

Grilled Shrimp Remoulade Fried Zucchini & Cajun Sauce	21	Country Pate Pork, Chicken Liver & Cognac	19
Escargots à la Bourguignonne Parsley, Garlic & Butter	24	Hummus Roast Garlic, Kalamata Olives & Pita	17
Barbeque Ribs Hot Mustard	18	Crispy Brussels Sprouts Lemon Oil, Parmesan, Pomegranate & Tahini	16
*Steak Tartare Roast Tomato, Capers, Cornichon & Gaufrette Potatoes	21	18 Month San Daniele Prosciutto Oil Cured Olives	22
*Foie Gras Terrine Beaumes de Venise, Walnuts & Quince	31	Chicken Wings Blue Cheese & BBQ Sauce	17
Buffalo Cauliflower Blue Cheese & Celery	18	Pierogies Potato, Confit Onion & Sour Cream	18
Steamed Clams Cracked Black Pepper, Parsley, Shallots & White Wine	22	Fried Calamari Tartar Sauce	19

Cheese Fondue for 2-4 42 Potato, Bread Cubes, Bacon Bits & Apple

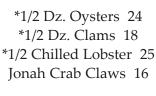
Beef Marrow & Oxtail Marmalade 25

Crispy Parsley & Toasted Challah

PuPu Platter 18/person - min. 2 ppl Wings, Chicken Skewers, Buffalo Cauliflower, Ribs, Pierogies & Salt & Pepper Shrimp



## FRUITS de MER



\*Plateau 98

6 Oyster, 6 Clams, 1/2 Maine Lobster, Jonah Crab Claws & New Orleans Shrimp

Shrimp Cocktail 23 New Orleans Shrimp 21 \*30g Kaluga Caviar 115 Traditional Accompaniment

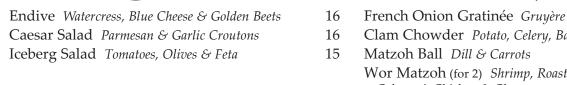


\*Blue Ribbon Royale 198

The Plateau with 30g Kaluga Caviar & Choice of 2 Shots of Vodka or 2 Coupes of Champagne







Syps

21 Clam Chowder Potato, Celery, Bacon & Cream 9/15 Matzoh Ball Dill & Carrots 15 Wor Matzoh (for 2) Shrimp, Roast Pork, Salmon, 38 Calamari, Chicken & Clams

\*Items are raw or may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.



Shrimp Provencal Cheese Ravioli & Spinach	29
Fish & Chips Crispy Boston Cod, French Fries & Tartar Sauce	32
Fried Chicken Mashed Potatoes & Collard Greens	29
Steamed Lobster Corn on the Cob & Drawn Butter	49
Duck Breast Toasted Barley, Sweet Potato & Baked Apple	34
Sweet & Spicy Catfish Mashed Potatoes, Collards & Tartar Sauce	27
Roast Chicken Sweet Potato, Grilled Zucchini & Plum Wine Sauce	28
Lamb Chops Ratatouille, Mashed Potatoes & Rosemary	42
Whole Steamed Black Flounder Scallion, Cilantro, Ginger & Chili	35
Vegetable K-Bob Pita, Couscous Salad & Yogurt Sauce	24
Salmon Asparagus, Crispy Potato & Mustard Sauce	35
Roasted Duck Club Sweet Potato Chips	23



Paella Basquez 49

Saffron Rice, Seafood, Chicken, Chicken Sausage, Red Bell Pepper & Peas

Paella Royale Serves 2-4 165

Paella Basquez plus Lobster, Salmon & New Orleans Shrimp



All our steaks are Allen Brothers Certified Prime Beef

Steak Frites 34
90z Bavette, Pepper Sauce & Fries
12oz NY Strip 54
Roast Onion

8oz Filet Mignon 69

Truffle Butter

24oz Cowboy Ribeye 140 Red Wine Sauce

## Sides

Mashed Potatoes 12
Mashed Sweet Potatoes 12
French Fries 11
Bacon Fat Fries 12
Asparagus 12
Sauteed Mushrooms 14
Collard Greens & Bacon 12

Bread available upon request



Served on a Toasted Challah Bun with French Fries

The Burger Deluxe 80z Chicken or Beef Patty, Lettuce, Tomato & Onion	22
The Double Diamond Two 40z Smash Patties, Grilled Onions & Special Sauce	19
The Oxburger 80z Chuck-Brisket Blend, Fried Egg & Oxtail Marmalade	29
Danson Add one	

Burger Add-ons

Swiss, American or Cheddar Cheese +1 Bacon +3



Cheesecake 14
Chocolate Bruno 14
Creme Brûlée 14
Banana Split 15
Chocolate Chip Bread Pudding 14
Hot Fudge Sundae 14
Ice Cream or Sorbet 5 per scoop

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