



FRUITS DE MER

BECK SEAFOOD TOWER

6 Oysters, 6 Little Neck Clams, 2 Prawns
Alaskan Crab Legs, Seafood Cocktail

\$95

OYSTERS ON THE HALF SHELL

Mignonette & Cocktail Sauce, Lemon

\$18/ Half Dozen \$36/Dozen

YELLOW TAIL CRUDO

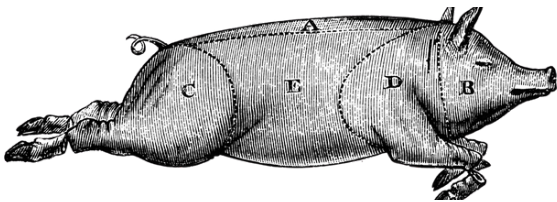
Endive, Preserved Lemon Aioli, Flying Fish Roe, Ginger

\$19

BIG EYE TUNA

Avocado, Wakame, Macadamia Nut, Kalamansi Lime

\$19



MOULES AU FRITES

Appetizer/Entrée

Add Frites to Entrée for \$2

MOULES AU VIN BLANC \$20/\$31

White Wine, Roasted Garlic, Cream, Lemon, Parsley

MOULES AU THAI CURRY \$20/\$32

Green Curry, Coconut Milk, Peanuts, Cilantro, Thai Basil

MOULES AU CHAMPIGNON \$20/\$32

Applewood Smoked Bacon, Forest Mushrooms
Parmesan, Thyme

MOULES À LA BOLOGNESE \$20/\$32

Beef, Heritage Veal & Pork, San Marzano Plum
Tomatoes, Capers, Parmesan



*Consuming raw or undercooked poultry, meats, or eggs may increase your risk for foodborne illness.
20% Gratuity will be added to parties of 6 or more.

PLATS PRINCIPAUX

CHICKEN PAILLARD

Path Valley Greens & Vegetable Salad Lemon Vinaigrette

\$23

CLASSIC EGGS BENEDICT

Ham, English Muffin, Hollandaise Sauce

\$19

CONFIT OF DUCK HASH

Poached Egg, Potatoes, Peppers

\$20

QUICHE LORRAINE

Bacon, Gruyere, Farm Salad

\$19

WHITE CHOCOLATE BREAD PUDDING

FRENCH TOAST

Macadamia Nut, Chantilly Cream, Maple Syrup

\$19

SPINACH AND GRUYERE OMELETTE

Greens, Belgian Frites

\$18

TUNA NIÇOISE

Tomatoes, Haricots Verts, Egg, Potato, Roasted Peppers, Radish,
Greens, Mustard Vinaigrette

\$31

STEAK FRITES

Butcher's Cut, Cress, Red Wine Sauce, Béarnaise Sauce, Belgian

Frites

\$32

SPAGHETTI BOLOGNESE

Beef, Heritage Veal & Pork, San Marzano Plum Tomatoes

\$27

CHEESE BURGER AMERICAIN

Belgian Frites

\$21

TRUFFLED HAM SANDWICH

Parisian Ham & Truffled Mornay on Baguette, Belgian Frites

\$22

CAULIFLOWER GRATIN

Gruyere Cheese Mornay, Herb Crumbs

\$24

LEGUMES

POMMES PURÉE \$9

BELGIAN FRITES \$9

CHILLED BEETS \$10

Preserved Orange Peel, Marcona Almonds

