



# APPETIZERS



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



\*1/2 Dz. Oysters 24  
\*1/2 Dz. Clams 18  
\*1/2 Chilled Lobster 25  
Jonah Crab Claws 16

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



\*Plateau 98  
*6 Oyster, 6 Clams, 1/2 Maine Lobster,  
Jonah Crab Claws & New Orleans Shrimp*

\*Blue Ribbon Royale 198  
*The Plateau with 30g Kaluga Caviar &  
Choice of 2 Shots of Vodka  
or 2 Coupes of Champagne*

## Salads

Endive *Watercress, Blue Cheese, Walnuts & Golden Beets* 16  
Caesar Salad *Parmesan & Garlic Croutons* 16  
Iceberg Salad *Tomatoes, Olives & Feta* 15

## Soups

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

*\*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.*



# MAIN COURSES

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

## \* STEAKS

*All our steaks are  
Allen Brothers Certified Prime Beef*

Steak Frites	34
9oz 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*

## Paella

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*

## \* BURGERS

*Served on a Toasted Challah Bun with French Fries*

The Burger Deluxe	22
8oz Chicken or Beef Patty, Lettuce, Tomato & Onion	
The Double Diamond	19
Two 4oz Smash Patties, Grilled Onions & Special Sauce	
The Oxburger	29
8oz Chuck-Brisket Blend, Fried Egg & Oxtail Marmalade	
Burger Add-ons	
Swiss, American or Cheddar Cheese +1 Bacon +3	

## Desserts

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

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