

LUNCH MENU

Brasserie 73

BISTRO & WINE BAR

le potage & la salade

SOUP & SALAD

Salade Maison 8

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

Lobster Bisque 12

Creamy lobster bisque, poached lobster topped with a flaky pastry

Salade César 10

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

French Onion Soup 9

Five onions, sherry veal broth, crostini, melted Gruyere 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

Carte de Charcuterie 17

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

Tartare de Thon 11

Tuna tartare served over mixed greens with parmesan tuille

Fruits de Mer Fondue 8

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

les sandwiches

SANDWICHES

Served with a side of pomme frites or salade maison.

Croque Monsieur 12

Toasted sourdough bread with black forest ham, Gruyère cheese and sauce béchamel

Croque Madame 13

Toasted sourdough bread with black forest ham, Gruyère cheese, a poached egg and sauce béchamel

Trempelette Française 12

Thinly sliced warm roast beef with melted Gruyère cheese on a toasted artisan roll

Sandwich au Poulet 12

Sliced grilled chicken with mixed greens, tomatoes and red onion on an artisan roll

Croquette de Crabe 13

Pan-seared crab cake served on a toasted brioche roll with boston lettuce, tomato, red onion and tartar sauce

les plats principaux

ENTRÉES

Cordon Bleu 18

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

Saumon à la Poêle 19

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

Ratatouille 17

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

Pâtes Alimentaires 16

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

Croquettes de Crabe 18

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

Quiche du Jour 12

Served with side salade maison

*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.

