

MICHAEL MINA  
**MARGEAUX**  
*Chicago Illinois*  
**BRASSERIE**

## HORS D'ŒUVRES

**WARM CAMEMBERT TRUFFLE BAGUETTE** 9  
 truffle butter, garlic confit, chive

**HUDSON VALLEY FOIE GRAS TORCHON** 22  
 orange marmalade, saffron liège waffle, grains of paradise

**DUCK WINGS À L'ORANGE** 15  
 grand marnier gastrique, orange zest, garden chive

**MOULES FRITES** 28  
 p.e.i mussels, vermouth, garlic butter, bacon

**ESCARGOTS À LA BORDELAISE** 17  
 parsley, garlic, porcini mushroom, puff pastry fleuron

**WOOD-FIRED OYSTERS** 19  
 bacon, leek, pernod crème

**WARM TOMATO TATIN** 19  
 puff pastry, camembert, pistou

**HAND-GROUND STEAK TARTARE\*** 16  
 potato gaufrette, spicy cornichon, egg yolk



### CHARIOT DE FROMAGE

chef's selection of artisan cheeses served tableside

7 per ounce



## PLATS PRINCIPAUX

**DRY-AGED ROHAN DUCK BREAST** 33  
 klug farm plum, chanterelles, cognac jus

**GRILLED BLOCK ISLAND SWORDFISH** 32  
 tomato provençal, confit cipollini, petite zucchini

**CHICKPEA & LENTIL NAPOLEON** 26  
 cauliflower, swiss chard, harissa vinaigrette, green goddess

**WHOLE-ROASTED DOVER SOLE MEUNIÈRE** 56  
 roasted garlic pommes purée, brown butter, meyer lemon

**SAKURA FARMS PORK CHOP** 38  
 klug farm peaches, roasted fennel, natural jus

**ATLANTIC COD BOUILLABAISSE** 36  
 mussels, squid, grilled prawn  
 add half 2 pound grilled lobster +30

**GREEN CIRCLE CHICKEN RÔTI** 30  
 hon shimeji mushroom, parisian gnocchi, spring onion

## POUR DEUX

*entrées designed for two*

**WHOLE-ROASTED GREEN CIRCLE CHICKEN** 55  
 oil-cured olive, warm bread salad, sherry chicken jus

**CÔTE DE BŒUF** MP  
 confit shallot, roasted garlic, red wine jus

## Premium Shellfish

**CHILLED PRAWNS** 24

**HAWAIIAN BIGEYE TUNA CRUDO\*** 16

**POACHED HALF MAINE LOBSTER** 30

**CHEF'S SELECTION OF OYSTERS\*** 18 per 1/2 dozen

**KING CRAB REMOULADE** 22

### SHELLFISH PLATEAUX

**small** - 3 shrimp, 3 oysters, mussel escabeche 22

**medium** - 3 shrimp, 3 oysters, mussel escabeche, king crab 35

**large** - 6 shrimp, 6 oysters, mussel escabeche, king crab 70

**GRANDE SHELLFISH TOWER\*** 149

*serves 4 to 6*

## SOUPES & SALADES

**BUTTER LETTUCE** 12

laclare farms chèvre, shaved radish, crème fraîche dressing

**SALADE NIÇOISE** 22

hearts of lettuce, confit tuna, haricot vert, lemon-garlic aioli

**LOCAL SWEET CORN VELOUTÉ** 15

corn lavash, king crab, meyer lemon crème fraîche

**MARINATED HEIRLOOM TOMATO AND MELON** 16

butter milk, toasted grain lavash, yellow chartreuse

**HEIRLOOM BEETS AND LOCAL APPLE** 14

hazelnut, belgium endive, fourme d'ambert blue cheese

**PETITE GEM SALADE** 14

bagna càuda vinaigrette, crispy olive, garlic streusel

**ONION SOUP GRATINÉE** 14

baguette crostini, cave-aged gruyère, chive

## Les Steaks Frites

all steaks are usda prime wood-grilled  
 served with pommes frites and béarnaise

**10 OZ COULOTTE\*** 36

**8 OZ FILET MIGNON\*** 43

**12 OZ NY STRIP\*** 40

*add to any of the above:*

**STEAK "FOIE POIVRE"** +9  
 green peppercorn, shallot confit, fourme d'ambert

**KING CRAB OSCAR** +28

## SIDES

**POMME PURÉE** 10 *TRUFFLED* +5

**MUSHROOM & FENNEL FRICASSÉE** 14

**ROASTED LOCAL CORN & TRUFFLE** 12

**HARICOT VERTS "AMANDINE"** 10

**DUCK FAT POMMES FRITES** 8

**MACARONI GRATINÉE** 12