Coupons

[View all (1)](javascript:void(0))

$5 off an order of $20 or more.

Most Popular

[Onion Soup au Gratin](javascript:void(0))

Baked with Gruyere cheese.

$9.95

[Caesar Salad](javascript:void(0))

Baguette croutons, Grana Padano cheese, and chili oil.

$10.95

[Steak Classique](javascript:void(0))

Maitre d'hotel butter. Served with our signature hand-cut frites.

$23.95

[Steak au Poivre](javascript:void(0))

Brandy peppercorn sauce. Served with our signature hand-cut frites.

$24.95

[Filet Mignon Merlot](javascript:void(0))

Butter and red wine reduction. Served with our signature hand-cut frites.

$33.95

[French Green Beans](javascript:void(0))

$4.95

[Macaroni Gratin](javascript:void(0))

$9.95

[Chocolate Mousse](javascript:void(0))

Whipped cream.

$6.95

Wine Selection (Must be 21 years of age or older and present ID at time of delivery)

[Vin Blanc - 2011 Mon Ami Gabi, Chardonnay](javascript:void(0))

$36.00

[Vin Blanc - 2011 Moreux, Sancerre, Sauvignon Blanc](javascript:void(0))

$56.00

[Vin Blanc - 2012 Campuget, Rose](javascript:void(0))

$36.00

[Vin Blanc - NV Marquis de La Tour Cremant Brut (Sparkling)](javascript:void(0))

$36.00

[Vin Rouge - 2011 Mon Ami Gabi, Pinot Noir](javascript:void(0))

$36.00

[Vin Rouge - 2011 Mon Ami Gabi, Merlot](javascript:void(0))

$36.00

[Vin Rouge - 2011 Duboeuf, Beajuolais Villages](javascript:void(0))

$36.00

[Vin Rouge - 2010 Cht. Bonnet, Bordeaux](javascript:void(0))

$44.00

[Vin Rouge - 2011 Fleury, Cotes du Rhone](javascript:void(0))

$44.00

Beer Selection (Must be 21 years of age or older and present ID at time of delivery)

[Vander Mill Hard Cider, Seasonal](javascript:void(0))

Abv 7.0%. Spring Lake, Michigan.

$8.95

[Kronrnbourg 1664](javascript:void(0))

ABV 5.5%, Pale Lager, France.

$6.95

[Moody Tounge, Sliced Nectarine IPA](javascript:void(0))

ABV 5.9%, IPA, Chicago, Illinois.

$7.95

Beverages

[Coke](javascript:void(0))

$3.25

[Diet Coke](javascript:void(0))

$3.25

[Evian Water](javascript:void(0))

$7.00

[Badoit Sparkling Water](javascript:void(0))

$5.00+

Hors d'Oeuvres

[Steamed Artichoke](javascript:void(0))

Shaved vegetables and lemon-Dijon vinaigrette.

$11.95

[Wild Escargots de Bourgogne](javascript:void(0))

Oven-roasted snails and garlic-herb butter.

$12.95

[Smoked Salmon](javascript:void(0))

Brioche, creme fraiche, egg and capers.

$14.95

[Crispy Duck Confit](javascript:void(0))

Braised red cabbage and gala apple.

$13.95

[Baked Goat Cheese](javascript:void(0))

Tomato sauce and warm herb garlic bread.

$11.95

[Wild Mushroom Tartare](javascript:void(0))

Cheese toast and simple greens.

$12.95

[Housemade Country Pate](javascript:void(0))

Cornichons, whole grain mustard and warm toast.

$9.95

[Chicken Liver Mousse Pate](javascript:void(0))

Burgundy red wine mustard and cornichons.

$9.95

[Charcuterie and Cheese Platter](javascript:void(0))

A sampling of house-made charcuterie, rosette de Lyon saucisson, olives, cornichons, and mustards and a sampling of 3 cheeses, dried fruits, grape, and nuts. Serves 2 or more people.

$29.95

Gluten Free Appetizers

[Gluten Free Onion Soup au Gratin](javascript:void(0))

Baked with Gruyere cheese and comes with gluten-free croutons.

