

MICHAEL MINA

MARGEAUX

Chicago Illinois

BRASSERIE

HORS D'ŒUVRES

WARM CAMEMBERT TRUFFLE BAGUETTE 12

truffle butter, garlic confit, chive

DUCK WINGS À L'ORANGE 16

grand marnier gastrique, orange zest, garden chive

MOULES FRITES 28

p.e.i mussels, vermouth, garlic butter, bacon

ROASTED BONE MARROW 19

vadouvan, oxtail marmalade, meyer lemon confit

HAND-GROUND STEAK TARTARE 16

potato gaufrette, spicy cornichon, egg yolk

FOIE GRAS PARFAIT 18

macerated stone fruit, warm brioche, grilled knob onion

ESCARGOTS À LA BORDELAISE 17

parsley, garlic, porcini mushroom, puff pastry fleuron

SWEETBREADS AIGRE-DOUX 16

baby fennel, fried caper, golden raisin

WOOD-FIRED OYSTERS 21

bacon, leek, pernod crème

WARM TOMATO TATIN 18

puff pastry, camembert, pistou

PLATS PRINCIPAUX

ARCTIC CHAR AUX LENTILLES 28

sunchoke chips, beluga lentils

DRY-AGED ROHAN DUCK BREAST 34

michigan cherry, chanterelle, cognac jus

DOVER SOLE MEUNIÈRE 59

white asparagus, brown butter, lemon confit

MAINE LOBSTER BOUILLABAISSE 52

p.e.i mussels, grilled prawn, rouille toast

ROASTED RACK OF LAMB* 52

fresh chick pea, piquillo pepper, lamb rib croustillant

HERITAGE CHICKEN RÔTI 35

maitake mushroom, braised bacon, sauce à la chasseur

Margeaux
Chariot de Fromage
chef's selection of artisanal cheeses
served tableside
7 per ounce

Premium Shellfish

PETIT SHELLFISH PLATEAU 75

serves 2 to 3

GRANDE SHELLFISH TOWER 165

serves 4 to 6

DAILY CRUDO 16

CHILLED LOBSTER 24

CHILLED PRAWNS 24

SEA URCHIN À LA GRECQUE 22

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

BLUE CRAB REMOULADE 25

SOUPES & SALADES

ONION SOUP GRATINÉE 15

baguette crostini, cave-aged gruyère, chive

add black truffle duxelles & braised oxtail +8

BUTTER LETTUCE 14

fines herbes, shaved radish, crème fraîche dressing

SWEET CORN & LEEK VELOUTÉ 16

black truffle, maryland blue crab

SALADE NIÇOISE 22

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

'L'ARTICHAUT' 18

baby artichoke, foie gras, crispy chicken skin, truffle vinaigrette

Les Steaks Frites

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

8 oz FILET MIGNON* 46

12 oz NY STRIP* 44

16 oz RIB EYE* 52

add to any of the above:

STEAK "FOIE POIVRE" +12

green peppercorn, shallot confit, fourme d'ambert

SIDES

POMMES PURÉE 10

SUMMER RATATOUILLE 12

MUSHROOM & FENNEL FRICASSÉE 14

PETITS POIS À LA FRANÇAISE 12

MACARONI GRATINÉE 12

POMMES FRITES 9