

# BAR LA RUE

## raw

**CHILLED Oysters\***  
classic accoutrements GF  
½ DOZ 24.99 | DOZ 48.99

**SHRIMP COCKTAIL**  
horseradish cocktail sauce,  
dijon mustard aioli GF 24.99

**TUNA TARTARE\***  
avocado, tomato, shallot, yuzu,  
lavash crisp 23.99

**Shellfish TOWER\***  
45.99 per guest • minimum 2 guests  
oysters, poached shrimp,  
poached lobster, crab & avocado salad,  
classic cocktail sauce,  
dijon mustard aioli, mignonette GF

## Frite Style BOARD

10 chicken nuggets, mountain of fries,  
& all the sauces 45.99  
served with 2 mini martinis  
classic or espresso

**ENHANCE WITH OSETRA CAVIAR\***  
15g | 50.99  
30g | 78.99

**DOUBLE BLACK DIAMOND♦♦**  
upgrade 2 martinis to 2 glasses of  
Perrier Jouet Champagne 24.99

**GF: gluten friendly VG: vegetarian**

Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options.

\*Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.

An 18% gratuity will be included for parties of 6 or more in your final bill.

**A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.**

## snacks

*Bougie*  
**CHICKEN NUGGET\***  
3g osetra caviar,  
ranch crème fraiche 12.99 per piece

**STEAMED MUSSELS**  
shallot, garlic, bay leaf,  
white wine, cultured butter 28.99  
**ADD Frites** 8.99

**CRISPY CHICKEN WINGS**  
orange chili glaze, buttermilk ranch 19.99

**FRITES**  
garlic aioli 8.99

## fondue service

28.99 serves 2 guests  
gruyère cheese, aged cheddar,  
braised bacon, vegetable crudité,  
warm garlic sourdough

**ADD per person**  
POACHED SHRIMP 9.99  
CRISPY FRITES 8.99



## soup & salads

**FRENCH ONION SOUP**  
caramelized onion, gruyère,  
sourdough crouton 18.99

**LITTLE GEM CAESAR**  
garlic parmesan bread crumbs,  
24 month parmigiano VG 16.99

**KALE & ENDIVE**  
roquefort blue cheese, green grapes,  
smoked almonds, celery VG GF 16.99

### ADD

GRILLED FLAT IRON STEAK\* 12.99  
HERB CHICKEN BREAST 7.99  
POACHED SHRIMP 9.99  
ROASTED SALMON 10.99

## mains

**STEAK FRITES\***  
garlic aioli, crispy frites  
FLAT IRON 36.99  
PETITE FILET 54.99  
14oz NY STRIP 69.99

**ADD**  
*An Poivre* 6.99 | *Bearnaise* 6.99

**ROASTED FAROE ISLAND SALMON\***  
caper brown butter, brioche croutons,  
parsley, lemon 29.99

**CHICKEN SANDWICH** 18.99  
*grilled or crispy*  
*Regular*  
garlic aioli, house pickle slaw,  
honey, brioche

*Spicy*  
chili oil, szechuan pepper, hot honey,  
house pickle slaw, herb ranch

**LOBSTER ROLL**  
buttery brioche, old bay aioli,  
fennel, celery, lemon 34.99

**ALASKAN COD SANDWICH**  
*blackened or crispy*  
tartar sauce, tomato, fennel slaw 21.99

**GRILLED CHICKEN CAESAR WRAP**  
romaine lettuce,  
brioche croutons 18.99

*Royale* **WITH CHEESE**  
double smash burger, sharp american  
cheese, dijonnaise, caramelized onion,  
dill pickle 19.99

**ADD BACON** 6.99  
*Provence Style*  
served over gruyère cheese fondue 5.99



*The Frenchy\**  
shaved prime rib, gruyère,  
au poivre, horseradish,  
frites 29.99

