

Justine's

Les Amuse-Gueules

Beurre à l'Oursin

house-cultured butter, sea urchin, kelp,
smoked trout roe, with house baguette & crudités

15

Poulpe Grillé

roasted & grilled Spanish octopus, piment d'ville,
charred lemon, house mayonnaise & toasted bread

18

Les Entrées

Escargots

French snails in garlic-herb butter

15

*Tuna Tartare**

raw, hand-cut Bigeye tuna, dressed with
mustard caviar, fines herbes, garden greens and a
ginger-vermouth vinaigrette, served with crostini

28

*Saumon Cru**

cured, sliced Big Glory Bay salmon with
lemon, chive, dill & horseradish,
served with crème fraîche & crostini

18

Cheese Plate

three daily selections, served with
fig marmalade and spiced pistachios

18

Charcuterie

three house-made selections, served with
assorted olives and cornichons

17

Les Soupes & Salades

Soupe à l'Oignon

onion soup, croutons & gruyère

14

Salade de Crabe

lump crab, cucumber, avocado,
mint, lemon-ginger vinaigrette

20

Salade Lyonnaise

frisée, marinated shallots, lardons,
soft egg, sherry vinaigrette

16

Salade d'Endives au Roquefort

Belgian endive, pear, Roquefort,
walnuts, roasted beets, haricots verts,
butter lettuce, house vinaigrette

16

Salade Verte

butter lettuce & house vinaigrette

8

Les Plats

Steak Frites

12oz grass-fed Angus ribeye wood-fire grilled,
with pommes frites & your choice of:
sauce au poivre, sauce Roquefort,
or beurre maître d'hôtel

48

Côte de Porc

bone-in Duroc pork chop,
brined & wood-fire grilled, with
thyme beurre blanc & potatoes au gratin

36

Confit de Canard

confit duck leg, served with
a frisée salad & pommes frites

34

*Steak Tartare**

raw beef tenderloin, hand-cut & dressed,
with quail egg yolk, served with
a salade verte & pommes frites

30

Poisson Béarnaise

market fish with seasonal vegetables,
béarnaise sauce & fines herbes

MKT

Moules Frites

PEI mussels marinère-style,
served with pommes frites

26

Royale with Cheese

hand-ground Angus beef & gruyère
on house-made ciabatta bun, with
lettuce, tomato, onion & house mayonnaise

18

Bolognaise

handmade pasta & bolognaise sauce
with freshly grated Parmesan

20

Ratatouille

traditional Provençal vegetable stew

15

Sides

7 each

Haricots Verts

Potatoes au Gratin

Pommes Frites

Ratatouille

Desserts

Crème Brûlée 12

Mousse au Chocolat 12

+ Rotating Selection

a gratuity of 20% will be assessed for parties of six or more
*consuming raw or undercooked foods may increase your risk of foodborne illness