



# 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



## SALADE

### Salade Bistro

Local Greens, Fennel, Orange, Pickled Shallots,  
Lemon Vinaigrette 14

### 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



### Fritto Misto Sel et Poivre

Salt & Pepper Fritto Misto, Rock Shrimp,  
Squid, Zucchini, Honey Mustard 18

### Escargot Lagarde

Garlic Butter, Parsley, Butter Biscuits 16

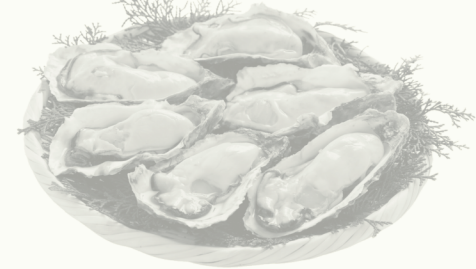
### Moules de l'PEI au Vin Blanc

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

### Classic Consommé à l'Oignon

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

## Le Bar à Huître



Premium Oyster of the Day  
Mignonette & Horseradish Sauces  
Mkt

Weekly Special  
Tuesday-Thursday  
Dozen Oysters for 18

## PLAT PRINCIPAUX

*\*Unlimited  
Ribeye & Frites  
\$49*

\*Price Includes Bread, Salad, and  
Unlimited Fries and Ribeye

\*Spread the word, not the meal—  
no takeaways! Freshly made, every time.

*A la Carte  
Steak Frites*

8oz Tenderloin 64

8oz American Wagyu Sirloin 39

Amélioration 3

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\*\*