beer

Kronenbourg 1664 blanc 07

Stella Artois 07

Ft.Myers Brewing High 5 IPA 08

Lagunitas “lil sumpin sumpin” 07

Le Fin du Monde 11

Chi’Ti Amber (france) 10

La Cadette Blonde (france) 08

On Tap

Kronenbourg 1664 08

Chimay Red 12

Momentum Brewing 16° celsius 08

Ft. Myers Brewing “red tape” 08

Ft. Myers Brewing “fml” Ale 08

Bone Hook Brewing IPA 08

Rotating Tap 08

Absinthe- St.George Verte 14

Grand Marnier 14

Calvados- Pere Magliore 13

Bénédictine - Dom 14

Chartreuse 15

Pastis-Ricard 12

Maurin Quina 13

*all desserts 13*

The French Eclair, banana jam, praline mousse

Wildflower Honey Crème Brulee

warm Baba Au Rhum, sweetened mascarpone

Baked Alaska, housemade cherry ice cream

chocolate olive cake, raspberry & candied pecans

Gelato by Gelato & Co

\*Undercooked fish shellfish, eggs or meat increased the risk of foodborne illnesses. Every effort will be made to accommodate food allergies. Should we be unable to do so, we apologize in advance. \*There is risk associated with eating raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. ***20% gratuity will be added for parties of five or more.***

**Vincenzo Betulia**, Chef/Owner -**Frank Pullara**, Chef de Cuisine -**Jason Zadorski,** General Manager

Rhubarb Bubbley 14

st george gin

strawberry syrup

rhubarb

champagne

autumn tiki 14

old overholt rye

green chartreuse

pineapple-coconut

Nutmeg

Frost Warning 14

Bourbon

Cranberry

Lemon

thyme

vieux carré 14

Whistle Pig rye

ferrand 1840 cognac

carpano antica

bénédictine

hay ride 14

spiced rum

apple cider

cinnamon syrup

lemon

novelle fleur 14

milagro silver tequila

st.germain elderflower

local grapefruit

aperol

la vie en rose 14

epic french vodka

byrrh quinquina

rose petal syrup

peychaud

french 365 14

ford’s gin

hibiscus syrup

cointreau

champagne

scary spice 14

jalapeno tequila

cucumber

grand marnier

chili tincture