EIFFEL TOWER®
restaurant

Appetizers

* **Cold Foie Gras Torchon, Duck Prosciutto, Fig Compote** *Le Foie Gras Cuit au Torchon, Jambon de Canard, Compote de Figues*	**24**
Slow Braised Smoked Pork Belly Lyonnaise Style *Poitrine de Porc Fumée Braisée à la Lyonnaise*	**19**
Warm Maine Lobster, Corn and Tomato Succotash, Double Smoked Bacon *Salade Tiéde de Homard, Maïs, Tomate, Lard Fumé, Basilic*	**28**
* **Sautéed Casco Bay Sea Scallops, Braised Salsify, Crispy Leeks, Jus Acidulé** *Les Coquilles Saint-Jacques, Salsifis Braisés, Poireaux Croustillants, Jus Acidulé*	**26**
Baked Alaska King Crab Gratinee à la Dijonnaise *Crabe Royal d'Alaska, Gratin à la Dijonnaise*	**29**
* **Grand Seafood Platter, Lobster, Shrimp, Crab, Oysters, Clams** *Le Grand Plateau de Fruits de Mer*	**79** **(per person)**

Soup/Salad

Heirloom Tomatoes, California Burrata, Cucumber, Herb Pistou, Banyuls Vinaigrette *Tomates á l'Anciennes, Burrata de Californie, Concombre, Pistou, Vinaigrette de Banyuls*	**19**
Market Greens, Avocado, Sunflower Seeds, Sherry Walnut Vinaigrette *Salade du Marché, Avocat, Graine de Tournesol, Vinaigrette au Sherry et Noix*	**18**
Lobster Bisque, Jerusalem Artichoke, Butter Poached Lobster *Bisque de Homard, Topinambour, Homard Poché au Beurre*	**18**

Caviar

* **Royal Osetra Caviar** *Caviar d' Osetra* *20 Grams Each*	**89**
* **Trio of American Caviar** *Golden Whitefish, American Sturgeon, Salmon Roe* *28 Grams Each*	**110**
* **Golden Osetra Caviar** *28 Grams*	**240**
* **Trilogy of Imported Osetra Caviar** *Golden, Russian, Siberian* *50 Grams Total*	**290**

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

Minimum one main course per person.

An 18% service charge will be added to all parties of 5 or more.

* *"Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodbourne 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."*

Fish / Seafood

Filet of Sea Bass, Eggplant, French Green Lentils, Champagne Brown Butter **42**
Filet de Bar, Aubergine, Lentilles Vertes Françaises, Beurre Brun au Champagne

Filet of Snapper, Garlic Panisse, Baby Leeks, Sauce Rouille **46**
Filet de St. Pierre, Panisse à l'Ail, Petits Poireaux, Sauce Rouille

Meats / Fowl

Bone-on Pork Chop 12 oz, Braised Apples, Celery Root, Swiss Chard, Apple Cider Jus **36**
Côte de Porc Poêlee, Pommes Braisées, Céleri Rave, Bette de Carde, Jus au Cidre

*** Veal Medallions, Chanterelles, Maize Croquettes, Onion Soubise, Pinot Noir Jus** **48**
Médaillons de Veau, Chanterelles, Croquettes de Maïs, Oignons Soubise, Jus de Pinot Noir

Steaks

*** Grass Fed Bison, American High Plains Farm 12 oz. Bone-In Tenderloin** **69**
Le Filet de Bison Americain de la Ferme "High Plains", Cuit Sur l'Os

*** Prime Aged New York Steak** **64**
Premiere Selecion L'Entrecôte du Midwest

*** "The King" Broiled Beef Tenderloin Filet Mignon** **69**
Grand Tournedos de Bœuf Cuit à l'Américaine

*** "The Queen" Broiled Beef Tenderloin Filet Mignon** **59**
Petit Tournedos de Bœuf Cuit à l'Américaine

*** Broiled 22 oz. Bone-in Ribeye, Roasted Bone Marrow** **89**
Entrecôte de Bœuf Os á Moelle Rôtie

Sauces 4

Lemon Parsley Butter, Béarnaise, Bordelaise,
Green Peppercorn
Beurre Persillé, Béarnaise, Bordelaise, Poivre Vert

Accompaniments 12

Assorted Seasonal Wild Mushrooms
Classic Potato Gratin
Galette of Potato Anna
Olive Oil Mashed Potatoes
French Green Beans, Parmesan, Almonds
Brown Butter Roasted Asparagus, Parsley, Egg