

HORS D'OEUVRES

ONION SOUP GRATINEE	19
HOUSEMADE CHICKEN NOODLE SOUP <i>organic chicken, spring vegetables, noodles</i>	14
ESCARGOTS <i>garlic, parsley, butter</i>	22
TRUFFLE MAC & CHEESE	24
FRIED CALAMARI <i>lemon garlic aioli, marinara</i>	25
CLAMS OREGANATA	22
GRILLED CALAMARI <i>extra virgin olive oil, lemon, herbs</i>	24
JUMBO LUMP CRAB CAKE	29
YELLOWFIN TUNA TARTARE <i>white soy, avocado cream</i>	29
STEAK TARTARE <i>hand cut filet mignon, served the classic style</i>	32

BAJA FISH TACOS

<i>mango, cilantro and sriracha mayo</i>	
BLACKENED SEABASS	22
BLUEFIN TUNA	25
GRILLED SHRIMP	24

MUSSELS

TOMATO, LEEKS PERNOD
or THAI COCONUT SAUCE 33
served with frites

LES SALADES

MIXED BABY GREENS <i>tomato, cucumber, carrots, mustard lemon vinaigrette</i>	16
add GOAT CHEESE	18
CAESAR SALAD <i>romaine hearts, croutons, classic dressing</i>	20
ICEBERG WEDGE <i>tomato, bacon lardon, creamy maytag bleu cheese dressing</i>	21
APPLE PEAR SALAD <i>mixed greens, d'anjou pear, granny smith apple, truffle pecorino, walnuts, pear vinaigrette</i>	22
GREEK SALAD <i>romaine, tomato, cucumber, red & yellow peppers, onion, olives, feta cheese, red wine vinaigrette</i>	22
BEET SALAD <i>red and gold beets, asparagus, haricot verts, baby arugula, candied walnuts, avocado, boucheron cheese, cabernet vinaigrette</i>	23

LARGE SALADES

THE BEVERLY <i>chopped, grilled chicken, romaine, tomatoes, avocado, hard boiled egg, beets, bacon, cheddar, balsamic vinaigrette</i>	30
CHINESE CHICKEN SALAD <i>napa cabbage, red cabbage, romaine, snow peas, peanuts, carrot, cilantro, Thai basil, crispy wonton, sesame ginger dressing</i>	32
SALAD NICOISE <i>seared tuna, baby field greens, fingerling potatoes, roasted peppers, haricot verts, nicoise olives, tomato, egg, cabernet vinaigrette</i>	33
AHI TUNA POKE BOWL <i>steamed white rice, avocado, radish, edamame, mango, diakon sprout, cucumber salad, pickled ginger, poke dressing</i>	35

BAR FRITES

RESTAURANT

LE PANIER

a basket of freshly baked
BREADS & PASTRIES 18

LES OEUFs

TWO ORGANIC EGGS <i>any style, homefries</i>	18
AVOCADO TOAST <i>two eggs any style, multigrain bread</i>	22
EGGS BENEDICT <i>poached eggs, ham, hollandaise on an english muffin, homefries</i>	24
THREE EGG OMELETTE <i>choice of three fillings: spinach, mushroom, fine herbs, ham, tomato, peppers, gruyère and cheddar, homefries</i>	22
SMOKED SALMON BENEDICT <i>poached eggs, smoked salmon, hollandaise on an english muffin, homefries</i>	26
STEAK & EGGS <i>7 oz. strip steak, two eggs any style, homefries</i>	39

BREAKFAST ENTREES

HOME MADE GRANOLA <i>organic yogurt and fresh berries</i>	17
VANILLA BELGIAN WAFFLE <i>fresh berries, whipped cream</i>	22
BUTTERMILK PANCAKES <i>warm blueberry compote, maple syrup</i>	22
FRENCH TOAST <i>challah bread, sweet butter, fresh berries, warm maple syrup</i>	23
HUEVOS RANCHEROS <i>crispy tortilla, tomatillo verde, jack cheese, avocado, lima crema</i>	22
SHORT RIB HASH <i>choice of egg, spinach, potato, hollandaise sauce</i>	22
BREAKFAST BOWL <i>egg, farro salad (roasted sweet potatoes, dried cranberries, sunflower seeds, lemon vinaigrette) grilled zucchini, roasted tomatoes, arugula, julienne carrots, shredded red cabbage</i>	23
SMOKED SALMON PLATE <i>toasted bagel, classic accompaniments</i>	28

SANDWICHES & SLIDERS

<i>served with pomme frites</i>	
HAMBURGER <i>signature house blend, brioche bun</i>	25
CHEESEBURGER <i>signature house blend, choice of cheese, brioche bun</i>	27
VEGGIE BURGER <i>our signature blend, jack cheese, soy glaze</i>	25
GRILLED CHICKEN CLUB <i>triple decker toasted brioche, avocado, bacon, lettuce, tomato, red onion, sweet garlic mayo</i>	25
CRISPY CHICKEN SANDWICH <i>Sesame seeds, coleslaw, pickles, tomato, onion, harrisa mayo</i>	28
FRENCH DIP <i>prime roast beef, baguette, mayo, au jus</i>	32
SLICED STEAK SANDWICH <i>sautéed onion, gruyère</i>	39
TUNA BLT <i>seared yellowfin, bacon, lettuce, tomato, avocado, garlic aioli</i>	35
BURGER SLIDERS	25
CHEESEBURGER SLIDERS	27

PIZZETTES

MARGHERITA <i>tomato, basil, house made mozzarella</i>	24
MUSHROOM	29
SAUSAGE & JALAPEÑO	29
ROBIOLA <i>truffle oil</i>	32

PASTA

SPICY RIGATONI	32
PAPPARDELLE BOLOGNESE	34
LINGUINE WHITE CLAM SAUCE	34

STEAK FRITES

<i>served with pomme frites</i>	
<i>all our steaks are USDA PRIME and hand-crafted by our expert butchers</i>	
STEAK FRITES	44
FILET MIGNON	60
FILET MIGNON AU POIVRE	63
PRIME SIRLOIN	65
COLORADO BONE-IN RIB EYE	89

POULTRY

GRILLED CHICKEN PAILLARD <i>frisée, mache, roasted tomato, shaved parmesan</i>	31
CHICKEN PARMIGIANA <i>breaded chicken cutlet, tomato sauce, mozzarella, gruyère, haricot verts</i>	36
PAN-ROASTED ORGANIC CHICKEN <i>spinach, pomme puree</i>	37

FISH

<i>all fish can be simply prepared with lemon and olive oil</i>	
FISH & FRITES <i>crispy cod, herb remoulade</i>	28
PAN ROASTED SALMON <i>French lentils</i>	39
GRILLED FILET OF BRANZINO <i>with rice and spinach</i>	45
SEARED CHATHAM HALIBUT <i>asparagus, wild mushrooms, beurre blanc</i>	46
STUFFED JUMBO SHRIMP <i>jumbo shrimp with fresh crabmeat</i>	48

POMME FRITES

<i>served with choice of one sauce:</i>	
<i>roasted garlic aioli, bleu cheese, wasabi aioli, BBQ chipotle</i>	
<i>an assortment of all sauces 2.00</i>	
HOME MADE POMME FRITES	12
SWEET POTATO FRIES	14
TRUFFLE FRITES	15

BRUNCH ADD ONS

2 AVOCADO TOAST	12
HASH BROWNS	11
HAM, BACON OR SAUSAGE	12
TWO ORGANIC EGGS	12