



Le ÂME

The Dinner menu

BREAD

PARIS BAGUETTE 10
Salted Butter and Olive Oil **VEG**

PRETZEL EPI 9
Mustard Crème Fraîche **VEG**

RAW BAR

MARKET OYSTERS* Half Dozen.....24
Champagne Mignonette, Cocktail Sauce **GF**

SHRIMP COCKTAIL.....24
Fresh Horseradish, Cocktail Sauce **GF**

TUNA PONZU.....25
Scallion, Radish, Truffle Ponzu, Serrano, Sesame

PLATEAU*.....125
Market Oysters, Maine Lobster, Shrimp
with Remoulade, Mignonette and Cocktail Sauce

Frites

CLASSIQUE*.....12
Simply Salted, Garlic Aioli **GF VEG**

TRUFFLE.....16
Rosemary, Parmesan, Truffle Dijonnaise **GF VEG**

CRISPY ONION*.....11
French Quarter Spice, Spicy Garlic Aioli **VEG**

Onion Dip with Potato Chips 16

ADD 30g Osetra Caviar 85 • a Half Bottle of Krug 195 375ml*

HORS D'OEUVRES

TUNA CARPACCIO*.....24
Caper, Hard-Boiled Egg, Lemon Oil, Fines Herbes **GF**

HAND-CUT STEAK TARTARE* A La Parisienne.....24
Cornichon, Mustard Crème Fraîche, Baguette

CRISPY BRUSSELS SPROUTS.....14
Pine Nut, Pecorino Breadcrumb, Maple-Mustard Dressing **VEG**

DOUBLE-SMOKED BACON.....16
Bourbon Maple Glaze **GF**

MUSSELS EN BOUILLON*.....22
Andouille Sausage, Stella Artois Broth, Baguette

TRUFFLED BRIE BAGUETTE.....16
Warm Brie, Roasted Garlic, Truffle Honey **VEG**

CRAB CAKE.....28
French Pickle Dressing

DUCK SPRING ROLLS.....19
Carrot, Mushroom, Ginger, Plum Sauce

ESCARGOT FRENCH QUARTER Pan Roast Style.....21
Andouille, Clam, Garlic, Scallion, Toasted Baguette

SOUPS & SALADS

FRENCH ONION 16
Melted Gruyère, Baguette

LE WEDGE 18
Demi-Sec Cherry Tomato, Thick-Cut Bacon, Chive,
Blue Cheese, Fried Onion

SALADE MAISON 15
Bibb, Avocado, Radish, Fines Herbes, Champagne Vinaigrette **GF VEG**

HEIRLOOM TOMATO 18
Fromage Blanc, Pistachio, Cantaloupe,
Tomato Yuzu Vinaigrette **GF VEG**

CACIO E PEPE CAESAR* 17
Little Gem, Pan Frico, Pecorino, Cracked Pepper Dressing

CHILLED MAINE LOBSTER 34
Bibb, Frisee, Radicchio, Avocado, Grapefruit, Radish, Lemon Vinaigrette **GF**

THE GRILL

FILET MIGNON*
7oz 54 10oz 67
7oz FILET AU POIVRE* 56
Peppercorn Sauce

34oz TOMAHAWK for TWO* 185
Prime

20oz BONE-IN RIBEYE* 87
Dry-Aged

8oz SKIRT* 38
Prime Grade, Center-Cut
12oz NEW YORK STRIP* 69
Prime Grade

Sauces Steak Sauce 4 • Chimichurri 4 • Béarnaise 5 • Peppercorn Sauce 4 • Truffle Butter 7

Add SAM'S FAMOUS GARLIC BUTTER NOODLES 13 or BUTTER-POACHED LOBSTER* 33

Entrées

TRUFFLE ROASTED CHICKEN Toasted Brioche, Butter Whipped Potato, Truffle Chicken Jus 38

THE AMERICAN BURGER* American Cheese, Red Onion, Dill Pickle, Dijonnaise, Frites 24

RICOTTA RAVIOLI Pomodoro, Aged Parmesan, Genovese Basil **VEG** 27

KING CRAB BUCATINI Lemon, Garlic, Parsley, Pecorino Breadcrumb..... 68

STEAK FRITES* Café de Paris Butter **GF**..... 39

LOUP DE MER Branzino, Haricot Vert, Lemon Supremes, Brown Butter Sauce, Almond **GF**..... 44

WAGYU BOLOGNESE Garganelli, Parmigiano Reggiano, Wild Oregano, Crushed Tomato *with* Garlic Bread 32

KING SALMON* Braised Leeks, Caramelized Fennel Beurre Blanc, Asparagus, Chimichurri **GF**..... 39

SHORT RIB BOURGUIGNON Pommes Duchesse, Bacon Lardons, Red Table Wine **GF**..... 42

ACCOUTREMENTS

Grilled Asparagus Béarnaise 16 **GF VEG**

Button Mushrooms Fines Herbes 14 **GF VEG**

Creamed Spinach Raclette, Fried Onion 13 **VEG**

Steamed Broccoli Sea Salt, Lemon, Olive Oil 12 **GF VEG**

Creamed Corn Thyme, Black Pepper 13 **GF VEG**

Roasted Sweet Potato Pomegranate & Smoked Walnut, Hot Honey 14 **GF VEG**

Macaroni & Cheese Gratin Cheddar, Gruyère, Parmesan 16 **VEG**

Butter Whipped Potato Chives 14 **GF VEG**

Truffle Twice-Baked Potato Russet Potato, Gruyère, French Butter, Whipped Chive Crème Fraîche 24 **GF VEG** *Add 30g Osetra Caviar* 85*

GF gluten-free **VEG** vegetarian

*These items may be served raw or undercooked or contain allergens. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items, our kitchen is not gluten-free.

