

BON APPETIT

RESTAURANT



STARTERS

BROILED FRENCH ONION SOUP..... \$10
CARAMELIZED ONIONS, RICH BROTH,
SWISS CHEESE, CROUTON

GRILLED SPANISH OCTOPUS..... \$19
TOSSED IN A CHARDONNAY BEURRE BLANC WITH BACON,
HEIRLOOM TOMATOES, KALE CHIPS & SAFFRON AIOLI

CLASSIC ESCARGOT..... \$16
SWEET GARLIC, BUTTER, HERBS,
HINT OF CURRY, GRILLED BAGUETTE

STEAMED MUSSELS..... \$16
IN WHITE WINE BUTTER, SHALLOTS & GARLIC BROTH

**BON APPETIT
CHARCUTERIE**..... \$14 PER PERSON
AN ASSORTMENT OF CHEESES, MEATS,
CONDIMENTS, FRUITS & NUTS
MINIMUM 2 PEOPLE

SEARED CRAB CAKE..... \$24
HANDMADE, SEARED IN BUTTER, MANGO REMOULADE,
PISTACHIO CRUMB

NEW ORLEANS STYLE BBQ SHRIMP..... \$17
PAN SEARED SHRIMP, CRISPY POLENTA, BBQ BUTTER SAUCE,
AND ORANGE BLOSSOM JAM.

RAW & CHILLED

LOBSTER & AVOCADO STACK..... \$30
FRESH MANGO, TOASTED PISTACHIO, CILANTRO,
CHIVE OIL, COGNAC SAUCE

SESAME CRUSTED AHI TUNA..... \$17
YUZU PONZU, WASABI AVOCADO CREAM, WONTON CRISP

CLASSIC COLD SMOKED SALMON.... \$18
ON POTATO PANCAKES WITH APPLE CELERY SLAW, CAPERS, RED
ONION & MUSTARD DILL DRESSING

JUMBO SHRIMP COCKTAIL..... \$18
GIN COCKTAIL SAUCE, LEMON

HALF SHELL OYSTERS..... MRKT
DAILY SELECTION
GIN COCKTAIL SAUCE, CUCUMBER & APPLE MIGNONETTE.
CHOICE OF 6 OR 12 OYSTERS

GRAND SEAFOOD TOWER..... MRKT
SEASONAL INSPIRATION BY OUR CHEFS
SERVES 2-4

SALADS

COBB..... \$22
CHOPPED LETTUCE, SMOKED BLUE CHEESE,
AVOCADO, EGG, TOMATO, CRISP PANCETTA, ROASTED TURKEY,
CLASSIC VINAIGRETTE

LOBSTER WEDGE SALAD..... \$36
BABY ICEBERG, SMOKED BLUE CHEESE CRUMBLES, CRISPY
BACON, AND BURGUNDY VINAIGRETTE

CLASSIC CAESAR SALAD..... \$15
CROUTONS, WHITE ANCHOVY, PARMESAN CRISP,
HOUSEMADE DRESSING

GREEK SALAD..... \$16
TRADITIONAL PREPERATION; ONION, HOUSEMADE POTATO
SALAD, FETA, WHITE ANCHOVY

1976 ACHIEVA SALAD..... \$17
SWISS, SMOKED HAM, SALAMI, PARMESAN,
AND BURGUNDY VINAIGRETTE

SMALL CLASSIC CEASAR SALAD..... \$8
CROUTONS, WHITE ANCHOVY, PARMESAN CRISP,
HOUSEMADE DRESSING

HOUSE SALAD..... \$6
MIXED GREENS, SUNFLOWER SEEDS, TOMATOES, OLIVES,
SUNFLOWER SEEDS, SHAVED PARMESAN, CITRUS VINAIGRETTE

ADD ON
CHICKEN BREAST \$8
GRILLED SALMON \$8
GRILLED SHRIMP \$12
GROUPEL \$20

LIGHTER SELECTIONS

LOCAL GROUPEL SANDWICH..... \$25
LIGHTLY DUSTED GROUPEL, HOUSEMADE TARTAR,
LETTUCE, TOMATO, ONION

THE CURE SANDWICH..... \$19
CAPICOLA, SOPRESSATA, SWISS, ARUGULA, GARLIC AIOLI

BISTRO BURGER..... \$18
RED WINE CARAMELIZED ONIONS, BRIE, GARLIC AIOLI, AND
ARUGULA

MAINE LOBSTER ROLL..... \$36
OPEN FACED SOURDOUGH, LETTUCE, TOPPED WITH LOBSTER
AND A SIDE OF FRESH SEASONAL FRUITS AND BERRIES

