



COLD APPETIZERS

SHRIMP COCKTAIL

mustard and cocktail sauces

14

* BEEF CARPACCIO

arugula, parmesan, espelette aioli

19

FOIE GRAS MI-CUIT

aged port wine reduction, fig, frisée, smoked
magret

21

CHILLED LOBSTER TIMBALE

avocado, lemon crème, citrus jus

23

GOLDEN OSETRA CAVIAR

traditional condiments

140

SALADS

ICEBERG WEDGE

croûtons, lardons, white balsamic dressing

9

CAESAR

tête de moine fleuret

14

PEAR AND ROQUEFORT PHYLLO

lolla rossa, pistachio vinaigrette

16

HOT APPETIZERS

ESCARGOTS de BOURGOGNE

imported french snails, garlic-butter & herbs

16

SEARED JUMBO SEA SCALLOPS

celery root purée, saffron sauce

16

SCAMPI ANDRE

basil and pernod cream sauce, fleuron

18

CRISPY PORK BELLY

corn bread purée, pickled cherry sauce

20

PAN SEARED DUCK FOIE GRAS

pistachio beignet, peach compote

black currant reduction

26

SOUPS

SOUP DU JOUR

9

LOBSTER BISQUE

Lobster and corn stuffed sweet pepper

12

FRENCH ONION SOUP

Swiss emmental gruyère, au gratin

15

SIDE DISHES

8

green asparagus anglaise
sautéed mushrooms
sautéed spinach
broccolini
onion rings

STARCH

8

macaroni and cheese with smoked duck breast
anna potatoes
vegetable risotto
pommes frites
sautéed fingerling potatoes

SAUCES

red burgundy
béarnaise
hollandaise
mustard pickle sauce
green peppercorn
shallot and white wine

MAIN COURSE

* GRILLED 10 OZ CENTER CUT RIBEYE

USDA prime
37

GRILLED 8 OZ FILET OF BEEF

40

GRILLED 7 OZ RIB EYE TOP

shallot white wine sauce
25

CHÂTEAUBRIAND – serves 2

Bouquet of vegetables
72

GRILLED SALMON

28

SEARED JUMBO SEA SCALLOPS

lemon caper sauce
29

SPRING CHICKEN

riesling chicken jus, petite vegetables
28
with Australian lobster
42

14 OZ PORK CHOP

mustard pickle sauce
24

ANDRE'S CLASSICS

IMPORTED DOVER SOLE

sautéed véronique, grenobloise or amandine

67

2 LBS MAINE LOBSTER THERMIDOR

brandied cream sauce

mushrooms, tarragon, asparagus anglaise

72

* SAUTÉED GREEN-PEPPERCORN CRUSTED FILET OF BEEF

cognac cream sauce

anna potatoes, sautéed broccolini

50

* ADJIKA CRUSTED COLORADO RACK OF LAMB

roasted garlic and thyme sauce

chorizo and potato napoleon, confit shallot, purées of date and eggplant

54

PAN SEARED DUCK BREAST & DUCK SAUSAGE

spiced mango and duck jus

rissole of potatoes and artichoke, endive and duck prosciutto timbale

44

SPECIALTIES

HEIRLOOM TOMATO SALAD

burrata cheese, melon, pickled golden beets

17

CHILLED WHITE ASPARAGUS SOUP

parmesan tuile, fresh herbs

9

PAPPADELLE PASTA

white wine sauce, braised rabbit, spring vegetables

10/19

RISOTTO OF THE DAY

changes daily

9

POTATO CRUSTED SEA BASS

black truffle emulsion, truffled pasta, white asparagus, parsley coulis

41