

HORS D'OEUVRES

STEAMED ARTICHOKE shaved vegetables, lemon-dijon vinaigrette	13.95
WILD ESCARGOTS DE BOURGOGNE oven-roasted snails, garlic-herb butter	17.95
SMOKED SALMON* brioche, crème fraîche, egg, capers	16.95
BAKED GOAT CHEESE tomato sauce, warm herb garlic bread	13.95
DUCK CONFIT red cabbage, bacon, sun-dried cherries, black pepper-brandy	17.95
HOUSEMADE COUNTRY PÂTÉ cornichons, whole grain mustard, warm toast	13.95
CHICKEN LIVER MOUSSE PÂTÉ burgundy red wine mustard, cornichons	14.95
STEAK TARTARE* banana pepper aioli, baby kale, baguette toast	18.95

Charcuterie & CHEESE PLATTER

A sampling of housemade charcuterie, rosette de lyon saucisson, olives, cornichons & mustards, three cheeses, dried fruits, grapes & nuts

32.95 SERVES TWO OR MORE

FRUITS DE MER

SPICY SALMON TARTARE* avocado, olives, gaufrettes 17.95	OYSTERS DU JOUR* mignonette sauce, horseradish 18.95
SHRIMP COCKTAIL lemon dijonnaise, cocktail sauce 17.95	SCALLOPS GRATINÉES fennel-onion-mussel cream 16.95

MUSSELS MARINIÈRE

white wine & herbs, half order 13.95 full order w/ frites 25.95

CHILLED SEAFOOD PLATTER*

WHOLE MAINE LOBSTER • JUMBO SHRIMP
MARKET OYSTERS • SPICY SALMON TARTARE

cocktail sauce, mignonette, gribiche, lemon and gaufrette chips

SERVES TWO OR MORE | 62.95

SIDES

POMMES PURÉE	5.95
FRITES	5.95
CAULIFLOWER PURÉE	6.95
ASPARAGUS & GREMOLATA	9.95
FRENCH GREEN BEANS	6.95
GARLIC SPINACH	6.95
SAUTÉED MUSHROOMS	9.95
MACARONI GRATIN	9.95

Onion Soup Au Gratin

The French classic baked with gruyère cheese - 11.95

LES SALADES

ARUGULA ricotta crouton, tapenade, sherry vinaigrette	10.95
ENDIVE gala apple, roquefort blue cheese, cider vinaigrette	12.95
FRISÉE, KALE & WARM BACON* soft-poached egg	12.95
CAESAR grana padano, baguette croutons, chili oil add chicken 6.95 salmon* 7.95 steak* 11.95	13.95
LOCAL TOMATO corsican feta, cucumber, red wine vinaigrette add chicken 6.95 salmon* 7.95 steak* 11.95	15.95
SALMON, SPINACH & BABY KALE* avocado, blueberries, candied walnuts, caper-lemon vinaigrette	21.95

PRIME STEAK FRITES

The finest grain-fed midwest beef hand selected for exquisite marbling and unmistakable flavor, served with our signature hand-cut frites.

CLASSIQUE* maître d'hôtel butter	28.95
AU POIVRE* brandy peppercorn sauce	29.95
BORDELAISE* caramelized onion, red wine sauce	29.95
ROQUEFORT* blue cheese sauce	29.95
BÉARNAISE* classic béarnaise sauce	29.95

CLASSIC CUTS & FRITES

"HANGER STEAK"* butcher's cut, bordeaux butter	27.95
FILET MIGNON* bordeaux butter, red wine reduction	39.95
FILET MIGNON AU POIVRE* crème fraîche	39.95
NEW YORK STRIP* 16 oz with bordelaise sauce	43.95
3 PETITE FILETS* truffle butter, bordelaise sauce	39.95
BONE-IN RIBEYE* 22 oz with béarnaise sauce	43.95

ENTRÉES

TROUT ALMONDINE french green beans, brown butter, lemon	23.95
ATLANTIC SALMON* corn salad & veloute, feta & basil	26.95
CLASSIC SKATE WING asparagus, lemon-caper vinaigrette	27.95
CASARECCIA PASTA mashed peas & leeks, burrata cheese, pea shoots	20.95
CHICKEN GRAND-MÈRE all-natural half chicken, bacon, mushrooms, pommes purée	25.95
STEAK TARTARE* banana pepper aioli, baby kale, baguette toast, frites	39.95

PLATS DU JOUR

ask your server for our daily selection
M.P.

POISSON DU JOUR*

fresh fish daily
M.P.

*"THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, PORK, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLFISH REDUCES THE RISK OF FOODBORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED."

CHEF VINCENT POUESSEL IS COMMITTED TO SOURCING THE HIGHEST QUALITY INGREDIENTS AT THE PEAK OF THEIR SEASON. PLEASE ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY RESTRICTIONS DUE TO A FOOD ALLERGY OR INTOLERANCE. MON AMI GABI IS A SMOKE-FREE RESTAURANT • NO VAPOR OR ELECTRONIC CIGARETTES ALLOWED INSIDE OR ON THE PATIO.