

L'ANTOINETTE

HORS D'OEUVRES

Bread Service

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

Classic Consommé à l'Oignon

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

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, Soy,
Sesame Oil, 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, Hazelnut 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,
Squid, Zucchini, Honey Mustard **18**

Escargot Lagarde

Garlic Butter, Parsley, Butter Biscuits **16**

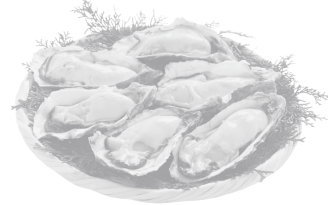
Moules de l'PEI au Vin Blanc

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

Huîtres Grillées

Garlic Butter, Parmesan, Breadcrumbs
3.75/ea

Le Bar à Huître



Premium Oyster of the Day
Mignonette & Horseradish Sauces
mkd

Weekly Oyster Special

Tuesday-Thursday

\$2 Raw - **\$3²⁵** Grilled

PLATS PRINCIPAUX

**Unlimited
Ribeye & Frites
\$59*

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

***Share the word, not the meal—
No takeaways! Freshly made, every
time.**

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, Seasonal Vegetables Confit,
Grain Mustard Jus **32**

Boeuf Bourguignon

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

Halibut Poêlé

Pan-Seared Halibut, Roasted Cauliflower,
Sweet Pea Puree, Tomato Beurre Blanc **46**

8oz Filet Mignon

Gruyere Mashed Potatoes, Sauteed Asparagus,
Creamy Hunter Sauce **64**

Our culinary team is glad to accommodate any dietary restrictions, please inform your server.
We reserve the right to add twenty percent gratuity to any check and to refuse service to anyone.
Consuming undercooked meats, poultry, seafood, shellfish, or eggs increases risk of food borne illness

WHITES

Champagne - Sparkling

	Glass	Bottle
B22 Crémant de Loire, Paul Buisse, N/V	15	56
B24 Rosé Crémant d'Alsace, Lucian Abrecht, N/V	15	56
B23 Champagne Laurant-Perrier Brut, Cuvee, N/V	25	110
B20 Champagne Veuve Clicquot Brut, N/V		110
BR12 Rosé Champagne Veuve Clicquot Brut, N/V		180
B25 Laurent-Perrier, Brut Millesime, 2015		220

Chardonnay - Burgundy

B10 Albert Bichot, Macon-Villages, 2023	16	60
B11 Christophe Patrice, Petite Chablis, 2024	18	68
B13 Bouchaine, Napa, 2022	18	68
BR3 Rombauer, 2023		90
BR4 Domaine Tolle-Beaut, Cote d'Or, 2022		115
BR2 Nickel & Nickel, Truchard Vineyard, Napa, 2024		130
B38 Domaine Alain Patriarche, Meursault, 2022		155
BR6 Far Niente, Chardonnay, Napa, 2023		155
BR7 Albert Bichot Chablis 1er Cru "Fourchaume" 2022		170
BR13 Moillard, Maursault, 2020		185
BR11 Pierre Mayeul, Chassagne-Montrachet, 2020		220
BR10 Robert Chavillon, Nuits-Saint-George, 2020		240

Sauvignon Blanc-Sancerre

B15 Domaine de Marci, Touraine, 2023	15	56
B35 Chateau La Freynelle, Bordeaux Blanc, 2024	15	56
B36 Mondovi Winery, Sauvignon Blanc, Napa, 2022	16	60
B16 Genetin, Pouilly-Fumé, 2022		80
B34 Lion du Suituirant, Graves, Bordeaux Sec 2022		80
B12 Roger Neveu, Sancerre, 2023	24	95
BR5 Hernri Bourgois, Sancerre, ES-56 2023		110
BR1 Hernri Bourgois, Sancerre, Montes Dames 2023		135

White Varietals

B33 Vouvray, Spring, Chenin Blanc, 2023	14	52
B14 Rose, Mirabeau, Provence, 2024	14	52
B31 Reisling, Specht, Grand Cru, 2021		60
B32 Pinot Gris, Lucien Albrecht, Alsace, 2023	16	68
B37 Vignobles Barreau, Blanc de Noir, 2023		68
B30 Aligote, Pierre Mayeul, Bourgogne, 2021		78
BR14 Condrieu, St. Cosme, 2022		180



