

BRASSERIE

FRENCH STEAKHOUSE

We are honored to serve you and hope you enjoy your experience with us. We proudly serve Columbia's only dry aged steaks served with a French flair. Featuring Chicago Stockyards premium 28-day dry-aged angus steaks. Bon Appetit!

Hors D'oeuvres

Boule de Trois 7.5

Choice of:
Artichoke spinach fromage
Shrimp & bleu
Bacon leek chevre

Brochette 9.5

Tenderloin tips, demi-glance, fried onion

Crab Cake 11.5

Claw meat, field greens, remoulade

Shrimp Louis 9.5

Our version of shrimp cocktail

Gravlax 11.5

House-cured salmon with proper accoutrement

Steamed Shells 11.5

Clams, mussels, herbs, ale, baguette

Oysters

Half 15 Full 30

On the ½ shell or Rockefeller style

Pierre's Plateau market

An assortment of our signature seafood hors d'oeuvres

Soups & Salads 7.5

Onion Gratin Classique
Golden Steak Champignon
Caesar Nouveau
Chateau de Jardin
Spinach Salad Français

Accompaniments 6

Loaded Potato Croquette
Asparagus Hollandaise
Creamed Kale or Sautéed Lemon Kale
Burgundy Wild Mushrooms & Onions
Wild Mushroom Risotto
Parisienne Gnocchi
Cauliflower Gratin
French Fried Onions
Pomme Frites

Steaks

Steaks served with soup or salad, maître d' butter, & choice of accompaniment

Filet Madame 30

6oz. grass fed; smoked sea salt, & coarse pepper

Filet Monsieur 35

9oz. grass fed; smoked sea salt, & coarse pepper

Brasserie Sirloin 28

10oz. corn fed; French onion bleu fromage gratin

New York Strip 34

12oz. Chicago Stockyards 28-day dry-aged angus

Delmonico Ribeye 36

14oz. Chicago Stockyards 28-day dry-aged angus

Sirloin Scampi 34

10oz. corn fed; prawns, garlic lemon beurre blanc

Entrée pour Deux

Served with soup or salad, two accompaniments, sauce béarnaise & demi-glace

Proper Porterhouse

30oz Chicago Stockyards 28-day dry-aged angus
single 50 couple 60

Chateaubriand

Grass-fed tenderloin
single 40 couple 50

Accoutrement

Top off your steak with a classic French sauce! 3

béarnaise, au poivre, bing cherry vermouth, bacon & blue, peppercorn crust

Scampi style 6

Oscar style 6

Lobster tail ½ or full market

Plats Classique

Served with choice of soup or salad

Heritage Pork Ribeye 28

12oz. Compart Farms pork, bing cherry vermouth
glace, croquette

Salmon Atlantique 27

Wild caught; juniper, fresh dill, smoked sea salt,
risotto du jour

Sole Meuniere 24

Clams, mussels, crabmeat, cauliflower, asparagus,
saffron broth

Coquilles St. Jacques 28

Diver scallops, spinach, cream, garlic, sherry

Lobster Normandy market

Half tail, prawns, shellfish, sherry tomato cream,
gnocchi

Boeuf Bourgogne 22

Pastry, tenderloin tips, demi-glace, forest
mushrooms

Chicken Provencal 21

Fried herb-crust chicken, asparagus, risotto du jour

Vegetarian 20

Pierre's autumn squash torte

Semolina du Jour market

Chef's whimsy pasta. . . please inquire