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## *Appetizers*

### STEAK TARTARE\*

capers, onions, cornichons, quail egg and crisp bread

### RUDI'S SEAFOOD TOWER\*

lump crab, north sea shrimp, octopus, brandy cocktail sauce

### ESCARGOTS BOURGUIGNONNE

Burgundy snails, garlic parsley butter

### BOUILLABAISSSE MARSEILLAISE\*

red mullet, lobster claw, sole, shrimp, snapper, clams, mussels, tomatoes, saffron, orange zest, rouille, country bread

### TUNA SALADE NIÇOISE\*

tomato, olives, potatoes, haricot verts, red onions

### FOIE GRAS TORCHON\*

fig reduction, crisp brioche

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### FRUITS DE MER\*

(serves two)

lobster claws, langoustines, crab claws,  
jumbo shrimp, mussels, clams, oysters

**\$25 supplement**

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\* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.



## *Les Entrées*

### BROILED FRESH CATCH OF THE DAY\*

served with your choice of lemon butter,  
rémoulade, or ginger sauce

### BROILED MAINE LOBSTER\*

brown lemon butter, soffrito

### WHOLE DOVER SOLE MEUNIÈRE\*

parsley, lemon butter

### RACK OF LAMB PERSILLADE\*

lamb jus, arugula pesto, goat cheese panisse

### SALT CRUST BAKED BRANZINO\*

herbes de Provence, tarragon beurre-fondue

### STEAK FRITES\*

black pepper crusted beef tenderloin,  
green peppercorn cream, onions, french fries

### SOUFFLÉ AU FROMAGE

double baked goat cheese soufflé, salad greens

 Vegetarian

A charge of \$15 will be added to your check per additional entrée.

Cheese may be non-vegetarian.

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## Side Dishes

French fries

cauliflower purée

wild rice

green beans

truffle mashed potatoes

ratatouille

## Desserts

### PROFITEROLES

hot chocolate sauce, Chantilly cream

### CRÊPES SUZETTE

vanilla ice cream

### APPLE TARTE TATIN

sea salt caramel ice cream

### RUDI'S SOUFFLÉ

version of the famed Salzburger Nockerl

### ARTISANAL FRENCH CHEESE PLATE

dried fruits, nuts, crackers

### PETITS FOURS

### FRENCH PRESS COFFEE OR ESPRESSO

espresso - 2.50

cappuccino - 3.50

extra shot - .75

An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase a la carte menu items.