

# 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

## WOOD-FIRED PIZZA

### MUSHROOM & CAPPACOLA \$13

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

### PROSCIUTTO & ARUGULA \$13

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

## OYSTERS

### BLUEPOINT OYSTERS

\$14 half / 26 dz

### SEASONAL BOUTIQUE OYSTERS

MKT

### WOOD -FIRED OYSTERS \$15

garlic herb butter, crispy breadcrumbs, lemon, garlic bread

## \* SALADE | SOUP | SANDWICH \*

salad add on - salmon\* \$10 - shrimp \$7 - chicken breast \$6

### FARMHOUSE CHOP SALAD \$10

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

### CAESAR SALAD \$10

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

### ROASTED BEET & WALNUT SALAD \$13

arugula, frisee, dried cranberries, goat cheese, candied walnuts, citrus vinaigrette, balsamic glaze. GF

### FRENCH ONION SOUP \$8

gruyere, provolone, crouton

### SOUP DU JOUR

5 / 8

### CONFIT & BRIE BURGER\* \$15

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

### PRIME RIB MELT\* \$17

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

### LOBSTER MELT \$21

butter poached lobster, gruyere, cheddar, bechamel, fries

## PETITS

### BAKED BRIE \$9

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

### ESCARGOTS A LA BOURGUIGNONNE \$13

garlic herb butter, parmesan, crostini

### CALAMARI \$12

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

### BONE MARROW OXTAIL TOAST\* \$16

roasted bone marrow, braised oxtail, gouda, parmesan, toasted ciabatta

### WOOD-FIRED OCTOPUS \$15

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

### BLUE CRAB FINGERS \$16

garlic herb butter, capers, toasted ciabatta

### LOBSTER MACARONI & CHEESE \$14

lobster, lardons, gruyere, bechamel, bread crumbs

### LAMB LOLLIPOPS\* \$16

fig & currant glaze, arugula salad. GF

### MUSSELS MARINIÈRE \$12

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

### CRAB CAKE \$12

lump crab, corn & tomato succotash, pepper aioli

### SEARED FOIE GRAS\* \$15

caramelized peach chutney, toasted brioche, honey balsamic reduction

### SHRIMP & CRAB FONDUE \$16

shrimp, crabmeat, spinach, mushrooms, caramelized onions, bacon, gruyere, toasted baguette

## ENTRÉES

### RED SNAPPER ÉTOUFFÉE \$26

fried red snapper, crawfish & crab etouffée, broccolini, cheese grits

### PAN SEARED HALIBUT \$32

lobster fried rice, haricot vert, XO butter

### BLACKENED STEELHEAD SALMON RISOTTO \$26

creole risotto, okra, tomatoes, peppers, parmesan GF

### SEA SCALLOP ANGEL HAIR SCAMPI \$28

angel hair pasta, tomato, capers, spinach, parmesan

### WOOD-FIRED CHICKEN GF \$24

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

### DUCK A L'ORANGE \$28

duck confit & breast, fingerling, haricot vert, arugula, blood orange glaze GF

### SHORT RIB OSSO BUCO \$36

bone-in short rib, garlic potatoes, baby carrots, fingerlings, red wine jus GF

### FILET MEDALLIONS\* \$30

filet medallions, whipped potatoes, demi glaze, broccolini GF

### FRENCH ONION SMOTHERED PORK CHOP\* GF \$29

gruyere, french onion reduction, whipped potatoes, fried brussels GF

### KANSAS CITY STRIP\* \$40

16oz Prime Kansas City strip, Bordeaux veal glaze, choice of side GF

## \* PLATS D'ACCOMPAGNEMENT \*

### GARLIC & CHEESE WHIPPED POTATOES \$6

### PARMESAN FRIES \$7

### HONEY GLAZED FRIED BRUSSELS \$7

### CAULIFLOWER AU GRATIN \$7

### LOBSTER FRIED RICE \$8

### SAUTÉED KALE & MUSHROOMS \$7

### BAKED MACARONI & CHEESE \$6

### SAUTÉED BROCCOLINI \$6

### ROASTED FARM VEGETABLES \$7

\*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.