

Dinner

Fresh Shucked Oysters

Please ask your server for today's selection

Half or one dozen oysters \$16/32

Charcuterie

Duck rillettes & faux gras terrine \$15

Prosciutto plate \$15

Country pate \$12

Michel's charcuterie plate \$22

Prosciutto, Salami, Garlic Sausage and Faux Gras

Michel's charcuterie tower per person \$15

Two person minimum

Soup

French onion soup \$9

Mussel chowder \$9

Split pea & ham soup \$9

Appetizers & Salads

Cheese puffs (gougères) \$7

Mixed green salad \$7

Onion & lardon tart \$11

Smoked salmon & onion tart \$16

Salad frisee, with lardons, poached egg \$12

Iceberg & blue cheese salad* \$12

Goat cheese caesar salad \$12

Chopped salad \$12

Ceviche \$14

Frog's legs \$14

Cherry tomato & burrata mozzarella \$16

Smoked salmon with corn brioche \$18

Asian style tuna & salmon carpaccio \$18

Tartare of filet mignon and french fries \$15

Fried oysters/tartar sauce \$16

Spinach & goat cheese torte \$12

Mushroom pearl pasta risotto \$14

Crabcake with leek tartare \$22

Dessert

Banana split* \$10

Michel's chocolate bar* \$9

Michel's chocolate mousse \$8

Bread & butter pudding \$8

Crème brûlée \$8

Burgers

All served with tomato, Central mayonnaise, potato tuiles and choice of french fries or salad

Ahi tuna burger \$19

Shrimp burger \$21

Lobster burger \$33

Chicken & lemon burger \$15

Hamburger \$16

add cheese \$1, bacon \$1

Main Course

Mussels with white wine & garlic \$18

Grilled salmon with lentils \$19

Sautéed scallops/tagliatelle provencale \$24

Fish & chips \$18

Loup de mer (sea bass) with mushrooms \$31

Skate sauteed in olive oil, with caper sauce \$24

Tagliatelle Bolognese \$21

Chicken rôtisserie with roasted potatoes \$21

Fried chicken with mashed potato \$21

Braised rabbit with spaetzle & carrots \$31

Pied de cochon \$17

Grilled sausages with mashed potatoes \$19

Sauteed calf's liver with bacon \$24

Central cassoulet \$28

Steak au poivre with onion carbonara \$27

Braised beef cheeks with tagliatelle \$28

Ribeye steak with french fries \$38

Tartare of filet mignon and french fries \$24

Lamb shank with creamy corn polenta \$24

Filet mignon with potato and mushroom hash \$35

Sides

Brussel sprouts with bacon \$7

Creamed spinach \$7

Green beans \$7

French fries \$7

Mashed potatoes \$7

Macaroni and cheese \$7

Creamy polenta \$7

up charge to substitute sides on main dishes \$3

Cocktails

Gin Blush \$11

G-Vine Gin, Campari, Chinatto Citrus Soda, orange & lemon

Rhubarb Sour \$11

Rhubarb Puree, 10 Cane Rum, Aperol, lemon, Rhubarb Bitters

Absinthe Suisse \$11

Absinthe, Orgeat Syrup, cream, Orange Bitters, citrus sugar

Miners Club Cocktail \$11

Champagne, Benedictine, lemon, sugar, fresh cucumber

The Hurricane \$11

Bacardi & Myers Rum, Galliano, pineapple, lime & passion fruit juice

Le Fée Verte \$14

Kübler Absinthe, water, sugar

Beer

Draught

Blusser Pilsner (U.S. exclusive) 8 oz	\$5
Bells Amber	\$6
Old Speckled Hen Ale	\$7

Bottled

Abita Turbo Dog	\$5	Wittekerke Wit	\$7
Budweiser	\$6	Hofbräu Dark	\$7
Stella Artois	\$6	Gouden Carolus Triple	\$9
Heineken Light	\$6	Floris Apple	\$9
Stone IPA	\$7	Buckler N/A	\$6

Wine by the Glass

Champagne & Sparkling

<i>Lucien Albrecht</i> , Crémant D'Alsace, Brut Rosé, Methode Traditionelle, France	\$11
<i>Champagne Gosset</i> , NV Brut Excellence, Ay	\$15

White

<i>Pinot Grigio</i> , Weingut Hillinger, Austria, 07	\$8
<i>Chardonnay</i> , "Cuvee Michel Richard", Domaine Borgeot, Burgundy, France 06	\$9
<i>Jacquere</i> , Pierre Boniface, Apremont, Savoie, France 07	\$9
<i>Riesling</i> , Weingut Darting, Kabinett, Pfalz, Germany 06	\$9
<i>Sémillon</i> , <i>Muscadelle</i> , Chateau D'arveyres, "Cuvee Prestige", Bordeaux, France 07	\$10
<i>Auxerrois</i> , Adelsheim Vineyard, Willamette Valley 07	\$11
<i>Chardonnay</i> , Bennett Family Wines, Russian River Valley, California 06	\$12
<i>Sauvignon Blanc</i> , Craggy Range Vineyards, Martinborough, New Zealand 08	\$13

Rosé

<i>Grenache/Syrah</i> , Mas Carlot Vin de Pays d'Oc, France 2007	\$6
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Red

<i>Malbec</i> , Dona Paula Estate, Lujan De Cuyo, Argentina 2007	\$9
<i>Merlot</i> , Rocher Cap de Merle, Bordeaux Supérieur, France 2005	\$10
<i>Shiraz</i> , Three Rings, Barossa Valley, Australia 06	\$10
<i>Grenache</i> , <i>Mourvèdre</i> , Borie La Vitarelle, Saint Chinian, France 07	\$11
<i>Tempranillo</i> , Bodegas Maurodos, "Prima", Toro, Spain 06	\$12
<i>Barbera</i> , Elio Perrone, Barbera d'Asti, Italy 07	\$12
<i>Cabernet Sauvignon</i> , Twenty Bench Wines, Napa Valley, California 2006	\$13
<i>Pinot Noir</i> , Chorey-Les-Beaune, Domaine Maillard, Burgundy, France 2005	\$15

Port & Sweet Wines

Coteaux de Layon, Domaine de la Bergerie	\$8
Pineau de Charentes, Maison Brillat "Blanc"	\$9
Sauternes, Château Villefranche 05	\$9
Domaine de la Rectorie, Grenache, Banyuls, 06	\$9
Smith Woodhouse, Late Bottle Vintage 1995	\$10
Taylor Fladgate 20 YR Tawny	\$12
Madeira, The Rare Wine Co. Malmsey	\$12
Sineann, Late Harvest Syrah 06	\$12

Beverage List

Mineral Water

Lurisia, Italy — sparkling	\$7
Fiji water, Fiji — still	\$7

Non Alcoholic

Peach tonic	\$4
House made grapefruit soda	\$6
Ice Tea	\$3
Lemonade	\$3
Soda	\$3

Hot beverages

Espresso	\$4
Decaffeinated espresso	\$4
Double Espresso	\$7
Cappuccino/latte	\$5
Fresh brewed coffee	\$3
Mighty Leaf tea selection	\$5
English Breakfast, Green Tea Passion, Leaves of Provence, Chamomile Citrus, Verbena Mint, Earl Grey	

Dinner

WINNER OF THE
2008 JAMES BEARD FOUNDATION AWARD
FOR BEST NEW RESTAURANT