FRUITS DE MER
*Huitres  
Oysters  
$32.00 ½ doz.
Moules  
Mussels  
$12.00 1 doz.
Crevettes  
4 shrimp  
$26.00
Demi-Homard  
½ lobster  
$35.00

*Palourdes  
Clams  
$3.00 ea.

*Petit Plateau  
½ lobster, 8 oysters, 2 shrimp, 4 clams, 8 mussels  
$98.00

*Grand Plateau  
1 lobster, 18 oysters, 6 shrimp, 6 clams, 12 mussels  
$164.00

*Regis Ova Sturgeon Caviar  
served with traditional accoutrements & toasted brioche  
Ossetra $120.00 (1 oz.)  
Hybrid $105.00 (1 oz.)

PÂTISSERIES
Assortiment de Pâtisseries  
assorted Bouchon Bakery pastries  
$6.00 each  
$21.00 4pc.

Croissant, pain au chocolat, almond croissant cheese danish or blueberry muffin

DÉBUT
Toast à l’Avocat  
grilled pain de campagne, piquillo marmalade, Haas avocado, radish & ricotta salata  
$18.00

Escargots de Bourgogne  
Burgundy snails, garlic-parsley butter & Bouchon Bakery puff pastry  
$22.00

*Foie Gras Sauté  
seared foie gras du jour  
$34.00

Biscuit au Babeurre  
Bouchon Bakery buttermilk biscuit, black pepper gravy, Hobbs’ bacon & sausage, Hook’s cheddar & Fresno chili  
$21.00

*Saumon Fumé  
smoked salmon with lemon crème fraîche, onion, fried capers, served with watercress salad & toasted pumpernickel  
$26.00

Quiche Florentine  
Bouchon Bakery quiche Florentine served with mixed greens  
$19.50

Beignets du Jour  
Bouchon Bakery doughnuts  
$18.00

BRUNCH
Steak Pané  
breaded top sirloin, country gravy, two scrambled eggs, Bouchon Bakery buttermilk biscuit  
$36.00

Polet et Gouettes  
roasted chicken with bacon-chive waffle, Crown maple syrup & sauce Chasseur  
$38.00

*Petit-Déjeuner Américain  
two eggs any style with bacon, sausage, pommes Lyonnaise, whole wheat toast & a Bouchon Bakery pastry  
$29.00

*Bénédict au Crabe  
jumbo lump crab with Bouchon Bakery English muffin, two poached eggs, English peas, roasted mushrooms, onion confit & sauce Hollandaise  
$39.00

*Hachis de Merguez  
housemade merguez sausage hash served with two eggs any style & whole wheat toast  
$27.50

PLATS PRINCIPAUX
*TAK Room Cheeseburger  
American wagyu beef with cheddar cheese, lettuce, red onion, tomatoes, dill pickles & secret sauce served with French fries  
$34.00

*Steak Bouchon  
grilled American wagyu eye of the rib & sauce Bearnaise, served with French fries  
$95.00

Ad Hoc Fried Chicken Sandwich  
fried chicken breast, dill pickles, Hoc slaw & Bouchon Bakery bun served with French fries  
$32.00

*Croque Madame  
gilled ham & cheese sandwich on brioche with a fried egg & sauce Mornay, served with French fries  
$29.50

*Salade de Saumon  
grilled Scottish salmon with mixed greens, marinated Spring vegetables & onion vinaigrette  
$36.00

LES ACCOMPAGNEMENTS
Pommes Lyonnaise  
Yukon gold potatoes & caramelized onions  
$12.00

Epinards  
sautéed spinach  
$12.00

Saucisse ou Bacon  
Hobbs’ breakfast sausage or applewood smoked bacon  
$12.00

Pommes Frites  
French fries  
$10.00  
with truffles  
$19.00

*THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGG, FISH, LAMB, MILK, POULTRY, OR SHELLSTOCK REDUCES THE RISK OF FOODBORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED. PLEASE NOTE PEANUT OIL IS COMMONLY USED IN OUR KITCHEN.

*Please hold your device’s camera over this QR Code to view our digital wine list.