

Le Marais

A Rare Steakhouse... Well Done®

Amuse-Gueule

Salade Verte16.00 organic mesclun salad, vinaigrette	Saumon Fumé Garni16.00 classic smoked salmon
Veal Tongue Taco19.00 corn tortilla, pickled vegetables, cilantro	Les Rillettes du Boucher12.00 duck and veal spread
Lardons Fumés18.00 house cured and smoked slab "bacon"	Chili Marocaine16.00 spicy lamb chili, avocado relish
Chaussons aux Légumes12.50 spinach and corn empanadas, chipotle sauce	Beef Sliders22.00 pickles, frizzled leeks
Galette de Saumon15.00 pan fried salmon cake, fingerling potato, parsley salad	
Pavé de Thon aux Piments18.00 rare, chili-crusting tuna, baby beets, radish, tomatillo sauce	

Assiette de Charcutailles

rillettes, saucisson, pâté, etc...

Petite26.00
Grande45.00

Salades & Assiettes

café platters

Croquettes de Riz14.50 fried rice balls stuffed with caponata
Merguez, Couscous24.00 spicy lamb sausages, couscous
Salade de Poulet aux Pignons25.00 chicken breast, quinoa, arugula, toasted pine nuts
Salade de Confit de Canard25.00 frisee salad with duck confit
Salade Riçoise au Thon Frais28.00 niçoise salad with grilled fresh yellowfin tuna

Steak Frites,
Salade
28.00

La Grillade

served with pommes frites

Ribeye49.00 American grain-fed beef
La Surprise52.00 butcher's cut, market availability
Tournedos "Le Marais"45.00 with bearnaise
Côte de Bœuf for one69.00 prime rib for two145.00
Entrecôte38.00 grass-fed beef
Ônglet39.00 hanger steak

Cocktails

Bloody Mary16 <i>Grey Goose Vodka</i>
Absolut Fruit Punch16 <i>Absolut Vodka</i>
Bloody Old Fashioned16 <i>Jack Daniels</i> blood orange puree
Mint Julep16 <i>Bulleit Bourbon</i>
Rob Roy16 <i>Crown Royal</i>
Singapore Sling16 <i>Tanqueray 10, Cherry Brandy</i> lemon, grenadine
Margarita16 <i>Patron Silver</i>
Caipirinha16 <i>Cachaça</i> lime, sugar
Tom Collins16 <i>Bombay Sapphire</i>
Side Car16 <i>Brandy, Triple Sec</i>
Tropical Morning9 <i>Non-Alcoholic</i> mixed fruit juices

Les Spécialités

Smoked Chicken Legs & Thighs28.00 collard greens, mashed potatoes, bourbon BBQ sauce
Margret de Canard, Anise Etoile39.00 star anise infused duck breast, sweet potato purée
Rôti de Veau37.00 roast veal, bamboo rice, sautéed baby carrots
Steak au Poivre, Frites45.00 black pepper-crusting tournedos
Steak Tartare, Frites26.00
Médallions de Bœuf, Sauce Moutarde28.00 beef medallions, mustard sauce
Rôti de Jarret d'Agneau au Four38.00 slow cooked lamb shank, celery root purée, minted chimichurri sauce

Les Poissons

Filet de Saumon Rôti32.00 roasted salmon, ratatouille, chive oil
Filet de Flétan Sauté33.00 pan fried flounder filet, Israeli couscous & tomato-cucumber salsa

La Rôtissoire

Demi-Poulet Rôti, Frites28.00 half free-range roasted chicken
Paillard de Poulet, Frites26.00 chicken paillard

Les Pâtes Fraiches

Pâtes du JourP/A pasta of the day

Sides

Extra Bowl of Sauce3.00
Cornichons4.00
French Fries9.00
Mashed Potatoes9.00
Sautéed Onions9.00
Roast Sweet Potato Fingerlings10.00
Vegetable of the Day10.00
Green Bamboo Rice10.00

By The Glass

White

White Zinfandel, Herzog14.00
Sauvignon Blanc, Baron Herzog15.00
Chardonnay, Baron Herzog15.00
Riesling, Hai15.00
Moscato D'Asti16.00
Pinot Grigio, Bartenura16.00
Chardonnay, Barkan16.00
Bordeaux, Chateaneuf15.00

Sparkling

Blanc de Blanc, Herzog21.00

Rosé

The Butcher's Daughter15.00

Red

Merlot, Lanzur14.00
Carmenere, Lanzur14.00
Shiraz, Lanzur14.00
Pinot Noir, Lanzur14.00
Bordeaux Suprieur, De la Grave15.00
Cabernet, Weinstock15.00
Cabernet Sauvignon, Le Marais16.00
Montepulciano d'Abruzzo16.00
Pinotage, Blacksberg16.00
Shiraz, Teal Lake17.00
Malbec, Montero15.00

Sangria

Glass16.00



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.