

Resto
L'ANTOINETTE

HORS D'OEUVRES

Confite de Canard GF

*Maple Leaf Duck Leg Confit, Lentil Cassoulet,
Lucca Tapenade 20*

Fritto Misto Sel et Poivre

*Salt & Pepper Fritto Misto, Rock Shrimp, Squid, Maine Lobster,
Chinese Honey Mustard 22*

Saumon Cuit à l'Armagnac GFM

Armagnac-Cured Salmon, Dill, Shaved Fennel, Caper Berries 18

Moules de l'PEI au Vin Blanc GFM

Mussels, Vin Blanc, Parsley, Garlic, Plugra 19

Consommé à l'Oignon Français GFM

*French Onion Consommé, Vidalia Onions, Brioche, Gruyère 14
Prepared Tableside

SALADE

Salade d'Endives GF

*Red, White, and Curly Endive, Radish, Crumbled Roquefort,
Walnut Praline, Dijon Vinaigrette 15*

Salade de Tomates au Basilic GF

*Heirloom Tomatoes, Basil Whipped Burrata, Baby Arugula,
Aged White Balsamic 14*

PLAT PRINCIPAUX

Steak Frites Épaule 8 oz Grillée GF

Grilled Shoulder Tender Steak, Pommes Frites, Hunters Sauce 41

Sole Façon Colbert

Dover Sole, Tourne Potatoes, Baby Spinach, Beurre Noisette 51

Coq Au Vin GFM

Burgundy Wine, Pearl Onions, Trumpet Mushrooms, Haricot Blanc 31

Gnocchi Poivron V

Sweet Pepper Gnocchi, Eggplant Caponata, Parmigiana Broth 27

Saumon Moutarde GF

*Mustard Seed North Atlantic Salmon, Petite Vegetables Confit,
Green Tomato Vinaigrette 39*

BREAD SERVICE

*Whole Mini French Baguette,
Whipped European Butter, Sea Salt*

6

Les Huîtres du Jour GF

*Premium Oyster of the Day
Yuzu & Horseradish Sauces*

Mkt



Special

Tuesday-Thursday Dozen for \$18

SIDES 11 GF

Pommes Frites

Choice of

Chinese Honey Mustard

Hunters Sauce

Lentil Cassoulet

Eggplant Caponata V

Garlic Baby Spinach

Our culinary team is glad to accommodate any dietary restrictions, please inform your server.

We reserve the right to add twenty percent gratuity to parties of six or more guests and to refuse service to anyone.

Consuming undercooked meats, poultry, seafood, shellfish, or eggs increases risk of food borne illness

GF Gluten Free

GFM Gluten Free Modified

V Vegetarian