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REDS

Cabernet - Bordeaux

	Glass	Bottle
B40 Chateau des Valenton Canteloup 2018	16	60
B54 San Simeon, Paso Robles, 2023	18	68
P17 The Vice, Napa Valley, 2023		84
K11 Chateau Mongravey, Margaux, 2022		95
P13 Groth, Oakville-Napa Valley, 2022		115
A17 Chasse-Spleen, Moulis des Medoc, 2022		115
I11 Château Haut-Batailley "Verso" Pauillac, 2017		115
I17 Duluc de Branaire, Ducre, St Julian, 2020		140
J11 Ch. La Tour Pibran, Pauillac 2018		150
D15 La Dame de Montrose, St Estephe, 2019		160
Q13 Ch. Meyney, Saint-Estephe, 2016		160
I15 Ch. Carbonnieux, Pessac-Leognan 2019		160
S11 Double Diamond, Schrader Cellars, 2022		165
N17 Brane-Cantenac, Margaux, 2eme, GC 2019		220
P12 Chateau Lascombes, Margaux, Grand Cru 2015		240
Q11 Clos du Marquis, St Julian, Grand Vin, 2009		280
E15 Grand Puy Lacoste, Pauillac, 2022		300
Q18 Fortunate Son, The Diplomat, Napa, 2019		300
D11 Chateau Lagrange, Saint Julian, GC 2005		330
Q15 Eliza, To Kalon, Oakville, Napa, 2021		340

Merlot - Bordeaux

B53 Chateau Saint-Andre Corbin, St. Emilion 2023	16	60
B43 Northstar, "Polaris", 2023	16	60
E13 Chateau Chauvin, St. Émilion Grand Cru, "Folie" 2020		85
A14 Domaine Faiveley, Nuits-St. George, 2022		98
H13 Pomerol Chateau de Sales, 2016		120
S16 Freemark Abby, Merlot, Napa, 2021		140
K15 Chateau Lassegue, St. Émilion Grand Cru, 2020		150

Pinot Noir - Burgundy

B42 Moillard, Cote De Nuits, Bourgogne 2022	18	68
B41 Pali Wine Co. 2022	18	68
E16 Flowers, Sonoma Coast, 2023		98
I13 Domaine Doreau Pommard Les Vignots, 2023		125
D13 Albert Bichot, Savigny-les-Beaune, 2019		125
G15 Albert Bichot, "Les Charmes" Santeney, 2023		140
C11 Dom. Trapet Rochelandet, Gevrey-Chambertin 2021		140
H11 Albert Bichot, Aloxe-Corton, 2019		150
H17 Moillard, Nuits-Saint-George, 1er Cru, 2020		180
F13 Domaine Tortochot, Gevry-Chambertin, 2022		180
F11 Pierre Meurgey, Beaune 1er Cru, 2020		180
F17 Domaine Roblet-Monnet, Volnay, 2020		190

GSM's & Others

B50 Le Grand Bouqueteau, Chinon Rouge, 2023	14	52
B44 Gerard Bertrand, "An 560", Côtes du Roussillon, 2021	14	52
B51 St. Cosme, Côtes du Rhone, 2024	16	60
B55 Chateau de Jarnioux, Beaujolais, 2023		60
B53 Gerard Bertrand, Malbec, Cahors, 2021		68
B46 Châteauneuf-Du-Pape, Papale Cuvee, 2021	22	80
E11 Gerard Bertrand, Cigalus, 2022		95
J15 Châteauneuf-Du-Pape, Domaine Charvin, 2021		145
C17 Chateau de Saint Cosme, Gigondas, 2023		150
A11 Domaine Du Pegau, Chateauneuf-Du Pape, 2021		185
H15 Saint Cosme, Cote Rotie, 2021		210
C13 Telegraphue, Chateauneuf du Pape, 2023		245