

Christian Zebier, owner of the famous Brasserie Belge and his staff, chef Karl Deneubourg and maître d' Olivier Georges, have decided to open a new unique venue to offer a modern European experience



## Appetizers

<b>Shrimps</b>	Shrimps sautéed in garlic butter and fresh herbs	8
<b>Goat cheese Salad</b>	A warm goat cheese pillow encased in phyllo pastry drizzled with honey served atop a mix of arugula, cherry tomatoes, apple, cucumber, shallots and walnuts with an apple vinaigrette	10
<b>Green asparagus Chalice</b>	Baby green asparagus dipped in a poached egg on a bed of spinach. Served with crostini	10
<b>Our famous Lobster Bisque</b>	Home made creamed bisque served with its traditional sides	13
<b>Lobster Ravioli</b>	Home made lobster ravioli served in a lobster bisque sauce with tomato petals and flat-leaf parsley, topped with matchstick granny smith apples	16
<b>Citrus Tuna Tartare</b>	Ahi grade Tuna tartare served with pink grapefruit slices, a pistachio tuile biscuit and Chef Karl's crème fleurette, to be enjoyed with a teriyaki sauce filled pipette	16
<b>Shellfish Salad</b>	Romaine salad with fennel, green beans, cherry tomatoes and vinaigrette topped with mussels, clams, squids and authentic rouille	16

## From the Sea

<b>Shrimp Pasta</b>	Fresh, home made tagliatelle served in lobster sauce and arugula topped with shrimps	18
<b>Salmon Pasta</b>	Fresh, home made tagliatelle with zucchini, mushrooms, tomato, served in a creamy garlic sauce with smoked salmon atop.	19
<b>Seafood Pasta</b>	Fresh, home made tagliatelle with clams, squids, and mussels served in a tomato chardonnay sauce, arugula and cherry tomatoes, topped with a parmesan biscuit	23
<b>Monkfish stew</b>	Classic recipe of monkfish in a creamy mushroom sauce on a cushion of feather light pastry, served with fries	28
<b>Tuna Steak</b>	Seared black sesame crusted Ahi Tuna steak served rare on a bed of mashed potatoes and sauteed spinach, sprinkled with diced tomatoes in a white chardonnay sauce	32
<b>Red Snapper</b>	Mille feuille of onions, tomatoes, asparagus, red snapper and lemon, served with sauteed potatoes	32
<b>Lemon butter Lobster</b>	Lukewarm 1 ¼ lb Maine Lobster (served split and clean) on a bed of mesclun salad and fresh organic herbs served with melted lemon butter	34
<b>Lobster and Asparagus Risotto</b>	1 ¼ lb Maine lobster (served split and clean) served on asparagus risotto with a chardonnay sauce	37

## The Mussels

<b>Mariniere Mussels</b>	The traditional base of all mussel recipes with celery, onions and butter	19
<b>Creamy Garlic Mussels</b>	Mussels Mariniere with fresh garlic and cream	22
<b>Chardonnay Mussels</b>	Chardonnay has been added to the traditional Mariniere recipe to add that extra flavor	24
<b>Provencal Mussels</b>	Mussels Mariniere with tomato and basil, flavored with Pastis	26

## From the Land

<b>Vegetable Pasta</b>	Fresh home made tagliatelle served with fresh tomatoes, zucchini, peppers, mushrooms, garlic and a hint of ginger	16
<b>Bolognese Pasta</b>	Fresh home made tagliatelle served in a classic Bolognese sauce	18
<b>Steak Tartare</b>	Raw 100% Certified Angus Beef prepared to order and seasoned to perfection with capers, egg yolk and pickles, served with fries	19
<b>Short Rib</b>	Chimay (blue cap) braised short ribs served with home made potato croquettes	28
<b>New York Strip Steak</b>	12 oz Certified Angus Beef and its green peppercorn sauce, served with a steamed vegetable bouquetiere and fries.	34
<b>Lamb</b>	Colorado rack of lamb and its prune sauce, served with bacon wrapped green beans and potatoes au gratin	39