COCKTAILS

House

- PARISIAN SPRITZ 19**
Aperol, Watermelon, Vodka, Fresh Lime,
Pressed Cucumber, Sparkling Wine
- HOTEL MONTÉ CARLO 19**
Elijah Craig Bourbon, Barrel Aged Gin, Carpano Bianco,
Carpano Classico, Passion Fruit Liqueur,
Espresso-Infused Cointreau
- SKINNY MARGARITA 19**
Reposado Tequila, Fresh Lime, Cucumber,
Mint, Agave Nectar
- FLOWERS FOR THE SAMURAI 19**
Suntory Toki Japanese Whiskey, Soto Junmai Sake, Peach,
Yuzu, Osmanthus Blossom, Korean Chili
- ESPRESSO MARTINI 19**
Ketel One, Borghetti Italian Liqueur, Slow-Steeped Coffee
- AU POIVRE MARTINI 21**
Belvedere Vodka, "Dirty" Vermouth,
Tellicherry Peppercorn, Blue Cheese Stuffed Olives

Classic

- MANHATTAN 21**
Maker's Mark Bourbon, Carpano Antica Vermouth,
Angostura Bitter, Luxardo Cherry
- NEGRONI 19**
Tanqueray London Gin, Campari, Orange Bitters,
Carpano Antica Vermouth
- SAZERAC 19**
WhistlePig 'Piggy Back' Rye, Absinthe,
Peychaud's, Lemon Oil
- OLD FASHIONED 21**
Elijah Craig Small Batch Bourbon, Orange Oil,
Aromatic Bitters, Luxardo Cherry
- PINEAPPLE DAIQUIRI 19**
Havana Club Rum, Fresh Lime, Pineapple, Cane Sugar
- MARGARITA 18**
Ana Maria Rosa, Cointreau, Fresh Lime
Make it spicy

ZERO PROOF

- HONEY LIMEADE 11** Mint, Cucumber, Honey, Lime, Sparkling Water
- ARCADIA LEMONADE 11** Ceremonial Matcha, Passion Fruit, Lemon

Wine

SPARKLING

Prosecco Superiore Bisol 'Jeio' Veneto, Italy	17	78
Brut Rosé Louis de Grenelle 'Corail' (from magnum) Loire Vassef, France	19	150
Brut Roederer Estate Anderson Vassef, California	23	104
Champagne Billecart-Salmon 'Brut Reserve' Champagne, France	34	160

WHITE

Sauvignon Blanc Nicolas Idiart Sancerre, France	23 / 34	—
Sauvignon Blanc DeLille Cellars 'Chaleur Blanc' Columbia Vassef, Washington	19 / 28	76
Pinot Grigio Matteo Braidot Friuli, Italy	16 / 24	64
Chenin Blanc François Pinon 'Trois Argilles' Vouvray Demi-Sec Loire Vassef, France	20 / 30	80
Roussanne Truchard Los Carneros, California	16 / 24	64
Chardonnay Domaine Servin Chablis Burgundy, France	22 / 33	88
Chardonnay Flowers Sonoma Coast, California	25 / 35	100

ROSÉ

Rosé of Grenache Rumor Provence, France	19 / 29	76
Rosé of Merlot Dominique Portet 'Fontaine' Yarra Vassef, Australia	15 / 23	60

RED

Pinot Noir Maysara 'Jamsheed' Willamette Vassef, Oregon	22 / 33	88
Pinot Noir Davis Bynum Russian River Vassef, California	18 / 27	72
Pinot Noir Domaine Hoffmann-Jayer Hautes-Côtes de Beaune Burgundy, France	32 / 48	128
Cabernet Franc Olga Raffault 'Barnabes' Chinon, France	19 / 29	76
Nebbiolo Ronchi Barbaresco Piedmont, Italy	34 / 51	136
Côtes-du-Rhône J. L. Chave 'Mon Coeur' (from magnum) Rhône Vassef, France	18 / 27	144
Syrah Graillet-Thalvin 'Syrocco' Zenata, Morocco	23 / 35	96
Cabernet Sauvignon Mérite Wrattobuffy, Australia	22 / 33	88
Cabernet Sauvignon Newton 'Skyside' North Coast, California	16 / 24	64
Bordeaux Château Massereau 'Cuvée K' Bordeaux, France	25 / 38	100
Cabernet Sauvignon Sequoia Grove Napa Vassef, California	35 / 48	132

BEER

Michelob Ultra 8 Light Lager
Tower Station 9 IPA

Chimay 'Cinq Cents' 12 Golden Tripel
Estrella Damn 8 Pilsner Lager

Bottles + Cans