

VENTEUX

BRASSERIE

DINNER

HORS D'OEUVRES

WARM BAGUETTE	6
<i>French whipped butter</i>	
FRENCH ONION SOUP18
<i>Gruyère, chives</i>	
TARTE FLAMBE18
<i>Speck, onion, chives</i>	
SEARED FOIE GRAS.31
<i>Brioche, peach mostarda, pistachio, mizuna</i>	
STEAK TARTARE*25
<i>Capers, smoked egg, parsley, aioli</i>	
BAKED BRIE19
<i>Baguette, espelette, herb butter</i>	
✓ CAULIFLOWER RILLETTE21
<i>Roasted pepper, citrus oil, salted galettes</i>	
ESCARGOT21
<i>Garlic, shallot, butter</i>	

• SHELLFISH •

FRESH FLORIDA STONE CRAB
<i>Chilled, cracked and served with mustard sauce</i>
Single. . . . 25 Petit. . . . 90 Grande. . . . 165

OYSTERS* <i>Mignonette, cocktail sauce, lemon</i>	1/2 DOZ	DOZ
<i>West Coast or East Coast.</i>	24	48
SHRIMP COCKTAIL*26	
<i>Cocktail sauce, lemon</i>		
1LB KING CRAB*	130	
<i>Brown butter</i>		
WHOLE MAINE LOBSTER ON THE SHELL*	MP	
<i>Brown butter</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
<i>1oz, blini, balsamic pearls, smoked egg yolk, chilled absolut elyx vodka</i>

SALADS

WINTER GREENS SALAD <i>Mixed greens, red beets, candied walnuts, apple, boursin</i>	19
LOBSTER COBB <i>Avocado, Maine lobster, egg, bacon, cherry tomatoes, champagne herb vinaigrette</i>	36
TUNA NIÇOISE* <i>Dijon vinaigrette, egg, mixed greens</i>	26

— ENTRÉES —

ROASTED HALF CHICKEN <i>Brown butter couscous, squash, vadouvan sauce.</i>	38
STEAK FRITES* <i>Maitre d butter, bearnaise</i>	49
BOUILLABAISSE <i>Daily selection of fish and shellfish</i>	48
LOUP DE MER EN PAPILOTE <i>Melted leek fondue, fingerling potatoes, almonds, radish, parsley.</i>	47
VENTEUX BURGER* <i>Gruyere, frisee, local tomatoes, garlic aioli • Add bacon 4, Add raclette 2</i>	24
MOULES FRITES <i>Carrot, tomatoes, shellfish broth, herbs de provence, fries</i>	34
✓ RATATOUILLE EN COCOTTE <i>Eggplant, zucchini, potato, harissa</i>	26
SPAGHETTI HOMARD <i>Lobster cream, bacon, brandy, chives</i>	MP
SHORTRIB BOEUF BOURGUIGNON <i>Salsify, carrot, chestnut mushroom, red onion, au jus</i>	44
STEAK AU POIVRE <i>8oz filet mignon, fondant potatoes, sauce au poivre, frisée</i>	56
TROUT A LA MEUNIERE <i>Brown butter, parsley, lemon</i>	41

DINNER FOR TWO

PRIME STEAK FRITES <i>22oz dry aged Prime Ny strip, sauce bearnaise, sauce au poivre</i>	115
--	-----

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
✓ HARISSA GRILLED CARROTS <i>Harissa, lemon, agave, pistachio, shiso</i>	11

*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.

COCKTAILS

BACK TO THE BEACH	19
<i>Bacardi Rum, Cinnamon, Pineapple Lime</i>	
SMOKED OLD FASHIONED	20
<i>Woodinville Straight Bourbon, Cinnamon, Cane Sugar, Bitters, Smoke</i>	
APPROACHABLE GIN COCKTAIL	20
<i>Bombay Gin, Cointreau, Banana, Honey, Lemon, Aromatic Bitters</i>	

FEBRUARY COCKTAILS OF THE MONTH

LOVES ME!	21
<i>Bombay Gin, Strawberry 2 Ways, Egg White</i>	
LOVES ME NOT!	21
<i>Maguy Vida Mezcal, Pineapple, Chambord, Champagne, Activated Charcoal</i>	

JAM BRAMBLE	22
<i>Grey Goose Vodka, Fig Jam, Lemon</i>	
GINGERITA	22
<i>Patron Silver Tequila, Ginger, Agave, Lime</i>	
DIRTY DOZEN	29.12
<i>Belvedere Rye Vodka, Dirty Vermouth, House Olive Brine, Bartender's Dozen of Assorted Olives, Sidecar to Refill</i>	
WINTER SPRITZ	19
<i>Red Wine, Lillet Rouge, Fino Sherry, Cinnamon, Bubbles</i>	
MEZCAL NEGRONI	20
<i>Illegal Mezcal, Campari, Sweet Vermouth</i>	

RAW BAR SHOOTERS

BLOODY SHAME	7
<i>Bloody Mix, Tajin, No Booze</i>	
CLASSIC	12
<i>Horseradish Infused Grey Goose, Tomato Juice</i>	

MEZCAL & MUSSEL	14
<i>Shallot Infused Illegal Mezcal, Mussel, Lime, Chile Salt</i>	
QUEEN FOR THE DAY	25
<i>King Crab, Veuve Clicquot Yellow Label</i>	

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
HOEGARDEN, Belgium, 4.9% 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
SPITEFUL TWANG GUAVA GOSE Chicago, 4% 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, LIMOUX17		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', SONOMA17	.23	68
ORANGE, ORANGE GOLD, VIN DE FRANCE18	.24	72
PINOT GRIGIO, TERLATO, ITALY17	.23	68
RIESLING, SCHLOSS VOLLARDS, GERMANY17	.23	68
ROSÉ, WHISPERING ANGEL, PROVENCE18	.24	72
SANCERRE, CHATEAU DE SANCERRE, LOIRE VALLEY20	.26	80
SAUVIGNON BLANC, FRENCH BLUE, BORDEAUX17	.23	68

RED

BORDEAUX, FRENCH BLUE17	.23	68
CABERNET, BONANZA, CALIFORNIA16	.22	64
CHÂTEAUNEUF-DU-PAPE, DOMAINE DE BEAURENARD, RHÔNE28	.34	112
MALBEC, TERRAZAS 'RESERVA', MENDOZA17	.23	68
MERLOT, EMMOLO BY CAYMUS, NAPA VALLEY20	.26	80
PINOT NOIR, BOUCHARD PÈRE & FILS, BURGUNDY16	.22	64
PINOT NOIR, SEA SUN BY CAYMUS, CALIFORNIA17	.23	68
ZINFANDEL BLEND, THE PRISONER, NAPA VALLEY28	.34	112

NON-ALCOHOLIC

SPARKLING CHARDONNAY, NOUGHTY, SPAIN	12	18	48
BLANC, NOUGHTY, SOUTH AFRICA	12	18	48
ROUGE, NOUGHTY, SOUTH AFRICA	12	18	48