

Two-Course Lunch

\$25 PER PERSON

First Course

CHOICE OF

LITTLE GEM CAESAR

garlic parmesan bread crumbs, 24 month parmigiano **VG**

KALE & ENDIVE SALADE

roquefort blue cheese, green grapes,
smoked almonds, celery **VG GF**

FRENCH ONION SOUP

caramelized onion, gruyère, sourdough crouton

Second Course

CHOICE OF

ROASTED FAROE ISLAND SALMON

caper brown butter, brioche croutons, parsley, lemon

CRISPY CHICKEN SANDWICH

Regulier: garlic aioli, house pickle slaw, honey, brioche

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

ROYALE WITH CHEESE

smash burger, sharp american cheese, dijonnaise,
caramelized onion, dill pickle

ADD BACON 6.⁹⁹

Provence Style

served over gruyère cheese fondue **5.⁹⁹**

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.

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

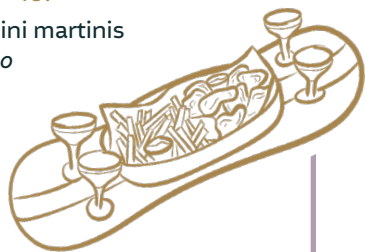
10 chicken nuggets, mountain of fries,
& all the sauces 45.⁹⁹
served with 2 mini martinis
classic or espresso

ADDITIONAL MARTINIS

8.⁹⁹ each

ENHANCE WITH OSETRA CAVIAR

15g | 50.⁹⁹ • 30g | 78.⁹⁹



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snacks

Bongie

CHICKEN NUGGET

3g osetra caviar,
ranch crème fraiche 12.⁹⁹ per piece

STEAMED MUSSELS

shallot, garlic, bay leaf,
white wine, cultured butter 27.⁹⁹

ADD *Frites* 8.⁹⁹

CRISPY CHICKEN WINGS

orange chili glaze, buttermilk ranch 19.⁹⁹

CRISPY TATER TOTS

smoked ketchup VG 12.⁹⁹

FRIES

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 FRIES 8.⁹⁹



salads

LITTLE GEM CAESAR

garlic parmesan bread crumbs,
24 month parmigiano VG 15.⁹⁹

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

mains

STEAK FRITES

garlic aioli, crispy frites

7oz HAND-CUT FILET 54.⁹⁹

5oz FLAT IRON 36.⁹⁹

14oz NY STRIP 69.⁹⁹

ADD

An Poivre 6.⁹⁹ | *Bearnaise* 6.⁹⁹

ROASTED FAROE ISLAND SALMON

caper brown butter, brioche croutons,
parsley, lemon 28.⁹⁹

CRISPY CHICKEN SANDWICH 17.⁹⁹

Regulier

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

Royale WITH CHEESE

smash burger, sharp american cheese,
dijonnaise, caramelized onion,
dill pickle 18.⁹⁹

ADD BACON 6.⁹⁹

Provence Style

served over gruyère cheese fondue 5.⁹⁹



The Frenchy

grilled flat iron, sauce au poivre,
french onion marmalade,
frites 34.⁹⁹

\$1 from each sold throughout September
will be donated to the Greater Chicago
Food Depository in honor of
Hunger Action Month.



wine

BUBBLES

Cremant, JC Calvet, bordeaux, fra (NV) 15.⁹⁹

Cremant Rosé, Francois Montand, jura, fra (NV) 13.⁹⁹

NA, Lyre, "Classico", AU 250ml 14.⁹⁹

PERRIER JOUET

glass | 24.⁹⁹ • 375ml bottle | 49.⁹⁹

WHITE

Chardonnay, Cave de Lugny, "la vieille reserve", macon, fra (2023) 13.⁹⁹

Rosé, Mont Gravet, languedoc, fra (2024) 11.⁹⁹

Sancerre, Sager & Verdier, loire, fra (2023) 25.⁹⁹

Sauvignon Blanc, La Perriere, "la petite", loire, fra (2023) 12.⁹⁹

RED

Bordeaux, Chateau Loudenne, medoc, fra (2016) 22.⁹⁹

Cabernet, Charles & Charles, "bolt", columbia valley, wa (2021) 12.⁹⁹

Cotes du Rhone, Bieler, "la jassine", valreas, fra (2024) 13.⁹⁹

Pinot Noir, Le Charmel, pays d'oc, fra (2023) 14.⁹⁹

cocktails

BONNE VIVANT

grey goose, aperol, eucalyptus, blood orange liqueur, lemon 17.⁹⁹

RASPBERRY BERET

jefferson's very small batch, chamomile, blackberry, lemon, raspberry, bitters 16.⁹⁹

LA RIVIERA

bacardi silver, select aperitivo, orgeat, passion fruit, lime 15.⁹⁹

**contains almond*

STRAWBERRY SPRITZ

malfy, strawberry mint, lillet rose, lemon, prosecco 16.⁹⁹

LAVANDE VIOLETTE

haku vodka, giffard crème de violette, lavender, lemon, brut 15.⁹⁹

FRENCH KISS

creyente mezcal, luxardo del santo, lime, mango, serrano 16.⁹⁹

PAMPLEMOUSSE PALOMA

gran centenario, torched rosemary, grapefruit, lime 15.⁹⁹

ESPRESSO MARTINI

vanilla vodka, kahlúa, espresso 16.⁹⁹

BOLD FASHIONED

tin cup bourbon, vanilla bourbon demerara, bitters 16.⁹⁹

beer

STELLA ARTOIS 7.⁹⁹

DESCHUTES FRESH HAZE 7.⁹⁹

FOUNDERS centennial ipa 7.⁹⁹

KRONENBOURG BLANC

french wheat 8.⁹⁹

**TWO BROTHERS
DOMAINE DUPAGE**

french style country ale 8.⁹⁹

BUD LIGHT 6.⁹⁹

CORONA PREMIER 7.⁹⁹

MILLER HIGH LIFE 5.⁹⁹

BLAKE'S TRIPLE JAM cider 7.⁹⁹

BEST DAY N/A kolsch 7.⁹⁹

NÜTRL PINEAPPLE hard seltzer 8.⁹⁹

Zero Proof

FAUX FIZZ

ritual gin alternative, lemon, Q grapefruit 13.⁹⁹

SPICY POSEUR

ritual tequila alternative, eucalyptus, lemon, serrano 14.⁹⁹

MANGO MULE-ISH

mango, mint, lime, ginger beer 8.⁹⁹

FRAISE NÎL

strawberry, mint, lemon, amarena cherries 8.⁹⁹



SANTE!

shots

LE CARAJILLO

liquor 43, espresso, white chocolate liqueur 8.⁹⁹

CITRON ROUGE

absolut, strawberry, mint, lemon 8.⁹⁹

FLORAL FLUMÉ

creyente mezcal, hibiscus, lime 8.⁹⁹