

BAR MENU

FRITES \$10

Tossed in Duck Fat, Accompanied with a Horseradish Aioli.

FRENCH ONION SOUP \$11

Finished with Medium Dry Sherry. Topped with Broiled Gruyere Cheese.

AVO & BRIE SALAD \$17

Sliced Hass Avocado dressed with House-Made Aioli. Topped with Broiled Brie Cheese. Cranberry Vinaigrette Dressing.

CHEZ MAX SALAD* \$12

Arcadian Greens, Tomatoes, Cucumbers, Dried Cranberries, and our Horseradish-Dijon Vinaigrette.

4oz Steak - \$12 | 6oz Salmon - \$12 | 6oz Tuna - \$12

TARTE FLAMBÉ \$13

Baked Flat Bread topped with Fromage Blanc, House made Onion Jam and Prosciutto.

BAR MENU

ESCARGOTS EN CROUTE \$18

Braised with Garlic and Butter in a Casserole. Finished with Brandy & Pernod. Topped with Golden-Brown Puff Pastry.

MUSSELS \$16

Sautéed in Garlic, Shallots, White Wine and Butter. The resulting broth is finished with a touch of Heavy Cream.

FRENCH DIP SANDWICH* \$18

Prime Rib topped with broiled Gruyère Cheese with a side of Au jus, Creamy Horseradish Sauce and House-made Chips.

PARIS BURGER* \$18

Flame-grilled Waygu Beef patty with Brie Cheese, Dressed Arcadian Greens and Onion Jam on a Toasted Brioche Bun.

BŒUF BOURGIGNON* \$22

A true French Bistro Classic with Beef, Mushrooms, Onions, Carrots in a Rich Wine Sauce. Served with Mashed Potatoes.

**Cooked to Order / Contains Raw Eggs [Consuming raw or undercooked meat, poultry or shellfish may increase your risk of foodborne illness]*