

LA BELLE VIE

dinner menu

CHARCUTERIE & CHEESE

French Cheese Board 17

artisanal selection of regional French & local cheeses, local honey, pickled veggies, baguette, crackers

Chef Charcuterie & Cheese 24

chefs selection of meat and cheese, local honey, pickled vegetables, baguette, crackers

Margherita 12

San Marzano tomatoes, buffalo mozzarella, basil, evoo

Chicken & Artichoke 13

smoked chicken, artichokes, bechamel, gruyere, aged white cheddar, arugula

Mushroom & Cappacola 13

cappacola, San Marzano tomatoes, assorted mushrooms, mozzarella, basil, truffle oil

Prosciutto & Arugula 13

prosciutto, mozzarella, shaved parmesan, San Marzano tomatoes, arugula

— PETITS —

Lobster Macaroni & Cheese 14

lobster, lardons, gruyere, bechamel, bread crumbs, toasted baguette

Escargots a la Bourguignonne 13

garlic herb butter, puff pastry, parmesan, smoked cheddar, baguette

Mussels Mariniere 12

P.E.I. mussels, white wine, lardons, tomatoes, basil, crostini

Blue Crab Fingers 16

garlic herb butter, capers, toasted ciabatta

Wood-Fired Octopus 15

panzanella salad, cherry tomato, basil, balsamic reduction, smoked sea salt

Calamari 12

crispy fried calamari, artichokes, pepper aioli, parmesan, marinara

Crab Cake 12

lump crab, corn & tomato succotash, pepper aioli

Parmesan Fries 7

Seared Foie Gras* 14

caramelized peach chutney, toasted brioche, honey balsamic reduction

Lamb Lollipops * 16

fig & currant glaze, arugula salad. GF

Roasted Bone Marrow Steak Tartare * 16

roasted bone marrow, hand cut steak, black masago, toasted ciabatta

Spinach & Mushroom Croquette 8

gruyere, parmesan, dijon mustard aioli

Duck Rillettes 12

confit duck, peach apricot compote, micro basil, toasted ciabatta

Baked Brie 9

fig compote, baked apples, pecan dust, bacon, baguette

Cauliflower Au Gratin 7

roasted cauliflower, bechamel, gruyere, parmesan, bread crumbs

Honey Glazed Fried Brussels 7

❖ SOUPE | SANDWICH | SALADE ❖

SALAD ADD ON | SALMON* OR SHRIMP \$7 | CHICKEN BREAST \$5

Farmhouse Chop Salad 10

sweet gem, spinach, baby kale, heirloom tomato, cucumber, red onion, parmesan, artichokes, crouton, honey basil vinaigrette GF

Caesar salad 10

red onion, parmesan, shaved cucumber, bacon crumble, caesar dressing, croutons

Salad Lyonnaise* 12

frisée, baby spinach, sweet gem, lardons, soft boiled egg, cracked black pepper, warm bacon vinaigrette

Nicoise Tuna Salad* 16

seared tuna, baby romaine, frisee, spinach, heirloom cherry tomato, olives, egg, cucumber, raspberry walnut vinaigrette. GF

French Onion Soup 8

gruyere, provolone, crouton

Soup Du Jour

5 / 8

Tomato & Burrata 13

heirloom tomato, creamy burrata, toasted pistachio, arugula, prosciutto crisp, sorghum, balsamic glaze. GF

Prime Rib Melt* 17

roasted prime rib, gruyere, provolone, caramelized onions, horseradish cream, French baguette, fries

Confit & Brie Burger* 15

short rib, brisket, ribeye blend, brie, balsamic onion jam, arugula, duck confit, potato bun, fries

ENTRÉES

Mushroom Ravioli 21

porcini, shitake, spinach, parmesan, toasted walnuts, sage brown butter

Red Snapper Étouffée 26

fried red snapper, crawfish & crab etouffée, broccolini, dirty rice

Salmon Pomodoro 26

pan seared salmon, angel hair pasta, spinach, parmesan, basil, pomodoro

Basil Crusted Sea Bass 36

Chilean Sea Bass, fingerlings, broccolini, lump crab, champagne lobster beurre blanc

Sea Scallop Lobster Risotto GF 26

lobster risotto, mushrooms, tomatoes, peas, parmesan

Wood-Fired Chicken GF 22

roasted half chicken, baby carrots, roasted potatoes, preserved lemon jus

Short Rib Bolognese 24

braised short rib, pappardelle, shaved parmesan, arugula

Filet Medallions * 28

filet medallions, whipped potatoes, demi glaze, broccolini

French Onion Smothered Pork Chop* GF 27

gruyere, caramelized onion reduction, garlic whipped potatoes, fried brussel sprouts

Ribeye* GF 45

20oz Prime cut ribeye, bordeaux veal glaze, herb butter, garlic whipped potatoes

*CONTAINS RAW OR UNDERCOOKED INGREDIENTS

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

An 18% gratuity will be added to parties of 6 or more.