

BRASSERIE RUHLMANN

LUNCH MENU DAILY 11:30AM—5:00PM

APPETIZERS

BIGEYE TUNA TARTARE	16
<i>yuzu ~ soy & olive oil vinaigrette</i>	
Field Greens with Gorgonzola Cheese	13
<i>cherry tomatoes ~ heirloom radish ~ mustard vinaigrette</i>	
Wild Mushroom Risotto	16
<i>brown butter sage ~ truffle oil</i>	
Parisian Steak Tartare	16/ 24
<i>condiment sauce with frisée ~ watercress</i>	
Crab Cake	16
<i>grainy mustard coleslaw ~ caper vinaigrette</i>	
Three Onion Gratinée	12
<i>onion broth baked with comté cheese</i>	
Lobster Bisque	13
<i>puff pastry with lobster & crab</i>	
Roasted Beets, Bucheron Cheese	14
<i>candied walnuts ~ micro greens walnut - olive oil vinaigrette</i>	
Duck & Pork Paté	14
<i>endive & frisée ~ candied walnuts</i>	

RAW BAR

 Littleneck Clams (six)	14
 Lobster Cocktail	MP
 Jumbo Shrimp Cocktail	16
 East Coast Oysters (six)	18
<i>blue point ~ beausoleil</i>	
 West Coast Oysters (six)	20
<i>hama hama ~ kumamoto</i>	
PLATEAUX DE FRUITS DE MER	
<i>for one 32</i>	
<i>for three 86 for five 138</i>	
jonah crab ~ oysters	
clams ~ shrimp	
lobster ~ mussels	
mignonette ~ cocktail sauce	
dijonnaise	

SALADS

Maine Lobster "Cobb" Salad	34
<i>mixed greens ~ aged cheddar ~ tarragon bacon ~ tomatoes ~ eggs ~ crispy shallots</i>	
Vegetable Salad	18
<i>tomato ~ heart of palm ~ corn ~ feta olive ~ oregano dressing</i>	
grilled chicken	7
grilled tuna	10
shrimp	9
Frisée aux Lardons	26
<i>frisée salad ~ watercress ~ bacon lardons panko crusted soft boiled egg</i>	
Spicy Asian Chicken Salad	28
<i>grilled marinated chicken ~ cabbage ~ snow peas ~ cucumber ~ thai chili & basil ~ peanuts</i>	
Caesar Salad	18
grilled chicken	7
grilled tuna	10
shrimp	9

SELECTION OF ARTISANAL CHEESES 23

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

SANDWICHES

served with hand-cut french fries

Shrimp & Lobster Roll	28	Organic Chicken Panini	24	Butcher Burger	26
<i>curry & kaffir lime leaf mayonnaise tarragon ~ celery</i>		<i>buffalo di mozzarella ~ basil pesto heirloom tomatoes</i>		<i>CAB beef ~ 7 peppers ~ caramelized onion Danish blue</i>	
Grilled Spiced Swordfish Sandwich	27	Crêpe Monsieur / Madame	20/22	American Kobe Burger	24
<i>cucumber ~ cress ~ mint & cilantro lemon ~ yogurt mayonnaise</i>		<i>served warm ~ jambon de paris ~ béchamel melted gruyère</i>		<i>gruyere ~ mozzarella ~ blue cheese ~ add \$1</i>	

PLATS DU JOUR

MONDAY

Bavette a l'Échalote

*skirt steak
shallots & gratin dauphinois*

34

TUESDAY

Daurade Provençale

*lemon ~ tomato & zucchini
olive oil ~ oregano*

32

WEDNESDAY

Slow Roasted Prime Rib

*popover ~ horseradish sauce
super green spinach*

38

THURSDAY

Lapin a la Moutarde

*parpadelle pasta ~ pearl onion
mushrooms ~ mustard sauce*

30

FRIDAY

Rosemary Lemon Seabass

*beans ~ cockles
black olives ~ artichoke*

32

FISH & SHELLFISH

DOVER SOLE MEUNIERE	48
<i>spinach ~ pommes fondantes ~ soy-citrus brown butter</i>	
Skate Grenobloise	27
<i>roasted cauliflower ~ lemon ~ caper-soy brown butter</i>	
Alaskan Halibut	32
<i>baby Japanese eggplant ~ thai chili coconut broth ~ thai basil</i>	
Seared Sea Scallops	32
<i>caramelized braised endives ~ sage honey brussel sprouts</i>	
Grilled Branzino	34
<i>smoked spiced couscous ~ avocado grapefruit ~ fennel ~ chickpeas ~ lemon vinaigrette</i>	

STEAKS & POULTRY

Hanger Steak Frites	28
<i>served with our hand-cut french fries bearnaise sauce</i>	
14 oz New York Steak au Poivre	38
<i>cognac ~ green peppercorn sauce butter lettuce with Boursin cheese</i>	
Roasted Chicken, Herbs de Provence	27
<i>served with shoestring potato ~ roasted tomatoes</i>	
Grilled Chicken Paillard	28
<i>ginger marinated tomatoes ~ onion parmesan ~ wild rocket salad</i>	
Braised Beef Short Ribs Bourguignon	32
<i>pearl onion ~ button mushroom ~ red wine roasted garlic mashed potatoes</i>	

VEGETABLES

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

STARCHES

POMMES VAPEUR	8
JALAPEÑO MASHED POTATOES	8
HAND-CUT FRIES	8
CRISPY SCALLOPED POTATOES	8
BAKED POTATO	11

BIENVENUE

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Chateau Olivier
Grand Cru Classee de Graves - Pessac Leognan
22