



EIFFEL TOWER[®]

restaurant

APPETIZERS

Chef's Soup du Jour	12
Creamy French Onion Soup, Parmesan Baguette	14
Half Avocado, Alaskan King Crab	18
Classic Escargots à la Bourguignonne, Garlic and Parsley	18
Shrimp Cocktail, French and American Cocktail Sauce	18
Chef's Selection of French and American Cheeses	19
 Cold Foie Gras Torchon, Duck Prosciutto, Fig Compote	19
* Warm New York State Foie Gras, Apple Compote, Brioche, Cabernet Jus	28
* Osetra Royal Caviar, 20 Grams, Blinis, Toast Points, Crème Fraîche	98

MAIN COURSES

Ocean Seafood Salad, Alaskan King Crab, Lobster, Shrimp, French Cocktail Sauce	28
Avocado Toast, Two Poached Eggs, Multi-Grain Bread, Kale Salad	19
* Eiffel Tower Classic 'M' Burger, Bibb Lettuce, Tomato, Onions, Pickles, Fingerling Chips	19
* French Onion Cheeseburger, Crispy Shallots, Fingerling Potato Chips	22
* Lamb Burger, Spicy Moroccan Style, Pipérade, Fingerling Potato Chips	22
French BLT Tower, Crispy Bacon, Avocado, Lettuce and Tomato	19
Boneless Farm Raised Chicken, Cream Spinach Crepe, Snow Peas, Roasted Mushrooms	22
 Aged Parmesan Crusted Chicken, Roasted Fingerling Potatoes, Vegetables	22
* Lobster Benedict, Cream Spinach, Snow Peas, Hollandaise Sauce	24
* New York Strip Steak, Cabernet Butter, Roasted Fingerling Potatoes, Vegetables	36
French Bucatini Pasta, Trumpet Royale Mushrooms, Aged Parmesan	22
 * Paillard of Salmon, Mustard Seed Crust, Petite Salad	24



As Featured in Our "The Eiffel Tower Cookbook" Capturing the Magic of Paris
18% gratuity will be added to all tables with 5 or more guests.

**Please alert your server if you have special dietary restrictions due to food allergies or intolerances.

* "Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked."