

VENTEUX

BRASSERIE

DINNER

HORS D'OEUVRES

WARM BAGUETTE	5
<i>French whipped butter</i>	
FRENCH ONION SOUP16
<i>Gruyère, chives</i>	
TARTE FLAMBE18
<i>Speck, creme fraiche, onions</i>	
SEARED FOIE GRAS.31
<i>Brioche, balsamic, figs, roasted pistachio</i>	
STEAK TARTARE*24
<i>Capers, smoked egg, parsley, aioli</i>	
BAKED BRIE19
<i>Baguette, espelette, herb butter</i>	
ESCARGOT.21
<i>Garlic, shallot, butter</i>	

• SHELLFISH •

OYSTERS*		
<i>Mignonette, cocktail sauce, lemon</i>		
West Coast24	48
East Coast24	48
SHRIMP COCKTAIL*26	
<i>Cocktail sauce, lemon</i>		
1LB KING CRAB*	130	
<i>Brown butter, sumac</i>		
WHOLE MAINE LOBSTER ON THE SHELL*	50	
<i>Brown butter, sumac</i>		
FRUIT DE MER*		
<i>Grand Platter - oysters, mussels, clams, shrimp, lobster, king crab . . . 75</i>		
<i>Venteux Tower - oysters, mussels, clams, shrimp, lobster, king crab . . . 150</i>		



BELUGA CAVIAR 125

1oz, blini, creme fraiche, smoked egg yolk, chilled absolut elyx vodka

SALADS

FRISÉE SALAD <i>Bacon lardons, 8 minute egg, tomato, radishes, dijon vinaigrette</i>	19
GRILLED GEM <i>Anchovy emulsion, parmesan, brioche</i>	17
TUNA NIÇOISE* <i>Dijon vinaigrette, 8 minute egg, mixed greens</i>	26

— ENTRÉES —

ROASTED CHICKEN <i>Black truffle cream, potatoes, herbs</i>	36
STEAK FRITES* <i>Maitre d butter, bearnaise</i>	46
BOUILLABAISSE <i>Daily selection of fish and shellfish</i>	45
SALMON EN PAPILOTTE <i>Ora King, zucchini, squash, tomato, lemon, maitre d butter.</i>	44
VENTEUX BURGER* <i>Gruyere, frisee and mache greens, local tomatoes, garlic aioli • Add bacon 4, Add raclette 2.</i>	22
MOULES FRITES <i>Pernod, white wine, garlic, lemon</i>	34
RATATOUILLE EN COCOTTE <i>Eggplant, zucchini, potato, harissa</i>	25
SPAGHETTI HOMARD <i>Lobster cream, bacon, brandy, chives</i>	48
PAPPARDELLE WITH BRAISED SHORT RIB <i>Chestnut mushrooms, spring peas, crispy pancetta</i>	34
STEAK AU POIVRE <i>8oz filet mignon, fondant potatoes, sauce au poivre, frisée</i>	54
TROUT A LA MEUNIÈRE <i>Brown butter, parsley, lemon</i>	39

DINNER FOR TWO

WHOLE DRY AGED DUCK* <i>Crepes, sunchoke, marmalade.</i>	95
--	----

SIDES

POMME PURÉE <i>Maitre d butter, chives</i>	9
FRITES <i>Garlic aioli</i>	9
LOCAL MUSHROOMS <i>Chestnut mushrooms, sherry, garlic</i>	11
HARICOT VERT <i>Marcona almonds, vadouvan, preserved lemon</i>	10
CREAMED SPINACH <i>Parsley, parmesan, brown butter.</i>	9
MACARONI AU GRATIN <i>three cheese mornay, black forest ham, brown butter brioche breadcrumbs • Add lobster 25</i>	12

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

CLASSIC COCKTAILS

WINTER SPRITZ 16
Lillet Rouge, House Red, Fino Sherry, Cinnamon, Bubbles

DIRTIEST DOZEN MARTINI. 29.12
Belvedere Rye Vodka, Dirty Vermouth, House Olive Brine, Bartender's Dozen Of Assorted Olives, Sidecar To Refill

