

GASLIGHT

☛ CAFE MENU ☛

HORS D'ŒUVRES

GASLIGHT SALADE <i>with haricots verts, bacon lardons, and roasted onions</i>	7.75
ONION SOUP GRATINÉE <i>with truffled beef short rib</i>	6.75
FONDUE PIEMONTAISE <i>with saucisson and croutons</i>	9.75
ESCARGOTS DE BOURGOGNE <i>with garlic and parsley</i>	8.50
FROMAGE BLANC <i>herbes de provence, sea salt, and croutons</i>	5.75
SHAVED BEET ROOT SALADE <i>with toasted walnuts, watercress, red onion and creme fraiche.</i>	7.50
STEAK TARTARE* <i>with croutons and aioli</i>	9.95

LES FRUITS DE MER

☛ NOS PLATEAUX ☛

LE MAREYEUR PARIS

serves 2* 45.00

LE MAREYEUR BOSTON

serves 4* 89.00

OYSTERS* <i>on the half shell</i>	P/A
LITTLENECKS* <i>on the half shell</i>	P/A
SHRIMP COCKTAIL	P/A
BLUE CRAB COCKTAIL	P/A

PLATS

SANDWICH CUBANO <i>with roast pork, gruyère, pickles, and frites</i>	11.50
CROQUE-MONSIEUR <i>with ham, gruyère, bechamel, and frites</i>	9.75
VEAL MILANESE <i>with arugula, marinated tomatoes, lemon, and sea salt</i>	18.50
STEAK FRITES <i>with béarnaise or maitre d'hôtel butter</i>	19.75
BAR STEAK <i>with caramelized shallots and mustard creme sauce</i>	19.25
ROASTED SALMON FILET <i>garlic braised escarole and vinaigrette of lemon confit.</i>	19.25

PÂTISSERIE

CARAMELIZED APPLE TART TATIN <i>with vanilla ice cream.</i>	6.95
ASSIETTE DE FROMAGES <i>selection of artisan cheeses.</i>	10.75
MOLTEN CHOCOLATE CAKE <i>with crème chantilly</i>	6.95

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.