CAN BE ADAPTED TO GLUTEN FREE

VEGETARIAN SELECTIONS

STEAKS & CHOPS

ALL STEAKS ARE BRAVEHEART BRAND USDA UPPER CHOICE
CORN FED MIDWESTERN BEEF

KONA CRUSTED RIBEYE (16OZ)  **\$52**
COFFEE CRUSTED, COGNAC GREEN PEPPERCORN SAUCE,
VEGETABLE AND POTATO OF THE DAY

FILET MIGNON 
BÉARNAISE SAUCE, VEGETABLE AND POTATO OF THE DAY
8 OUNCE \$55
5 OUNCE \$42

NY STRIP OSCAR (12OZ)  **\$54**
LUMP CRAB, ASPARAGUS, BÉARNAISE, VEGETABLE AND
POTATO OF THE DAY

PORK OSSOBUCO **\$38**
MUSHROOM RISOTTO & TOASTED ALMONDS WITH DEMI-GLACE

PISTACHIO CRUSTED RACK OF LAMB 
HERB MARINATED, PISTACHIO CRUST,
LAMB DEMI GLACE, HOMEMADE MINT JELLY, FINGERLING
POTATOES AND VEGETABLE OF THE DAY
FULL RACK \$54
HALF RACK \$38

ADD LOBSTER TO YOUR STEAK **\$42**
ADD AN 8OZ BROILED ROCK LOBSTER TAIL SERVED WITH
SWEET MELTED BUTTER AND LEMON

SIDE DISHES

LARGE SERVINGS TO SHARE

TRUFFLE PASTA **\$12**
FETTUCCINE PASTA TOSSED IN TRUFFLE BUTTER

ROASTED BRUSSEL SPROUTS **\$9**
CANDIED BACON AND BALSAMIC GLAZE

CRAB STIRFRY **\$18**

EXOTIC MUSHROOM RISOTTO **\$12**
CRISPY SHIITAKE MUSHROOM AND TOASTED ALMONDS

VEGETABLE OF THE DAY  **\$8**

POTATO OF THE DAY **\$8**

**CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD,
POULTRY, SHELLFISH, OYSTERS, OR EGGS MAY INCREASE YOUR
RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE MEDICAL
CONDITIONS.**

SHARED PLATES WILL INCUR A \$5 SURCHARGE

BON APPETIT CLASSICS

GROUPEL BON APPETIT  **\$47**
SAUTEED, HEIRLOOM TOMATOES, CAPER BERRIES, FETA, LEMON
BUTTER SAUCE, CUCUMBER SALAD, AND FINGERLING POTATOES

DOVER SOLE  **\$49**
LIGHTLY SAUTEED IN LEMON BUTTER, TOASTED ALMONDS,
CHARRED LEMON, FINGERLING POTATOES, AND VEGETABLE OF
THE DAY. DEBONED TABLESIDE

BOUILLABAISSE  **\$42**
SHRIMP, MUSSELS, SCALLOPS, GROUPEL IN A
SAFFRON FUMET, GRILLED BAGUETTE

MAPLE SAGE ROASTED HALF DUCKLING **\$36**
MAPLE SAGE GLAZE, FIRE ROASTED SWEET POTATOES, AND
SAUTÉED SPINACH

COMPOSED SEASONAL ENTREES

CHICKEN WITH RED WINE DEMI  **\$29**
PEARL ONIONS, EXOTIC MUSHROOMS, RED WINE DEMI GLAZE,
HERBS, VEGETABLE AND POTATO OF THE DAY

PAN SEARED SCALLOPS  **\$48**
BRONZED, SWEET CORN BROTH, CRISPY PANCETTA, FINGERLING
POTATOES, SAUTEED SPINACH


SNAPPER AND CRAB STIRFRY **\$42**
STIR FRIED MIXED ASIAN VEGETABLES WITH
LUMP CRAB, AND GINGER SAKE GLAZE

LAND & SEA  **\$42**
ROSEMARY FILET MIGNON TIPS AND SEA SCALLOPS WITH
MUSHROOM RISOTTO AND SAFFRON AIOLI

SALMON ESCABECHE  **\$36**
GRILLED, TOPPED WITH OLIVE ESCABECHE, SERVED WITH
AVOCADO SALSA AND FINGERLING POTATOES

FETTUCCINE SHRIMP PASTA **\$32**
FETTUCCINE PASTA, SHERRY WINE CREAM, ASPARAGUS POINTS,
AND HEIRLOOM TOMATOES

GRILLED CAULIFLOWER PICATTA  **\$28**
STEAMED AND GRILLED CAULIFLOWER, CAPER BERRIES, LEMON
WINE SAUCE, FINGERLING POTATOES, AND VEGETABLE OF THE
DAY

CARIBBEAN LOBSTER TAIL (8OZ)  **\$55**
WARM WATER TAIL, BROILED, SERVED WITH
SWEET MELTED BUTTER AND LEMON.
VEGETABLE AND POTATO OF THE DAY