FRENCH 75 16
London Dry Gin, Lemon, Cane Sugar, Bubbles

BOULEVARDIER 17
Bourbon, Campari, Sweet Vermouth

VIEUX CARRE. 16
Rye Whiskey, Cognac, Sweet Vermouth, Benedictine

MARCH COCKTAIL OF THE MONTH

SPRING FEVER 18
Tanqueray 10, chamomile, elderflower, lemon & bubbles

SPECIALTY COCKTAILS

707 17
Blanco Tequila, Maraschino, Creme De Violette, Lime

CHAI-TOWN 16
Rum, Spiced Apple, Chai, Lime

NOT SO HOT TODDY 16
Single Malt Scotch, Lavender, Lemon, Elderflower

ARABESQUE. 17
Gin, Cointreau, Pomegranate, Lime, Egg White

VODKA POP 16
Vodka, Lemon, House Prickly Pear Soda

SPILL THE TEA 17
Blanco Tequila, Mezcal, Hibiscus, Agave, Tajin

AMARO CALDO 15
Amaro, Bourbon, Lemon, Boiling Water

RAW BAR SHOOTERS

BLOODY SHAME 7
bloody mix, tajin, no booze

CLASSIC 10
horseradish vodka, tomato juice

MEZCAL & MUSSEL 12
pickled shallot mezcal, mussel, lime, chile salt

QUEEN FOR THE DAY 25
king crab, veuve clicquot yellow label

BEER LIST

BOTTLE

MICHELOB ULTRA St Louis, 4.2% ABV 6
 KRONENBURG 1664 France, 5.5% ABV 7
 FOUNDERS' PORTER Grand Rapids, 6.5% ABV 7
 BELL'S OBERON ALE Kalamazoo 5.8% ABV 7
 HAYMARKET 'CHICAGO TAVERN BEER' Chicago 5.3% ABV . . . 7
 O'DOUL'S N/A St Louis 5

DRAFT

BUD LIGHT St Louis, 4.2% ABV 7
 STELLA Belgium, 5% ABV 8
 SPITEFUL IPA Chicago, 6.2% ABV 8
 GOOSE ISLAND 312 WHEAT Chicago, 4.2% ABV 8
 CARLSBERG LAGER Denmark, 5% ABV 8
 SURLY GRAPEFRUIT SUPREME Minneapolis, 4.2% ABV 8

WINES BY THE GLASS

BUBBLES

	6OZ POUR	9OZ POUR	BOTTLE
CHAMPAGNE, SPLIT MOET & CHANDON BRUT, FRANCE30		104
CHAMPAGNE, VEUVE YELLOW LABEL, REIMS30		120
CHAMPAGNE ROSÉ, MOËT & CHANDON ROSÉ, FRANCE32		128
CRÉMANT, FAIRE LE FÊTE, LIMOUX.17		.68
CRÉMANT ROSÉ, FAIRE LE FÊTE ROSÉ, LIMOUX18		.72

BRIGHT, LIGHT WHITES & ROSÉ

CHABLIS, WILLIAM FEVRE CHAMPS ROYAUX, BURGUNDY26	.32	104
CHARDONNAY, DOMAINE DE L'AIGLE, LIMOUX25	.31	100
CHARDONNAY, DAVIS BYNUM 'RIVER WEST', SONOMA15	.21	60
ORANGE, ORANGE GOLD, VIN DE FRANCE18	.24	72
PINOT GRIGIO, TERLATO, ITALY17	.23	68
RIESLING, SCHLOSS VOLLARDS, GERMANY14	.20	56
ROSÉ, WHISPERING ANGEL, PROVENCE18	.24	72
SANCERRE, CHATEAU DE SANCERRE, LOIRE VALLEY20	.26	80
SAUVIGNON BLANC, FRENCH BLUE, BORDEAUX16	.22	64

RED

BORDEAUX, FRENCH BLUE16	.22	64
CABERNET, BONANZA, CALIFORNIA14	.20	56
CHÂTEAUNEUF-DU-PAPE, DOMAINE DE BEAURENARD, RHÔNE28	.34	112
MALBEC, TERRAZAS 'RESERVA', MENDOZA15	.21	60
MERLOT, EMMOLO BY CAYMUS, NAPA VALLEY20	.26	80
PINOT NOIR, BOUCHARD PÈRE & FILS, BURGUNDY14	.20	56
PINOT NOIR, SEA SUN BY CAYMUS, CALIFORNIA15	.21	60
ZINFANDEL BLEND, THE PRISONER, NAPA VALLEY28	.34	112