



# DINNER

## BRASSERIE MODERNE

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### SMALL PLATES

Warm Baguette   Artichoke-Raclette Dip	\$12
Soupe Du Jour	\$12
Crispy Calamari   House Tartare Sauce   Lemon   Espelettes	\$18
Cauliflower Beignets   Greek Yogurt   Sumac   Lemon (V)	\$15
*Ahi Tuna Crudo   Avocado   Jalapeno   Ponzu   Kaiware	\$20
Artisan Charcuterie   Cheese   Bread   Accoutrements	\$24
Grilled Spanish Octopus   Pimenton   Fingerling Potatoes   Chimichurri	\$22

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### MARKET GREENS

<b>ARTISAN CAESAR SALAD</b>	\$20
Brioche Croutons   Shaved Reggiano   White Anchovies   House Caesar Dressing	
<b>ORGANIC BABY BEETS &amp; BURRATA SALAD</b>	\$20
Arugula   Extra Virgin Olive Oil   Balsamic Glaze   Pepitas   Pomegranite	

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### SIDES

Parmesan Fries   Umami Mayo ( <i>Truffle Oil + \$2</i> )	\$10
Side Mesclun Salad   Champagne Vinaigrette (GF) (V)	\$10
Seasonal Roasted Vegetables (GF) (V)	\$10

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.

(GF) Gluten Free (V) Vegetarian



## HANDHELDS

*Choice Of Fries Or Salad*

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| <b>HOLLYWOOD BURGER</b>  | \$26 |
| 8 oz Chuck-Brisket Blend Patty   Gruyere   Shallot Jam  <br>Tomato   Greens   Brioche   Bacon or Avocado + \$2 |      |
| <b>MAINE LOBSTER ROLL</b>  | \$30 |
| Maine Lobster   Scallion   Bacon   Garlic   Lemon   Butter Sauce   |      |
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## ENTREES

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| <b>PROSCUITTO WRAPPED CHICKEN BREAST</b>   | \$34 |
| Potato Puree   Broccolini   Smoked Gouda   Sage Butter Sauce                             |      |
| <b>ROASTED BARRAMUNDI</b>  | \$38 |
| Roasted Cauliflower   Braised Fennel   Fingerling Potatoes  <br>Lemon-Caper Beurre Blanc |      |
| <b>CREAMY NDUJA PAPARDELLE</b>   | \$32 |
| Imported Nduja Sausage   Garlic   Calabrese Peppers   Tomato  <br>Pecorino               |      |
| <b>BRAISED OSSO BUCO</b>   | \$42 |
| 3-Hour Braised Beef Shank   Creamy Risotto   Glazed Baby<br>Vegetable                    |      |
| <b>14oz. GRILLED BERKSHIRE PORK CHOP</b>   | \$38 |
| Butternut Squash Puree   Brussels Sprouts   Wild Mushroom  <br>Mustard Jus               |      |
| <b>CLASSIC STEAK-FRITES</b>  | \$46 |
| 12 oz. Prime New York Steak   Garlic-Herb Butter   Parmesan French<br>Fries              |      |
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## DESSERTS

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|---|------|
| Profiteroles Pastry   Vanilla Ice Cream   Cocoa Sauce   Chantilly | \$12 |
| Warm Fuji Apple Tarte Tatin   Salt Caramel Ice Cream              | \$12 |
| Brulée Cheesecake   Berries                                       | \$12 |
| Brioche Bread Pudding   Vanilla Ice Cream                         | \$12 |
| Seasonal Sorbets   Berries  | \$12 |