

DELPHINE

LE BAR A HÛTRES

- le petit delphine* - 58
- le grand delphine* - 98
- shrimp cocktail - 14
- 1/2 dz west coast oysters - 15
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ANTIPASTI

- MARINATED OLIVES - 6
- PEPPERS, RAPINI, EGGPLANT, TOMATO - 10
- TUNA THREE WAYS - 15
banyuls, garlic, rosemary
- FOIE GRAS & CHICKEN LIVER MOUSSE - 16
- CHEESE PLATE - 15
dried fruit, roasted nuts

Nos Specialities De La Maison

- monday*
Spinach Lasagna Bolognese - 18
- tuesday*
Braised Beef w/ Carrots - 20
- wednesday*
Chicken Tarragon - 19
- thursday*
Risotto Milanese w/ Braised Veal - 21
- friday*
Bouillabaisse - 27
- saturday*
Braised Short Ribs - 24
- sunday*
Cassoulet - 18

HORS D'OEUVRES

- ONION SOUP GRATINÉE 8
- SOUPE DE POISSON 7
rouille, garlic croutons
- FIELD GREENS W/ GOAT'S CHEESE ... 8
- DELPHINE SALAD 12
escarole, red onions, walnuts, grana padano, lemon truffle vinaigrette
- CAESAR SALAD 10
with bacon
- BRANDADE DE MORUE 12
- STEAK TARTARE 14
- ESCARGOT PERSALLIADÉ 10
- FRITTO MISTO 14
shrimp, squid, mussels, clams, lemon
- JAMÓN SERRANO, DRUNKEN GOAT .. 13
pan tomaquet, grilled radicchio



SANDWICHES ET SALADES

- CROQUE MONSIEUR OU MADAME 12/13
open-faced ham & gruyère sandwich with béchamel
- BURGER W/ FRIES 13
add cheese, egg, bacon, 1
- SLICED STEAK SANDWICH 15
onions, gruyère, served with fries
- NIÇOISE SALAD 17
grilled tuna, balsamic vinaigrette
- GRILLED CHICKEN PAILLARD SALAD 16
frisée, mâche, mustard vinaigrette
- OMELETTE AUX FINES HERBES 15
add cheese, ham, spinach 1

A 15% Service Commission is added to all guest checks.

ENTREES

- MOULES FRITES AU PERNOD 17
- STEAK FRITES 26
béarnaise or maître d' butter
- TROUT MEUNIÈRE 19
sautéed shrimp, potatoes, lemon, parsley brown butter
- GRILLED SWORDFISH 28
braised fennel, piquillo peppers pine nuts, capers
- FISH & CHIPS 18
tartar sauce, pickled onions
- PAN ROASTED GARLIC CHICKEN 21
sweet onions, niçoise olives, crushed yukon gold potatoes
- WHOLE ROASTED LOBSTER W/ FRIES ... 36
- STRIPED BASS AIGO BOUIDO 25
garlic broth, celery, orange, gruyère crouton
- ARCTIC CHAR GARBURE 24
braised cabbage, duck confit, bacon
- STEAK AU POIVRE 31
spinach, fries
- BRAISED LAMB SHOULDER SOFREGIT .. 26
creamy polenta, stewed peppers
- WHOLE GRILLED FISH OF THE DAY ... 21

PASTA

- MUSHROOM RAVIOLI 15
butternut squash, hazelnuts, sage brown butter
- LINGUINI W/ CLAMS 16
white wine, garlic
- PENNE PUTTANESCA 14
tomato, olives, garlic
- MACARONI GRATIN 12
gruyère, onions, french ham

GARNITURES

- GOAT'S CHEESE PETATOU 6
- ONION RINGS 6
- FRENCH FRIES 6
- BRAISED ENDIVE 6
- LÉGUMES VERTS 6
- RATATOUILLE 6

LES PIZZAS

- PISSALADIARE - 13
onions, anchovies, olives
- CÉSAR - 14
cantal cheese, sauce vert
- ESCALAVIDA - 15
peppers, eggplant, garlic
- QUATRE FROMAGES - 12
tomato, basil
- REINE - 13
ham, gruyère, mushrooms

LES BIERES

- | | |
|-----------------------------|--------------------------|
| <i>draft</i> | <i>bottles</i> |
| erdinger weissbier 6 | amstel light 5 |
| stella artois 5 | heineken 5 |
| hoegaarden 5 | red stripe 5 |
| kronenbourg 1664 5 | sierra nevada pale ale 5 |
| | chimay red 10 |
| <i>specialty</i> | delirium tremens 12 |
| hitachino nest white ale 10 | season dupont 10 |
| lindemans framboise 14 | asahi black 6 |

LES VINS VERRE ET CARAFE

- | | |
|----------------------|------------------|
| <i>blanc</i> | <i>rouge</i> |
| bordeaux 11/26 | pinot noir 10/24 |
| riesling 9/21 | merlot 9/21 |
| pinot grigio 7/16 | cabernet 8/19 |
| sauvignon blanc 8/19 | syrah 8/19 |
| chardonnay 8/19 | bordeaux 10/24 |

rose

chapoutier 9/21

sparkling

- moet chandon 18
- perrier jouet 26
- charles lafitte (rosé) 8
- prosecco 9

EXECUTIVE CHEF: SASCHA LYON

breakfast, lunch, dinner & brunch

