

L'ANTOINETTE

HORS D'OEUVRES

Bread Service

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

Frites e Raclette

French Fries, Raclette Cheese **16**

Confite de Canard

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

Steak Tartare

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

Escargot Lagarde

Garlic Butter, Parsley, Biscuits **16**

Moules de l'PEI au Vin Blanc

Mussels, Vin Blanc, Cream,
Cayenne, Parsley, Garlic **19**

Consommé à l'Oignon Français

French Onion Consommé,
Vidalia Onions, Brioche, Gruyère **16**
(Prepared Tableside)

Fritto Misto Sel et Poivre

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



SALADE

Salade d'Endives

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

Salade de Tomates au Basilic

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



Le Bar à Huître



Premium Oyster of the Day
Yuzu & Horseradish Sauces **Mkt**

Weekly Special
Tuesday-Thursday
Dozen Oysters for \$18

PLAT PRINCIPAUX

Steak Frites

*served with duck fat fries

8oz Épaule 41

8oz Tenderloin 64

12oz NY Strip 61

8oz American Wagyu Sirloin 32

Amélioration 4

hunter sauce, bearnaise sauce
peppercorn sauce, truffle butter,
blue cheese butter

Sole Meunière

Pan Roasted *Dover Sole*, *Tourne Potatoes*, *Baby Spinach*, *Beurre Noisette*, *Capers* **59**

Coq au Vin Moderne

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

Saumon Moutarde

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

Boeuf Bourguignon

Classic Tender Braised Beef, *Burgundy Wine*,
Beef Stock, *Root Vegetables*, *Carrot Puree* **39**

Bouillabaisse

Classic Saffron Fume, *Mussels*, *Fish of the Day*,
Gulf Shrimp, *Lobster Tail*, *Rouille Toast* **56**

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