

APPETIZERS

GULF SHRIMP COCKTAIL
(4) GULF SHRIMP, LEMON, COCKTAIL SAUCE
18

ESCARGOT
FRENCH SNAILS BAKED IN GARLIC-HERB
BUTTER, TOPPED WITH PARMESAN 18

CRAB CAKE
LUMP CRAB,
MEYER LEMON-TARRAGON AIOLI 19

CALAMARI FRITTÈ
CRISPY GOLDEN BROWN, HOT CHERRY
PEPPERS & CREAMY AIOLI 17

OYSTERS ROCKEFELLER 20
LOUISIANA OYSTERS, CREAMED SPINACH,
APPLEWOOD SMOKED BACON, ONION,
PARMESAN, BREAD CRUMBS, HOLLANDAISE
SAUCE 20

TABLESIDE SHRIMP PERNOD
JUMBO TIGER SHRIMP SAUTÉED IN GARLIC,
SPINACH, SHALLOTS & LEMON, FLAMBÉED
WITH PERNOD
SERVES ONE FOR 28 | SERVES TWO FOR 48

CAVIAR
OSETRA BLACK CAVIAR, SMIRNOFF SHOT,
TRADITIONAL ACCOUTREMENTS
MARKET PRICE

SOUPS

CLASSIC LOBSTER BISQUE
LOBSTER MORSELS, CRÈME FRAÎCHE 16

FRENCH ONION GRATINÉE
SERVED IN A WHOLE ONION 12

SALADS

SALADE L'EUROPE
BABY FIELD GREENS, ARTICHOKE HEARTS, BLACK OLIVES,
TOMATOES, HOUSE DRESSING 14
ADD STILTON BLEU CHEESE +3

CLASSIC CAESAR SALAD**
ROMAINE HEARTS, GRATED PARMESAN,
HOUSE-MADE CROUTONS 12
ANCHOVIES UPON REQUEST

THE WEDGE
CRISP ICEBERG LETTUCE, GRANNY SMITH APPLES, CANDIED
APPLEWOOD-SMOKED BACON, SPICY WALNUTS & HOUSEMADE BLEU CHEESE 16

OUR CHEFS WILL ACCOMMODATE ANY SPECIAL DIETARY NEEDS, RESTRICTIONS AND FOOD ALLERGIES. PLEASE LET YOUR SERVER KNOW. GLUTEN-FREE OPTIONS AVAILABLE.

***Consumption of raw or undercooked foods may increase the risk of food borne illnesses.*

A 20% gratuity will be added to parties of 6 or more.

A \$8 charge will be applied to split menu items.



FROM THE GRILL

AUSTRALIAN RACK OF LAMB**
54 ESPRESSO ENCRUSTED, ROASTED MISSION FIG DEMI-GLACE 54

FILET MIGNON**
8 OZ. CHOP 56

USDA PRIME RIB EYE**
HAND-CARVED 16 OZ. CHOP 58

SELECT YOUR SAUCE PREFERENCE

BORDELAISE | AU POIVRE | BLACK TRUFFLE BUTTER
BLEU CHEESE | CABERNET-MUSHROOM DEMI-GLACÉ

TABLESIDE PRESENTATIONS

CHATEAUBRIAND FOR TWO**
CERTIFIED ANGUS BEEF, VEGETABLE
BOUQUETIÈRE WITH BORDELAISE AND
BÉARNAISE 140

DOVER SOLE PICCATA
WHOLE DUTCH DOVER SOLE, CAPERS,
MUSHROOMS & LEMON BEURRE BLANC
SAUTÉED IN BROWN BUTTER 59

ENTREES

POTATO CRUSTED GROUPER
FRESH GROUPER, SHREDDED POTATOES,
DIJON BEURRE BLANC 42

BRANDIED DUCKLING L'EUROPE
MAPLE LEAF FARMS OVEN-ROASTED DUCK,
TOPPED WITH CHERRY COGNAC SAUCE 42

FRENCH GROUPER
FRESH SAUTÉED GROUPER TOPPED WITH
JUMBO CRABMEAT, SUN-DRIED TOMATOES &
LEMON BEURRE BLANC 44

CHICKEN MILANESE
LIGHTLY BREADED, PAN-FRIED CHICKEN
BREAST, ARUGULA, TOMATOES, ASIAGO,
BASIL E.V.O.O. & BALSAMIC GLAZE 32

ATLANTIC SALMON
WILD SALMON, JASMINE RICE, BRANDIED
BERRY COMPOTE & SAUCE BRIE 38

RON'S BOLOGNESE
TRADITIONAL BOLOGNESE TOSSED IN
PAPPARDELLE MADE FROM VEAL,
PORK & BEEF 34

VEAL PICCATA
VEAL SCALOPPINI, MUSHROOM MEDLEY,
GARLIC, CAPERS, LEMON-WHITE
WINE SAUCE 38

GRILLED VEGETABLE PLATE
SEASONAL VEGETABLES, BASIL E.V.O.O.,
BALSAMIC GLAZE 26

OSSO BUCO
BRAISED VEAL SHANK,
PARMESAN RISOTTO 42

LIVER L'EUROPE
SAUTÉED VEAL LIVER, APPLEWOOD
SMOKED BACON, CARAMELIZED ONIONS,
MASHED POTATOES 25

SIDES

STRING FRIES 7 | CREAMED SPINACH 9 | TRUFFLE PARMESAN FRIES 9
CAULIFLOWER AU GRATIN 10 | ASPARAGUS HOLLANDAISE 12
SAUTÉED WILD MUSHROOMS 12