

DINNER MENU

Brasserie 73

BISTRO & WINE BAR

le potage & la salade

SOUP & SALAD

Salade Maison 8

Mixed greens, carrots, cucumbers, heirloom tomatoes, red onions

Salade César 10

Romaine hearts, parmesan tuille, garlic parmesan croutons, and Caesar dressing

Lobster Bisque 12

Creamy lobster bisque with poached lobster topped with a flaky pastry

French Onion Soup 9

Five onions, sherry veal broth, crostini, melted Gruyère and provolone cheese

Salade Niçoise 14

Mixed greens, romaine lettuce, red bell peppers, red onions, heirloom tomatoes, green beans, crostini, hard-boiled egg, seared Ahi tuna, white balsamic vinaigrette

les hors d'oeuvres

APPETIZERS

Plateau de Charcuterie 18

Daily artisanal meats and cheeses, mustards, jams, and accoutrements

Tartare de Thon 15

Tuna tartare served over mixed greens with a parmesan tuille

Oeufs Farcis 8

Deviled eggs with mixed greens, fried pork belly, and cornichon

Huîtres du Jour 18

A daily selection of fresh oysters served with cocktail sauce and mignonette

Fruits de Mer Fondue 14

Shrimp and crab fondue with gouda cheese served with toasted crostini and fresh fruits

Moules Marinières 15

Mussels in a white wine cream sauce served with baked garlic bread

Foie Gras 18

Pan seared foie gras over apple cinnamon crisps with mixed berry coulis

Escargots 15

Flaky puff pastry filled with sautéed snails in a white wine cream sauce



MENU DÎNER

les plats principaux

ENTRÉES

Coq au Vin 23

French chicken breast cooked in a reduced red wine sauce served over roasted fingerling potatoes and sautéed spinach, red bell peppers, lardons, and red onions

Cordon Bleu 23

Breaded chicken breast stuffed with black forest ham and melted Gruyère cheese served with potatoes dauphinoise and vegetable du jour with a creamy swiss béchamel sauce

Duck à l'Orange 32

Pan-seared duck breast and leg served over whipped potatoes and poached leeks. Served with orange gastrique

Filet Mignon 38

House-cut 8 oz. filet mignon served over whipped potatoes and vegetable du jour, served with a creamy béarnaise sauce

Steak au Poivre 36

House-cut ribeye steak crusted with tri-colored peppercorns served with roasted fingerling potatoes and vegetable du jour with a creamy cognac sauce

Saumon à la Poêle 27

Crispy pan-seared Atlantic salmon over almond rice pilaf and poached leeks served with a lemon beurre blanc sauce

Coquilles St. Jacques 32

Pan-seared sea scallops with wild mushrooms in a scallop shell over potatoes dauphinoise and vegetable du jour with a creamy mornay sauce

Bouillabaisse 29

Shrimp, scallops, mussels, and Atlantic salmon tossed in a tomato saffron broth with fennel, onions, and potatoes

Loup de Mer à la Provençale 36

Pan seared Chilean sea bass over roasted tomatoes, red onions and roasted fingerling potatoes with a balsamic marinade

Ratatouille 19

Grilled eggplant, zucchini, squash, tomato, and red pepper, over almond rice pilaf with goat cheese and a red pepper coulis

Pâtes Alimentaires 18

Pappardelle pasta sautéed with a wild mushroom medley, baby spinach and heirloom tomatoes in a lemon butter sauce

Croquettes de Crabe 27

Pan-seared crab cakes served over green bean and corn succotash and almond rice pilaf with a spicy cucumber aioli

* 20% gratuity added to parties of 6 or more.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

