

PETIT TROIS

L'ORIGINAL • OPEN 7 DAYS • BAR À LA CARTE

APPETIZERS

BAGUETTE 10 Bordier Butter	FRENCH ONION SOUP 25 Veal Broth, Gruyère & Emmental Cheeses, Croutons
CHICKEN LIVER MOUSSE 15 Balsamic Onion Jam, Country Toast	TOMATO SOUP 15 Tomato, Garlic, Rosemary Croutons
STEAK TARTARE* 26 Fried Shallots, Country Toast	LEEKS 'FONDANT' 22 Sauce Vin Jaune, Hazelnuts, Herb Salad, and Leek Oil
TUNA TARTARE 25 Capers, Cornichons, Red Onion, House Mayonnaise, Pommes Pailles	CRAB SUPRÊME 24 Nuoc Mam Vinaigrette, Herb Salad
BURGUNDY ESCARGOTS 27 Butter, Garlic, Parsley, Baguette	

Salads

BOSTON LETTUCE Dijon Mustard Vinaigrette 17
BEEF SALAD Marinated Beets, Horseradish Cream, Toasted Almonds, Mignonette, Parsley 16
BELGIAN ENDIVE Avocado, Anchovy, Formaggio Di Fossa, Walnuts, Sherry Vinaigrette 20

Lunch Prix-Fixe

\$42 per person | Monday - Friday, 12pm - 4pm
choose one item from each course

COURSE 1 Boston Lettuce or Beet Salad
COURSE 2 Steak Frites or Trout Almondine or Pistou Pasta
COURSE 3 Choux Chantilly or Chocolate Mousse

Lunch Specials SERVED UNTIL 4PM

NIÇOISE SALAD Haricots Verts, Cherry Tomato, Tuna, Hard Boiled Egg, Anchovy, Lemon Caper Vinaigrette	24
CHINESE CHICKEN SALAD Poached Chicken Breast, Sesame Dressing, Napa Cabbage, Peanuts, Lime	22
JAMBON BEURRE SANDWICH Parisian Ham, Honey Butter, Gruyère, Cornichons, Frites	22
CROQUE MONSIEUR SANDWICH Parisian Ham, Gruyère Cheese, Mornay Sauce, Boston Lettuce	26
CROQUE MADAME SANDWICH Parisian Ham, Gruyère Cheese, Mornay Sauce, Egg, Boston Lettuce	29

ENTRÉES

OMELETTE PETIT TROIS Black Pepper Boursin Cheese, Boston Lettuce	24
PISTOU PASTA Bucatini, Basil, Garlic, Olive Oil, Pine Nuts, Stracciatella, Parmesan & Pecorino Cheese	25
BIG MEC* Double Cheeseburger, Bordelaise, Special Sauce, Frites	37
MUSSELS MARINIÈRE White Wine, Shallots, Crème Fraîche, Country Toast, Frites	34
TROUT ALMONDINE Brown Butter, Capers, Lemon, Toasted Almonds, Haricot Verts	38
DAUBE PROVENÇAL Red Wine Braised Beef, Carrots, Pearl Onions, Olives, Mushrooms, Pomme Puree	33
HERITAGE CHICKEN Pan Roasted Jidori Chicken, Pommes Paillasson, Herbs De Provence, Watercress	39
STEAK FRITES* 6 Oz Steak, Bearnaise Butter, Frites	39
FILET AUX POIVRES* 8 Oz Creekstone Farm Filet, Cognac Sarawak Black Pepper Sauce, Frites	64

ADD CAVIAR 25
8g Of Kaluga Caviar
Added To Any Item On The Menu

ADD TRUFFLE 40
5g Of French Black Truffle
Added To Any Item On The Menu

* Consuming raw or undercooked meat or seafood may increase the risk of foodborne illness.

We politely decline all modifications. A 4% surcharge is added to all food and beverage sales. This is not a gratuity and is retained in its entirety by the company to enable us to offer benefits to our team members. If you prefer that this charge be removed, please let any member of our team know.