

Le Marais

A Rare Steakhouse... Well Done®

Amuse-Gueule

Salade Verte	16.00
organic mesclun salad, vinaigrette	
Veal Tongue Taco	19.00
corn tortilla, pickled vegetables, cilantro	
Lardons Fumés	18.00
house cured and smoked slab "bacon"	
Chaussons aux Légumes	12.50
spinach and corn empanadas, chipotle sauce	
Galette de Saumon	15.00
pan fried salmon cake, fingerling potato, parsley salad	
Pavé de Thon aux Piments	18.00
rare, chili-crusting tuna, baby beets, radish, tomatillo sauce	

Saumon Fumé Garni	16.00
classic smoked salmon	
Les Rillettes du Boucher	12.00
duck and veal spread	
Chili Marocaine	16.00
spicy lamb chili, avocado relish	
Beef Sliders	22.00
pickles, frizzled leeks	

Assiette de Charcutailles

rillettes, saucisson, pâté, etc...

Petite	26.00
Grande	45.00

Salades & Assiettes

café platters

Croquettes de Riz	14.50
fried rice balls stuffed with caponata	
Merguez, Couscous	24.00
spicy lamb sausages, couscous	
Salade de Poulet aux Pignons	25.00
chicken breast, quinoa, arugula, toasted pine nuts	
Salade de Confit de Canard	25.00
frisee salad with duck confit	
Salade Riçoise au Thon Frais	28.00
niçoise salad with grilled fresh yellowfin tuna	

**Steak Frites,
Salade**
28.00

La Grillade

served with pommes frites

Ribeye	49.00
American grain-fed beef	
La Surprise	52.00
butcher's cut, market availability	
Tournedos "Le Marais"	45.00
with bearnaise	
Côte de Bœuf for one.....	69.00
prime rib for two.....	145.00
Entrecôte	38.00
grass-fed beef	
Œnglet	39.00
hanger steak	

Cocktails

Bloody Mary	16
<i>Grey Goose Vodka</i>	
Absolut Fruit Punch	16
<i>Absolut Vodka</i>	
Bloody Old Fashioned	16
<i>Jack Daniels</i> blood orange puree	
Mint Julep	16
<i>Bulleit Bourbon</i>	
Rob Roy	16
<i>Crown Royal</i>	
Singapore Sling	16
<i>Tanqueray 10, Cherry Brandy</i> lemon, grenadine	
Margarita	16
<i>Patron Silver</i>	
Caipirinha	16
<i>Cachaça</i> lime, sugar	
Tom Collins	16
<i>Bombay Sapphire</i>	
Side Car	16
<i>Brandy, Triple Sec</i>	
Tropical Morning	9
<i>Non - Alcoholic</i> mixed fruit juices	

Les Spécialités

Smoked Chicken Legs & Thighs	28.00
collard greens, mashed potatoes, bourbon BBQ sauce	
Margret de Canard, Anise Etoile	39.00
star anise infused duck breast, sweet potato purée	
Rôti de Veau	37.00
roast veal, bamboo rice, sautéed baby carrots	
Steak au Poivre, Frites	45.00
black pepper-crusting tournedos	
Steak Tartare, Frites	26.00
Médallions de Bœuf, Sauce Moutarde	28.00
beef medallions, mustard sauce	
Rôti de Jarret d'Agneau au Four	38.00
slow cooked lamb shank, celery root purée, minted chimichurri sauce	

Les Poissons

Filet de Saumon Rôti	32.00
roasted salmon, ratatouille, chive oil	
Filet de Flétan Sauté	33.00
pan fried flounder filet, Israeli couscous & tomato-cucumber salsa	

La Rôtissoire

Demi-Poulet Rôti, Frites	28.00
half free-range roasted chicken	
Paillard de Poulet, Frites	26.00
chicken paillard	

Les Pâtes Fraiches

Pâtes du Jour	P/A
pasta of the day	

Sides

Extra Bowl of Sauce	3.00
Cornichons	4.00
French Fries	9.00
Mashed Potatoes	9.00
Sautéed Onions	9.00
Roast Sweet Potato Fingerlings	10.00
Vegetable of the Day	10.00
Green Bamboo Rice	10.00

By The Glass

White

White Zinfandel, Herzog.....	14.00
Sauvignon Blanc, Baron Herzog.....	15.00
Chardonnay, Baron Herzog.....	15.00
Riesling, Hai.....	15.00
Moscato D'Asti.....	16.00
Pinot Grigio, Bartenura.....	16.00
Chardonnay, Barkan.....	16.00
Bordeaux, Chateaneuf.....	15.00

Sparkling

Blanc de Blanc, Herzog.....	21.00
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Rosé

The Butcher's Daughter.....	15.00
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Red

Merlot, Lanzur.....	14.00
Carmenere, Lanzur.....	14.00
Shiraz, Lanzur.....	14.00
Pinot Noir, Lanzur.....	14.00
Bordeaux Suprieur, De la Grave.....	15.00
Cabernet, Weinstock.....	15.00
Cabernet Sauvignon, Le Marais.....	16.00
Montepulciano d'Abruzzo.....	16.00
Pinotage, Blacksberg.....	16.00
Shiraz, Teal Lake.....	17.00
Malbec, Montero.....	15.00

Sangria

Glass.....	16.00
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Cook Book
\$24.95

hours

Sunday - Thursday
nonstop service

11:30 a.m. - midnight

Friday

11:30 a.m. - 3:00 p.m.

Saturday

October - March
Sunset - 1:00 a.m.