

EAST END BRASSERIE



PLATS DU JOUR

MONDAY
FRESH MAINE
LOBSTER
Market

TUESDAY
BRAISED SHORT
RIBS
29

WEDNESDAY
BOUILLABAISSE
30

THURSDAY
OSSO BUCCO
32

FRIDAY
SOLE FRANCAISE
34

SATURDAY
BEEF WELLINGTON
36

SUNDAY
NATURAL
ROAST CHICKEN
38

HORS D'OEUVRES

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| TRADITIONAL FRENCH ONION SOUP | 9 |
| MIXED GREENS <i>beets, goat cheese, rum soaked raisins, pistachios and balsamic vinaigrette</i> | 10 |
| FRISÉE SALAD <i>poached pear, duck cracklings, feta, candied walnuts and cider vinaigrette</i> | 10 |
| WATERMELON AND TOMATO SALAD <i>balsamic vinegar, basil and parmesan</i> | 9 |
| HEARTS OF PALM SALAD <i>avocado, tomato, haricot vert, lemon & olive oil</i> | 10 |
| ESCARGOT <i>in garlic butter topped with bread crumbs</i> | 12 |
| TUNA TARTAR <i>wasabi mayonnaise, avocado, pickled ginger and soy vinaigrette</i> | 13 |
| SEA SCALLOPS <i>porcini mushroom butter and shaved foie gras</i> | 14 |
| BUTTERNUT SQUASH WONTONS <i>poached in parmesan herb broth</i> | 9 |
| PAN-ROASTED CHICKEN LIVERS <i>on a crostini with sherry braised onions</i> | 11 |
| SEARED FOIE GRAS <i>chestnut preserves, roasted gala apples on brioche toast</i> | 18 |
| CHARCUTERIE & FROMAGE 66 FOR 2 <i>with baguette, Dijon mustard and cornichon</i> | 19 |

PLATEAUX DE FRUITS DE MER

Our bountiful house specialties from the Sea

COASTAL TIER
78

ATLANTIC TIER
135

OYSTERS & SHELLFISH

Market east and west coast oysters - MP/half dozen
Top neck clams - 9/half dozen
U12 shrimp - 16/half dozen
Chilled 1.5lb lobster - 31/each

ENTREES

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| MOULES FRITES <i>Prince Edward Island Mussels braised in white wine and herbs with pomme frites</i> | 19 |
| POACHED SCOTTISH SALMON <i>parsnip potatoes, haricot vert and American caviar beurre blanc</i> | 27 |
| MUSTARD CRUSTED LANE SNAPPER <i>braised white beans and sautéed spinach</i> | 26 |
| PAPPARDELLE NOODLES <i>duck confit, pearl onions, veal jus and parmesan</i> | 25 |
| BLACK LINGUINI WITH SHRIMP FRA DIAVLO <i>julienned scallion and spicy tomato sauce</i> | 26 |
| FRESH GEMELLI PASTA <i>wild mushrooms, herbs, parmesan cheese and truffle oil</i> | 21 |
| BERKSHIRE FARMS CENTER CUT PORK CHOP <i>mushroom risotto topped with over-easy quail egg</i> | 26 |
| PAN ROASTED CHICKEN BREAST & THIGH <i>artichokes, jalapeño, bacon, garlic and tomato cream</i> | 25 |
| CORIANDER CRUSTED RACK OF LAMB <i>foie gras stuffed prunes, port wine reduction and spinach</i> | 31 |
| BRAISED RABBIT AU VIN <i>asparagus and butter crepes</i> | 30 |
| MAPLE GLAZED DENVER RED VENISON <i>mashed sweet potatoes, brussel sprouts and cranberry puree</i> | 31 |
| CLASSIC STEAK FRITES <i>12 ounce strip steak with lemon caper butter or béarnaise sauce</i> | 27 |
| PAN ROASTED FILET MIGNON <i>creamed spinach, lobster béarnaise sauce and truffled mashed potato</i> | 32 |

SIDES

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| TRUFFLE WHIPPED POTATOES | 6 |
| GREEN BEANS ALMONDINE | 6 |
| SAUTÉED SPINACH WITH GARLIC | 6 |
| BRAISED CANNELINI BEANS | 6 |
| BEEETS WITH GINGER AND CREAM | 6 |
| SAUTÉED SLICED BRUSSEL SPROUTS | 6 |

FRENCH ARTISANAL CHEESE CART

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| Morbier, Chevre, Alsatian Munster, Aged Comte, Sourellette de Fedou, Brie Mon Sire, Tomme de Savoie, Roquefort, Camembert | Choose 3 16 |
| | Choose 5 23 |

18% SERVICE GRATUITY IS
ADDED TO ALL CHECKS

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're afraid we cannot always guarantee meeting your needs.