

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

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



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

7oz HAND-CUT FILET 54.⁹⁹

5oz FLAT IRON 36.⁹⁹

14oz NY STRIP 69.⁹⁹

ADD

Au Poivre 6.⁹⁹

Bearnaise 6.⁹⁹

ROASTED FAROE ISLAND SALMON*

caper brown butter, brioche croutons,
parsley, lemon 29.⁹⁹

CRISPY CHICKEN SANDWICH 18.⁹⁹

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

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) 15.⁹⁹

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

NA, Lyre, "Classico", AU 250ml 14.⁹⁹

PERRIER JOUET

glass | 24.⁹⁹ • 750ml bottle | 99.⁹⁹

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 (2024) 25.⁹⁹

Sauvignon Blanc, La Perriere, "la petite", loire, fra (2024) 12.⁹⁹

RED

Bordeaux, Chateau Loudenne, medoc, fra (2018) 22.⁹⁹

Cabernet Sauvignon, Charles & Charles, "bolt", columbia valley, wa (2022) 12.⁹⁹

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

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

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

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

**contains almond*

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

STRAWBERRY SPRITZ

sipsmith strawberry smash, mint, lillet rose, lemon, prosecco 16.⁹⁹

LAVANDE VIOLETTE

grey goose le citron, 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

HOT

L'ORANGE BLOSSOM

wheatly vodka, domaine de canton, orange blossom, lemon 14.⁹⁹

JEAN-CLAUDE

sazerac rye, bénédictine, blackberry, mint, lemon 14.⁹⁹

MULLED WINE 11.⁹⁹

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

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