

VIN AU VERRE / BY THE GLASS

Sparkling & Champagne
Baron de Seillac Rosé, FR
13GL / 52BTL

101 Albert Baron 'Les Dames de Greenwich, FR
21GL / 105BTL

Rosé

201 Ultimat 'UP' Provence, FR 2020
14GL / 56BTL

203 Le Fat Poodle, Provence, FR 2020
11GL / 44BTL

Vins Blanc

110 S. Blanc, Sancerre, Franck Millet, Loire, FR
16GL / 64BTL

129 S. Blanc, La Porte des ducs, Loire, FR
12GL / 48BTL

128 Pinot Grigio, Stemmari, ITA
10GL / 40BTL

114 Chardonnay, Caillou Blanc, Bourgogne FR
15GL / 60BTL

130 Chardonnay, Joseph Carr, CA
14GL / 56BTL

127 Riesling, Ruhlmann, Alsace, FR
11.50GL / 46BTL

Vins Rouge

209 Grenache, Ch. St. Cosme 'Little James' CDR FR
13.50GL / 54BTL

218 Malbec, Dom. Paul Mas, Languedoc, FR 12GL /
48BTL

246 Cab/Merlot, Le Penguin 'Reserve', St. Emilion
Bordeaux FR
15GL / 60BTL

230 Pinot Noir, Dom. Brunet, Languedoc, FR
13GL / 52BTL

260 Pinot Noir, Pali Wine Co. Sonoma Coast, CA
12GL / 48BTL

270 Cab Sauvignon, Ranch 32, Monterrey, CA
14GL / 56BTL

POUR COMMENCER / TO START

Foie Gras Terrine 25

Toast, Mustard, Onion Jam

Coeur de Laitue 15

Bibb Lettuce, radish, vinaigrette

Frisee aux Lardons 15.50

Poached egg, 'Neuskie' bacon

Salade d'endive 15

Fresh Endive, Roquefort, candied nuts
white balsamic

Classic Caesar Salad 15

Chopped Romaine, parmesan, garlic, white
anchovies

Poireaux Vinaigrette 16

Braised Leeks, dijon shallot vinaigrette

Le Crab Cake 20

Breaded Fresh Lump Crab, Tartare Sauce

Tartare de Thon** 19

Tuna Tartare, Avocado, Lime

Rillettes de Saumon 18

Smoked & Poached Salmon spread, toast

Escargots de Bourgogne 15

Garlic butter, puff pastry

Raviolis aux Champignons Sauvages 15.00

Pea Shoots, wild mushrooms, sage, parmesan

Pâté de Campagne 'Alsacien' 15

Chef's country pate
Baby cornichons

Assiette de Charcuterie 25

An assortment of meats & home-made Pate

**Thoroughly cooking all seafood, poultry and
meats greatly reduces the risk of food borne illness.

04/20/2022

Plats Principaux

SALADES ET SANDWICH ETC...

Salade de Légumes grillés 25/29

Grilled Vegetable Salad, Avocado
Choice of chicken or shrimp

Carpaccio de Boeuf** 19

Thinly sliced Grass fed Tenderloin, Arugula,
Parmesan

Lobster 'Cobb' Salad 34

Fresh Lobster, Bacon, Egg, Tomatoes, Blue Cheese
Dressing

Salade Nicoise** 29

Classic nicoise, grilled tuna, white anchovies

Salade de bistec grillé 28

Grilled Steak Salad, Avocado, Cucumber, Shallot
vinaigrette

Croque Monsieur or Madame 17.50/18.50

Béchamel, ham & cheese
Madame w/egg on top

'Le Pingouin' Burger 20

Wagyu Beef, Brie Cheese, Sautéed onion, pommes
frites

Tarte de Légumes de saison rôtie 17

Roasted seasonal vegetable tart, puff pastry
spicy tomato sauce

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PLATS PRINCIPAUX

Raviolis aux Champignons Sauvages 27

Wild mushroom ravioli, Pea Shoots, Sage
Butter

Moules Frites 'Le Pingouin' App/17, Main/25

Mussels
Marinieres w/shallots, garlic, thyme, white wine
or
Saffron w/shallots, white wine, light cream
*Main served with frites

Paillard de Poulet 26

Lightly breaded Chicken breast, parmesan, arugula

Poulet 'Cajun' 28

Grilled Cajun Chicken, Beurre Blanc, Pommes
Frites

Vivaneau Rouge sauce vierge 33

Crispy Red Snapper, Sauce vierge, wild quinoa

Saumon grillé 32

Asparagus, Citrus emulsion

Tartare de Boeuf** 31

Grass Fed, Organic Beef Tenderloin, Toast, frisee

Filet au Poivre 39

Grilled Grass fed, Organic Filet Mignon, Roasted
Pee-wee Potatoes, Organic Peppercorn Sauce

Steak Frites 'Bearnaise' 31

Painted Hills Farms Hangar Steak, Crispy Shallots
Bearnaise, Pommes Frites

plats d'accompagnement 8.50

Pommes Frites
Truffle Frites
Pommes Puree
Sautéed Spinach
Haricot Vert
Roasted Asparagus