

Resto  
**L'ANTOINETTE**

**HORS D'OEUVRES**

**Confite de Canard<sup>gf</sup>**

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

**Steak Tartare<sup>gfm</sup>**

Capers, Dijon Mustard, Smoked Paprika, Brandy,  
Shallots, Toasted Brioche **20**

**Fritto Misto Sel et Poivre**

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

**Saumon Cuit à l'Armagnac<sup>gfm</sup>**

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

**Moules de l'PEI au Vin Blanc<sup>gfm</sup>**

Mussels, White Wine, Cream, Parsley, Garlic **19**

**Consommé à l'Oignon Français<sup>gfm</sup>**

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

**SALADE**

**Salade d'Endives<sup>gf</sup>**

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

**Salade de Tomates au Basilic<sup>gf</sup>**

Heirloom Tomatoes, Burrata, Basil, Aged Balsamic **16**

**PLAT PRINCIPAUX**

**Steak Frites Épaule 8 oz Grillée<sup>gf</sup>**

Grilled Shoulder Tender Steak, Pommes Frites, Hunters Sauce **41**

**Sole Façon Colbert**

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

**Coq au Vin Moderne<sup>gf</sup>**

Pan-Roasted Breast, Braised Dark Meat in Burgundy Wine,  
Pearl Onions, Trumpet Mushrooms, Haricot Blanc **31**

**Gnocchi Poivron et Aubergine**

Potato Gnocchi, Eggplant Caponata, Tomato Water **27**

**Saumon Moutarde<sup>gf</sup>**

North Atlantic Salmon, Petite Vegetables Confit,  
Grain Mustard Jus **32**

**BREAD SERVICE**

Whole Mini French Baguette,  
Whipped European Butter,  
Sea Salt **6**

**Les Huîtres du Jour<sup>gf</sup>**

Premium Oyster of the Day  
Yuzu & Horseradish Sauces  
Mkt



**Weekly Special**  
**Tuesday-Thursday**  
**Dozen Oysters for \$18**

**SIDES<sup>gf</sup>**  
11

**Pommes Frites**

Choice of  
Chinese Honey Mustard  
Hunters Sauce

**Eggplant Caponata**

**Lentil Cassoulet**

**Garlic Baby Spinach**

**gf** • Gluten Free

**gfm** • Gluten Free Modified

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\*\*