



ILE DE FRANCE

ENTRÉES

HEARTY CHICKEN SOUP hand-made matzoh spatzle	12
CAESAR SALAD baby gem lettuce, plenty of Parm, garlic croutons	16 / 25
ILE DE FRANCE FARM SALAD autumn lettuces, maple cider vinaigrette, toasted pumpkin seeds, shaved Louis D'or	18
ROASTED SQUASH pressed yogurt, warm spices and nuts, pomegranate	18
LAMB CIGAR confit garlic labneh, tomato & caper oil	23
CLASSIC AAA BEEF TARTARE hot and sour crispy potato chips	25 / 36
QUEBEC CHARCUTERIE & CHEESE house pickles, seasonal fruit	27 / 46

RAW BAR

WILD SHRIMP COCKTAIL on ice, sauce Marie-Rose	16
NOVA SCOTIAN JONAH CRAB CLAWS (3) chilled, charred lemon aioli	21
ALBACORE TUNA CRUDO white soy ponzu, cucumber, jalapeno	22 / 34
OYSTERS shucked to order and served ice cold, half or full dozen	24 / 47



MAINS



HOUSE MADE CAVATELLI - Evan's seasonal mushrooms, fresh ricotta	27
THICK CUT CAULIFLOWER STEAK - zucchini, tomato, capres	29
LE 9E CHEESEBURGER - caramelized onions, dill pickles, Louis D'or, Hof Kelsten bun, fries	29
ROTISSERIE CHICKEN CROWN - fries, coleslaw, sauce Suprême	34
ARTIC CHAR - green beans, olive oil gremolata	39
GRILLED OCTOPUS - sweet corn, cherry tomato, pickled onion	43
DAILY MADE FRESH LOBSTER FILLED TORTELLINI - Brandy bisque, salt marsh sea asparagus	59

BUTCHER'S CUTS

STEAK & FRIES 8oz hanger steak, dill pickle, horseradish, dijonaise ..	44
PRIME FILET MIGNON 9oz choice of mash or fries, peppercorn sauce	69
DAILY SELECTION SHARING CUTS Sold by weight at the table. Herb butter, peppercorn sauce or au jus, and choice of two sides	MP
ADD 1/2 LOBSTER	MP



SEAFOOD PLATTERS

SHUCKER'S TOWER oysters, Jonah crab claws, shrimp cocktail	55 / 105
THE 1931 DELUXE oysters, lobster, hamachi crudo	90 / 175
CAVIAR SERVICE avocado, nori crumble, chives, sour cream, blinis	MP

SIDES

Warm & buttered, Hof Kelstens's Challah Twist	8	Mashed potatoes, brown butter, chives	11
Fries	9	Sauteed seasonal mushrooms, garlic	14
A nice green salad	9	Monte Carlo spinach, mimolette, toasted breadcrumbs	14