$9.95

[Gluten Free Shrimp Cocktail](javascript:void(0))

Cocktail sauce and lemon.

$14.95

[Gluten Free Housemade Country Pate](javascript:void(0))

Comichons, whole grain mustard and gluten-free toast.

$9.95

[Gluten Free Chicken Liver Mousse](javascript:void(0))

Burgundy red wine mustard and gluten-free toast.

$9.95

[Gluten Free Salad Maison](javascript:void(0))

Mixed greens and vegetables with lemon-dijon vinaigrette.

$7.95

[Gluten Free Salmon Rillettes](javascript:void(0))

Olives, gaufrette chips.

$15.95

Les Potages

[Onion Soup au Gratin](javascript:void(0))

Baked with Gruyere cheese.

$9.95

Les Salades

[Frisee, Kale and Warm Bacon Salad](javascript:void(0))

Soft-poached egg.

$9.95

[Endive and Pear Salad](javascript:void(0))

Blue cheese, candied pecans, and croutons.

$11.95

[Goat Cheese and Baby Kale Salad](javascript:void(0))

Sun-dried cranberries and sunflower seeds.

$11.95

[Caesar Salad](javascript:void(0))

Baguette croutons, Grana Padano cheese, and chili oil.

$10.95

[Salmon, Spinach and Baby Kale Salad](javascript:void(0))

Avocado, blueberries, walnuts and citrus vinaigrette.

$20.95

Les Fruits de Mer

[Salmon Rillettes](javascript:void(0))

Olives and gaufrette chips.

$15.95

[Shrimp Cocktail](javascript:void(0))

Cold. Cocktail sauce and lemon.

$14.95

[Scallops Gratinees](javascript:void(0))

Warm. Fennel-onion-mussel cream.

$13.95

[Mussels Mariniere](javascript:void(0))

Warm. White wine and herbs.

$12.95+

Steak Frites

[Steak Classique](javascript:void(0))

Maitre d'hotel butter. Served with our signature hand-cut frites.

$23.95

[Steak au Poivre](javascript:void(0))

Brandy peppercorn sauce. Served with our signature hand-cut frites.

$24.95

[Steak Dijon](javascript:void(0))

Dijon mustard butter. Served with our signature hand-cut frites.

$24.95

[Steak Bordelaise](javascript:void(0))

Caramelized onion and red wine sauce. Served with our signature hand-cut frites.

$24.95

[Steak Roquefort](javascript:void(0))

Blue cheese sauce. Served with our signature hand-cut frites.

$24.95

[Steak Bearnaise](javascript:void(0))

Classic Bearnaise sauce. Served with our signature hand-cut frites.

$24.95

[Hanger Steak](javascript:void(0))

Butcher's cut and Merlot butter. Served with our signature hand-cut frites.

$23.95

[Filet Mignon Au Poivre](javascript:void(0))

Creme fraiche. Served with our signature hand-cut frites.

$33.95

[Filet Mignon Merlot](javascript:void(0))

Butter and red wine reduction. Served with our signature hand-cut frites.

$33.95

[New York Strip Steak](javascript:void(0))

12 oz. with bordelaise sauce. Served with our signature hand-cut frites.

$35.95

[Bone-in Ribeye](javascript:void(0))

22 oz. with Bearnaise sauce. Served with our signature hand-cut frites.

$39.95

[Bone-In Filet](javascript:void(0))

Served with truffle bernaise and signature hand-cut fries.

$39.95

[Grilled Bison Ribeye](javascript:void(0))

Sea salt and extra virgin olive oil. Served with our signature hand-cut frites.

$39.95

Les Poissons

[Trout Almondine](javascript:void(0))

French green beans, brown butter and lemon.

$22.95

[Salmon](javascript:void(0))

Fingerling potatoes and caviar creme fraiche beurre blanc.

$23.95

[Sea Scallops](javascript:void(0))

Butternut squash, vaudavon butter, currants, and micro basil.

$27.95

[Skate Wing](javascript:void(0))

Cauliflower puree and florets, raisins, crispy capers, and verjus butter.

