

MICHAEL MINA

MARGEAUX

Chicago Illinois

BRASSERIE

STARTERS

HAND-GROUND STEAK TARTARE* 14
cornichon, anchovy, caper

HUDSON VALLEY FOIE GRAS TERRINE 19
klug farm cherry gelée, brioche popovers, pickled spring garlic

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

SEARED DIVER SCALLOP 18
sunchoke, vanilla-grapefruit, lardo

MARGEAUX ESCARGOTS 17
parsley, garlic butter, puff pastry

JUMBO LUMP CRAB CAKE 19
meyer lemon, old bay, root vegetables

MAINE LOBSTER GNOCCHI 16
french curry, tarragon, haricot verts



CHEESE CART

madagascar honey, black pepper madeleine, candied almonds
7 per ounce
selection of three, six, or nine



ENTRÉES

SALMON WELLINGTON* 34
spinach, artichoke, puff pastry

LOUP DE MER 36
parsley jus, grilled lemon, chervil

BRAISED BEEF SHORTRIB 29
chanterelles, corn, smoked cherry tomato

MICHAEL MINA'S LOBSTER POT PIE 84
maine lobster, cognac-truffle cream, petite vegetables

Premium Shellfish

CHILLED PRAWNS 24

POACHED HALF MAINE LOBSTER 30

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

SHELLFISH PLATTER

small - 3 shrimp, 3 oysters, mussel 22

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

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

GRANDE SHELLFISH TOWER* 149

serves 4 to 6

SOUPS & SALADS

BUTTER LETTUCE 12

laclare farms chèvre, shaved radish, crème fraîche dressing

KING CRAB & ENDIVE CAESAR 16

caper aioli, parmigiano-reggiano, herbed bread crumbs

ROASTED BEETS & GOAT CHEESE 14

wild arugula, hazelnuts, cassis vinaigrette

FRENCH ONION SOUP 14

baguette crostini, cave-aged gruyère, chive

BOUILLABAISSÉ SOUP 18

poached prawns, poached mussels, toast rouille

ROASTED HALF CHICKEN 29

confit baby potatoes, vegetable succotash, roasted garlic chicken jus

ARCTIC CHAR ALMANDINE 32

haricot verts, shaved almonds, brown butter

MAGRET DUCK BREAST* 33

celery root, seasonal mushrooms, pomegranate

MARGEAUX CHEESEBURGER* 18

caramelized onion, arugula, comté

Prime Cuts

midwest steaks & chops

HERB-CRUSTED LAMB RACK* 52

chickpea & fava bean chutney

16 oz SAKURA FARMS PORK CHOP* 38

morels, english peas, mustard butter

14 oz NY STRIP* 52

18 oz CORN-FED RIB EYE* 58

8 oz FILET MIGNON* 39

ACCOMPANIMENTS

red wine jus 3

whisky-date jus 3

steak 'foie poivre' sauce 4

gulf shrimp 18

crab oscar 24

half maine lobster 29



SKIRT STEAK FRITES* 34

roasted shallots, red wine jus, baby arugula

SIDES

POTATO PURÉE 10

BRUSSELS SPROUTS 12

SEASONAL MUSHROOMS 13

MARGEAUX MACARONI 12

GRILLED BROCCOLINI 10

SHERRY-GLAZED CARROTS 12

BOURSIN POLENTA 10

DUCK FAT FRENCH FRIES 8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness