

# 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-glace, 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 buerre 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 glaze, 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