

PASTIS

MIDDAY

HORS D'OEUVRES

OYSTERS* mignonette	26.00
SHRIMP COCKTAIL	24.00
TUNA CARPACCIO* lemon vinaigrette	26.00
SCALLOP CRUDO* passionfruit	21.00
CRISPY ARTICHOKEs garlic aioli	19.00
ONION SOUP GRATINÉE	19.00
ESCARGOTS garlic-parsley butter	21.00

SALADES ET SANDWICHES

WARM SHRIMP SALAD lemon beurre blanc, avocado	27.00
SALADE NIÇOISE confit tuna, dijon vinaigrette	29.00
SALADE VERTE haricots verts, radishes	15.00
CROQUE MONSIEUR / CROQUE MADAME (+\$2)	22.00
CHEESEBURGER À L'AMÉRICAIN*	27.00

ENTRÉES

NY STRIP FRITES* maître d'hôtel butter	49.00
TROUT AMANDINE haricots verts, brown butter	33.00
MOULES FRITES white wine, garlic	29.00
CHICKEN PAILLARD almonds, picholine olives	26.00
GRUYÈRE OMELETTE fines herbes	18.00

GARNITURES

HARICOTS VERTS	10.00
SAUTÉED SPINACH	12.00
POMMES FRITES	12.00

MILKSHAKES

Chocolate, Vanilla and Strawberry
\$9 EACH

PASTIS FROMAGES

SELECTION OF CHEESES 3 OR 5
\$7 EACH

DESSERTS

PROFITEROLES
vanilla ice cream,
bittersweet chocolate
15.00

VANILLA BEAN
CRÈME BRÛLÉE
warm madeleine
13.00

KEY LIME TART
toasted meringue,
raspberry, almond crust
14.00

RASPBERRY VACHERIN
layers of fresh raspberry,
vanilla bean ice cream,
crisp meringue
14.00

DARK CHOCOLATE
MOUSSE
13.00

STICKY TOFFEE
PUDDING
vanilla ice cream
14.00

CITRON GIVRÉ
lemon sorbet
11.00

ARTISANAL SORBET
& ICE CREAM
8.00

LUNCH	MONDAY - FRIDAY	11:30 AM - 3:00 PM
MIDDAY	MONDAY - SUNDAY	3:00 PM - 5:00 PM
DINNER	SUNDAY - WEDNESDAY	5:00 PM - 11:00 PM
	THURSDAY - SATURDAY	5:00 PM - 12:00 AM
BRUNCH	SATURDAY - SUNDAY	10:00 AM - 3:00 PM

An 18% gratuity calculated on total food and beverage is automatically added to guest checks for parties of 6 or more.
Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies, we are afraid we cannot always guarantee meeting your needs. 101124