

MICHAEL MINA

# MARGEAUX

Chicago Illinois

BRASSERIE

## STARTERS

**HAND-GROUND STEAK TARTARE\*** 18  
potato gaufrette, salsa verte, egg yolk

**FOIE GRAS PARFAIT** 18  
preserved cherry, warm brioche, cornichons

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

**MARGEAUX ESCARGOTS** 17  
parsley, garlic butter, puff pastry

**CHARCUTERIE BOARD** 19  
daily selection of cured meats & accompaniments

**MAINE LOBSTER GNOCCHI** 16  
french curry, tarragon, haricot verts

**BAR HARBOR MUSSELS** 19  
lardons, fennel, garlic butter



### CHEESE CART

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



## ENTRÉES

**SALMON & LENTILS\*** 34  
beluga lentils, smoked-tomato vinaigrette

**LOUP DE MER** 38  
braised artichokes, fennel, fingerling potatoes

**BRAISED BEEF SHORTRIB** 29  
chanterelles, smoked-cherry tomato, boursin polenta

**SEARED DIVER SCALLOPS\*** 42  
sweet corn, fava beans, brown-butter caper sauce

**ROASTED CHICKEN** 29  
confit-baby potatoes, vegetable succotash, roasted-garlic chicken jus

**ARCTIC CHAR ALMANDINE** 32  
haricot verts, shaved almonds, almond vinaigrette

**MAGRET DUCK BREAST\*** 39  
cauliflower, turnip puree, mandarin glaze

**MARGEAUX CHEESEBURGER\*** 18  
caramelized onion, arugula, comté

### Prime Cuts

midwest steaks & chops

**RACK OF LAMB\*** 52  
roasted garlic, creamed spinach, green falafel

**16 oz SAKURA FARMS PORK CHOP\*** 38  
bacon lardons, baby carrots, pomme purée

**14 oz NY STRIP\*** 52

**18 oz CORN-FED RIB EYE\*** 58

**8 oz FILET MIGNON\*** 39

### ACCOMPANIMENTS

red wine jus 3	gulf shrimp 18
whisky-date jus 3	crab oscar 24
steak 'foie poivre' sauce 4	half maine lobster 29



**SKIRT STEAK FRITES\*** 34  
roasted shallots, red wine jus, baby arugula



## SOUPS & SALADS

**BUTTER LETTUCE** 12  
laclare farms chèvre, shaved radish, crème fraîche dressing

**KING CRAB & ENDIVE CAESAR** 21  
caper aioli, parmigiano-reggiano, herbed bread crumbs

**ROASTED BEETS & GOAT CHEESE** 16  
wild arugula, hazelnuts, cassis vinaigrette

**FRENCH ONION SOUP** 15  
baguette crostini, cave-aged gruyère, chive

**BOUILLABAISSÉ SOUP** 16  
poached prawns, poached mussels, toast rouille

### 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

## 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