

VENTEUX

BRASSERIE

DINNER

HORS D'OEUVRES

WARM BAGUETTE	6
<i>French whipped butter</i>	
FRENCH ONION SOUP	18
<i>Gruyère, chives</i>	
TARTE FLAMBE	18
<i>Speck, onion, chives</i>	
SEARED FOIE GRAS.	31
<i>Brioche, foie gras, onion compote, touilles</i>	
STEAK TARTARE*	25
<i>Capers, smoked egg, parsley, aioli</i>	
BAKED BRIE	19
<i>Baguette, espelette, herb butter</i>	
✓ CAULIFLOWER RILLETTE	21
<i>Roasted pepper, citrus oil, salted galettes</i>	
ESCARGOT.	21
<i>Garlic, maitre d'butrer, baguette</i>	

• SHELLFISH •



FRUIT DE MER*

<i>Grand Platter</i> oysters, mussels, clams, shrimp, lobster, king crab	75
<i>Venteux Tower</i> oysters, mussels, clams, shrimp, lobster, king crab	150

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>		

BELUGA CAVIAR 125

1oz, blini, balsamic pearls, smoked egg yolk, chilled absolut elyx vodka

SALADS

SALAD MENTONNAISE <i>Grilled artichoke, fennel, pine nuts, orange filets, boursin</i>	22
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
ORA KING SALMON EN PAPILOTTE <i>Ora king, squash, zucchini, tomato, lemon, maitre d'butrer.</i>	48
VENTEUX BURGER* <i>Gruyere, frisee, local tomatoes, garlic aioli • Add bacon 4, Add raclette 2</i>	24
MOULES FRITES <i>Saffron, chorizo, lemon, shallots, white wine, baguette, fries</i>	36
✓ 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
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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

SMOKIN' BERRIES	20
<i>Mezcal, Lemon Juice, Simple Syrup, Blackberry Jam, Club Soda</i>	
PEACH PARIS	20
<i>Tequila, Lime Juice, Peach, Jalapeño</i>	
FIRST WORD	21
<i>Gin, Dry Vermouth, Maraschino, Aperol, Lime, Honey</i>	
APPROACHABLE GIN COCKTAIL	20
<i>Gin, Banana, Lemon, Honey</i>	

JUNE COCKTAIL OF THE MONTH

LIFE'S A DRAG	20
<i>Vodka, Lemon Juice, Mint, Simple Syrup</i>	

CAVIAR MARTINI	35
<i>Choice Of Vodka Or Gin, Dry Vermouth, Olive Brine</i>	

VOLCAN X.A. ESPRESSO MARTINI	35
<i>Volcan X.A. Tequila, Espresso, Vanilla, Coffee Liqueur, Simple Syrup</i>	

KIWI BREEZE	20
<i>Gin, Elderflower, Lime, Kiwi Shrub, Club Soda</i>	

YUZU POP	20
<i>Choice Of Vodka Or Tequila, Mango, Lime, Fever Tree Lime Yuzu Soda</i>	

VIOLET HOUR	22
<i>Gin, Violet Liqueur, Simple Syrup, Lime, Club Soda Bubbles</i>	

SMOKED OLD FASHIONED	22
<i>Woodinville, Simple Syrup, Bitters</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'DOULS 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, LIMOUX.17		68
CRÉMANT ROSÉ, FAIRE LE FÊTE ROSÉ, LIMOUX18		72

BRIGHT, LIGHT WHITES & ROSÉ

CHABLIS, WILLIAM FEVRE CHAMPS ROYAUX, BURGUNDY26	.32	104
CHARDONNAY, DAVIS BYNUM 'RIVER WEST', SONOMA17	.23	68
ORANGE, ORANGE GOLD, VIN DE FRANCE18	.24	72
PINOT GRIGIO, TERLATO, ITALY.17	.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', MENDOZA.17	.23	68
MERLOT, EMMOLO BY CAYMUS, NAPA VALLEY20	.26	80
PINOT NOIR, BOUCHARD PÈRE & FILS, BURGUNDY16	.22	64
PINOT NOIR, SEA SUN BY CAYMUS, CALIFORNIA.17	.23	68
ZINFANDEL BLEND, THE PRISONER, NAPA VALLEY28	.34	112

NON-ALCOHOLIC

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