

# BRASSERIE RUHLMANN

## APPETIZERS

<b>BIGEYE TUNA TARTARE</b> <i>yuzu ~ soy &amp; olive oil vinaigrette</i>	<b>17</b>
<b>Mixed Field Greens</b> <i>cherry tomatoes ~ heirloom radish mustard vinaigrette</i>	<b>13</b>
<b>Lobster Mac &amp; Cheese</b> <i>midnight moon cheese</i>	<b>21</b>
<b>Parisian Steak Tartare</b> <i>condiment sauce ~ frisée ~ watercress</i>	<b>16/24</b>
<b>Crab Cake</b> <i>grainy mustard coleslaw ~ caper vinaigrette</i>	<b>16</b>
<b>Three Onion Gratinée</b> <i>onion broth-baked with comté cheese</i>	<b>13</b>
<b>Lobster Bisque</b> <i>puff pastry with lobster &amp; crab</i>	<b>14</b>
<b>Wild Mushroom Risotto</b> <i>garlic - sage brown butter</i>	<b>18</b>

### SELECTION OF ARTISANAL CHEESES 23

*honey walnuts ~ marinated figs  
quince paste ~ toasted bread*

## RAW BAR

<b>Littleneck Clams (six)</b>	<b>14</b>
<b>Lobster Cocktail</b>	<b>MP</b>
<b>Jumbo Shrimp Cocktail</b>	<b>16</b>
<b>East Coast Oysters (six)</b> <i>blue point ~ beausoleil</i>	<b>18</b>
<b>West Coast Oysters (six)</b> <i>hama hama ~ kumamoto</i>	<b>20</b>

### PLATEAUX DE FRUITS DE MER

*for one 32  
for three 86 for five 138*

*jonah crab ~ oysters  
clams ~ shrimp  
lobster ~ mussels  
mignonette ~ cocktail sauce  
dijonnaise*

## SHARING

**3 Mini Black Angus Burgers**  
*bbq sauce - blue cheese - plain*  
**14**

**Yellowfin Tuna Tacos**  
*Jalapenos Aioli*  
**14**

**Fried Rock Shrimp**  
*tossed in yuzu - siracha mayonnaise*  
**13**

**Charcuterie**  
*prosciutto - sopressata - martadella  
grilled bread - pickled vegetables*  
**21**

## SUSHI

**Spicy Tuna** **17**  
*kempi sriracha - avocado - crispy shallots*

**Yellowtail & Jalapeno** **17**  
*avocado - soy glaze - ginger*

**Rockefeller Rainbow** **20**  
*tuna - salmon - hamachi - caviar*

**Coconut Shrimp tempura** **18**  
*macadamia nuts - avocado - cilantro*

**California** **17**  
*curried crab - mango - cucumber - avocado*

**Alaskan King Salmon** **16**  
*asparagus tempura - lemon tartare - ponzu*

**Maine Lobster** **21**  
*chipotle - yuzu crushed avocado - cilantro*

**Spicy Rock Shrimp & Tuna** **18**  
*spicy tuna - cucumber - sriracha crispy rock shrimp*

**Beef Tartare** **18**  
*crispy sushi rice - black truffle aioli - scallion*

## VEGETABLES

CREAMED SPINACH	<b>9</b>
HARICOTS VERTS	<b>9</b>
TOMATO PROVENÇAL	<b>9</b>
BRUSSEL SPROUTS & BACON	<b>10</b>
ROASTED HEN OF THE WOOD	<b>13</b>

## STARCHES

POMMES VAPEUR	<b>8</b>
JALAPEÑO MASHED POTATOES	<b>8</b>
HAND-CUT FRIES	<b>8</b>
BAKED POTATO	<b>11</b>

### SOMMELIER WINE TASTING

FLIGHT OF 2 oz EACH  
**40**

**Pommard - domaine de courcel**  
*les vaumuriens 09*

**Nuits st Georges**  
*domaine mongeart mugneret 09*

**Beaune - Greves**  
*tollot beau - premier cru 07*

## STEAKS & POULTRY

**Hanger Steak Frites** **29**  
*served with our hand-cut french fries  
bearnaise sauce*

**14 oz New York Steak au Poivre** **40**  
*cognac ~ green peppercorn sauce  
butter lettuce with Boursin cheese*

**Roasted Chicken, Herbs de Provence** **27**  
*served with shoestring potatoes  
roasted tomatoes*

**Grilled Chicken Paillard** **28**  
*ginger marinated tomatoes ~ onion  
parmesan ~ wild roquette salad*

**Braised Beef Short Ribs Bourguignon** **32**  
*pearl onions ~ button mushrooms ~ red wine  
roasted garlic mashed potatoes*

## FISH & SHELLFISH

**DOVER SOLE MEUNIÈRE** **48**  
*spinach ~ pommes fondantes ~ soy-citrus  
brown butter*

**Skate Grenobloise** **27**  
*roasted cauliflower ~ lemon ~ caper-soy  
brown butter*

**Seafood Fettuccini "Puttanesca"** **32**  
*scallops - tiger shrimp - mussels - daurade  
Calabrian chiles*

**Grilled Branzino** **34**  
*smoked spiced couscous ~ avocado  
grapefruit ~ fennel ~ chickpeas  
lemon vinaigrette*

**Moules Mariniere** **26**  
*steamed mussels - white wine - shallot  
hand cut fries*

## SANDWICHES

*hand cut fries*

**Black Angus Burger**  
*gruyere - mozzarella - add \$1*  
**24**

**Croque Monsieur**  
*Jambon de Paris - Bechamel  
melted gruyere*  
**22**

**Organic Chicken Panini**  
*Buffalo di mozzarella - basil pesto  
heirloom tomatoes*  
**24**

**Shrimp & Lobster Roll**  
*curry & kaffir leaf mayonnaise  
tarragon - celery*  
**28**

## SALADS

**Frisée aux Lardons**  
*frisée salad ~ bacon lardons  
panko crusted soft boiled egg*  
**26**

**Spicy Asian Chicken Salad**  
*cabbage - snow peas - cucumber  
thai chili - basil - peanuts*  
**28**