

MARGEAUX

Chicago Illinois

BRASSERIE

HORS D'ŒUVRES

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

GRILLED MEDITERRANEAN OCTOPUS 19
piperade, charred spring onion, crispy panisse

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

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
michigan cherry, chantrelle, cognac jus

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

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

BLACK OLIVE BRAISED SPRING LAMB 36
fava beans, green garlic polenta, ramps

GREEN CIRCLE CHICKEN RÔTI 30
yellowfoot chanterelles, 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 BEOUF 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

LOBSTER BISQUE 15

maine lobster, pearl onion, sorrel cream

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

SPRING PEA & ASPARAGUS SALAD 15

chopped egg, bacon lardon, fourme d'ambert

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

GRILLED ASPARAGUS & BÉARNAISE 12

PETITS POIS À LA FRANÇAISE 10

DUCK FAT POMMES FRITES 8

MACARONI GRATINÉE 12