$23.95

Gabi's Classics

[Casareccia Pasta](javascript:void(0))

Mushrooms, truffle, preserved lemon, Grana Padano, and poached egg.

$17.95

[Chicken Grandmere](javascript:void(0))

All-natural half chicken, bacon, mushrooms and pommes puree.

$22.95+

[Braised Lamb Shank](javascript:void(0))

Comte cheese polenta and glazed Brussels sprouts.

$32.95

[Beef Bourguignon](javascript:void(0))

Thumbelina carrots, bacon, mushrooms and egg noodles.

$29.95

[Vegetable Papillote](javascript:void(0))

Couscous, chili butter, Grana Padona, and arugula-basil-parsley puree.

$18.95

Gluten Free Entrees

[Gluten Free Chicken Grand Mere](javascript:void(0))

All natural half chicken, bacon, mushrooms, pommes puree.

$22.95+

[Gluten Free Lamb Shank](javascript:void(0))

Comte cheese polenta, glazed brussels sprouts.

$32.95

[Gluten Free Trout Almondine](javascript:void(0))

French green beans, brown butter, lemon.

$22.95

[Gluten Free Salmon](javascript:void(0))

Fingerling potatoes, caviar creme fraiche, beurre blanc.

$23.95

[Gluten Free Skate Wing](javascript:void(0))

Cauliflower puree and florets, raisins, crispy capers, verjus butter.

$23.95

[Gluten Free Steak Classique](javascript:void(0))

Maitre d'hotel butter and shallow fry frites. Includes warm gluten free bread with sweet cream butter, and complimentary gluten-free signature amuse bouche.

$23.95

[Gluten Free Steak Bearnaise](javascript:void(0))

Bearnaise sauce and shallow fry frites. Includes warm gluten free bread with sweet cream butter, and complimentary gluten free signature amuse bouche.

$24.95

[Gluten Free Filet Mignon](javascript:void(0))

Merlot butter, red wine reduction and shallow fry frites. Includes warm gluten free bread with sweet cream butter and complimentary gluten free signature amuse bouche.

$33.95

[Gluten Free Chicken Grandmere](javascript:void(0))

All-natural half chicken, bacon, mushrooms and pommes puree. Includes warm gluten free bread with sweet cream butter and complimentary gluten free signature amuse bouche.

$20.95

[Gluten Free Sea Scallops](javascript:void(0))

Butternut Squash, vaudavon butter, currants, micro basil.

$27.95

Sides

[Pommes Puree](javascript:void(0))

$2.95

[Frites](javascript:void(0))

$2.95

[Thumbelina Carrots](javascript:void(0))

$5.95

[French Green Beans](javascript:void(0))

$4.95

[Garlic Spinach](javascript:void(0))

$4.95

[Sauteed Mushrooms](javascript:void(0))

$5.95

[Brussels Sprouts and Bacon](javascript:void(0))

$9.95

[Macaroni Gratin](javascript:void(0))

$9.95

[Cauliflower Puree](javascript:void(0))

$4.95

Kids Menu

[Grilled Cheese Sandwich and Frites](javascript:void(0))

Served with green beans and apple slices.

$6.50

[Mac 'N Cheese](javascript:void(0))

Served with green beans and apple slices.

$6.50

[Pasta with Butter](javascript:void(0))

Served with green beans and apple slices.

$6.50

[Pasta with Tomato Sauce](javascript:void(0))

Served with green beans and apple slices.

$6.50

[Cheeseburger and Frites](javascript:void(0))

Served with green beans and apple slices.

$6.95

[Chicken Fingers and Frites](javascript:void(0))

Served with green beans and apple slices.

$7.95

[Steak and Frites](javascript:void(0))

Served with green beans and apple slices.

$11.95

Kids Dessert

[Kids Chocolate Mousse Dessert](javascript:void(0))

$3.95

Dessert

[Chocolate Mousse](javascript:void(0))

Whipped cream.

$6.95

Gluten Free Dessert

[Gluten Free Chocolate Mousse](javascript:void(0))

Whipped cream.

$6.95

[Gluten Free Vanilla Creme Brulee](javascript:void(0))

Burnt caramel custard.