

BAR LA RUE

2-COURSE LUNCH MENU 25.

first course

choice of

LITTLE GEM CAESAR
KALE & ENDIVE SALADE
FRENCH ONION SOUP

second course

choice of

ROASTED FAROE
ISLAND SALMON
CHICKEN SANDWICH
ROYALE WITH CHEESE

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

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 21.99

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
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

TUNA POKE BOWL*

sushi rice, avocado,
daikon radish, cucumber salad,
crispy shallots 23.99

PROTEIN BOWL

jasmine rice, quinoa,
cucumber salad, cherry tomato,
baby spinach, tzatziki

choice of:

CHICKEN 18.99 | SALMON 21.99

ROASTED FAROE ISLAND SALMON*

caper brown butter,
brioche croutons,
parsley, lemon 29.99

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

GF: gluten friendly

VG: vegetarian

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

handhelds

served with frites or house slaw

GRILLED CHICKEN CAESAR WRAP

romaine lettuce,
brioche croutons 18.99

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

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

FRENCH DIP*

shaved prime rib, gruyère,
au poivre, horseradish 29.99

Frite Style BOARD

10 chicken nuggets, mountain of fries,
& all the sauces 45.99

served with 2 mini martinis
classic or espresso

DOUBLE BLACK DIAMOND ♦♦

upgrade 2 martinis to 2 glasses of
Perrier Jouet Champagne 29.99

*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.

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, Bouchard Aine & Fils, languedoc, fra (2021) 14.⁹⁹

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

cocktails

BONNE VIVANT

grey goose, aperol, eucalyptus, blood orange liqueur, lemon 16.⁹⁹

RASPBERRY BERET

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

STRAWBERRY SPRITZ

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

MARSEILLES

patron silver, meletti, blueberry, hibiscus, lemon, brut 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

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

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