# wine

## BUBBLES

**Cremant**, JC Calvet, bordeaux, fra (NV) 15.<sup>99</sup>

**Cremant Rosé**, Francois Montand, jura, fra (NV) 13.<sup>99</sup>

**NA**, Lyre, "Classico", AU 250ml 14.<sup>99</sup>

## PERRIER JOUET

glass | 24.<sup>99</sup> · 750ml bottle | 99.<sup>99</sup>

## WHITE

**Chardonnay**, Cave de Lugny, "la vieille reserve", macon, fra (2023) 13.<sup>99</sup>

**Rosé**, Mont Gravet, languedoc, fra (2024) 11.<sup>99</sup>

**Sancerre**, Sager & Verdier, loire, fra (2024) 25.<sup>99</sup>

**Sauvignon Blanc**, Bouchard Aine & Fils, languedoc, fra (2021) 14.<sup>99</sup>

## RED

**Bordeaux**, Chateau Loudenne, medoc, fra (2018) 22.<sup>99</sup>

**Cabernet Sauvignon**, Charles & Charles, "bolt", columbia valley, wa (2022) 12.<sup>99</sup>

**Cotes du Rhone**, Bieler, "la jassine", valreas, fra (2024) 13.<sup>99</sup>

**Pinot Noir**, Le Charmel, pays d'oc, fra (2023) 14.<sup>99</sup>

# beer

**STELLA ARTOIS** 7.<sup>99</sup>

**DESCHUTES FRESH HAZE** 7.<sup>99</sup>

**FOUNDERS** centennial ipa 7.<sup>99</sup>

**KRONENBOURG BLANC**

french wheat 8.<sup>99</sup>

**TWO BROTHERS  
DOMAINE DUPAGE**

french style country ale 8.<sup>99</sup>

**BUD LIGHT** 6.<sup>99</sup>

**CORONA PREMIER** 7.<sup>99</sup>

**MILLER HIGH LIFE** 5.<sup>99</sup>

**BLAKE'S TRIPLE JAM** cider 7.<sup>99</sup>

**BEST DAY** N/A kolsch 7.<sup>99</sup>

**NÜTRL PINEAPPLE** hard seltzer 8.<sup>99</sup>

# cocktails

## BONNE VIVANT

grey goose, aperol, eucalyptus, blood orange liqueur, lemon 16.<sup>99</sup>

## RASPBERRY BERET

jefferson's very small batch, chamomile, blackberry, lemon, raspberry, bitters 16.<sup>99</sup>

## MARSEILLES

patron silver, meletti, blueberry, hibiscus, lemon, brut 16.<sup>99</sup>

## STRAWBERRY SPRITZ

sipsmith strawberry smash, mint, lillet rose, lemon, prosecco 16.<sup>99</sup>

## LAVANDE VIOLETTE

grey goose le citron, giffard crème de violette, lavender, lemon, brut 15.<sup>99</sup>

## FRENCH KISS

creyente mezcal, luxardo del santo, lime, mango, serrano 16.<sup>99</sup>

## PAMPLEMOUSSE PALOMA

gran centenario, torched rosemary, grapefruit, lime 15.<sup>99</sup>

## ESPRESSO MARTINI

vanilla vodka, kahlúa, espresso 16.<sup>99</sup>

## BOLD FASHIONED

tin cup bourbon, vanilla bourbon demerara, bitters 16.<sup>99</sup>

## Zero Proof

### FAUX FIZZ

ritual gin alternative, lemon, Q grapefruit 13.<sup>99</sup>

### SPICY POSEUR

ritual tequila alternative, eucalyptus, lemon, serrano 14.<sup>99</sup>

### MANGO MULE-ISH

mango, mint, lime, ginger beer 8.<sup>99</sup>

### FRAISE NÎL

strawberry, mint, lemon, amarena cherries 8.<sup>99</sup>

## SHOTS

### LE CARAJILLO

liquor 43, espresso, white chocolate liqueur 8.<sup>99</sup>

### CITRON ROUGE

absolut, strawberry, mint, lemon 8.<sup>99</sup>

### FLORAL FLUMÉ

creyente mezcal, hibiscus, lime 8.<sup>99</sup>