**Plateaux de Fruits de Mer**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grand Tower*</td>
<td>125.95</td>
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<tr>
<td>Maude's Tower*</td>
<td>175.95</td>
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<tr>
<td>Shrimp Cocktail</td>
<td>18.50</td>
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<tr>
<td>King Crab</td>
<td>83.50</td>
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<tr>
<td>Main Lobster</td>
<td>42.00</td>
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<tr>
<td>Shellfish Tower*</td>
<td>165.95</td>
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</tbody>
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**Hors d’OEuvres**

- **Bibb Lettuce Salad**
  - fines herbes, shallots & sherry-dijon dressing, 9.95
- **Salmon Tartare**
  - cured salmon, cornichon, red onion, egg, crème fraîche, 18.95
- **Délice de Bourgogne**
  - triple cream cheese, strawberry jam, fines herbes, 16.95
- **Classic Lyonnaise**
  - escarole, frisée, soft boiled egg, grilled pork belly & toasted brioche croutons, 16.95

**Traditional French**

- **Foie Gras Paté**
  - quatre épices, cognac & cherry jam, 18.95
- **Tenderloin Steak Tartare**
  - slow cooked egg yolk, capers, parsley & calabrian chili, 21.95
- **Ora King Salmon**
  - brown butter, capers & lemon, 38.95

**With Frites**

- **Maude’s Cheesburger**
  - aged comté, caramelized onions, cornichon dijonaisse, 18.95
- **Roast Farm Chicken**
  - roasted garlic jus, parsley & red onion salad, 26.95
- **Maude’s Steak**
  - 10oz ribeye, béarnaise & steak salt, 35.95
- **Steamed Mussels**
  - white wine, espelette, fresh herbs, 28.95

**Sides**

- **Braised Lentils**
  - bacon, sherry vinegar, 9.95
- **Caramelized Brussels Sprouts**
  - lemon, parmesan, pork belly, 10.95
- **Pomme Frites**
  - garlic aioli, 7.90

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*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*
**Cocktails**

**SPARKLING**

**DEATH IN THE AFTERNOON**
herbsaint, sugar, lemon, 12

**ST GERMAIN FIZZ**
nuit blanche vodka, aperol, st. germain, 14

**FRENCH 75**
prairie gin, lemon, 14

**CITRON PRESSE**
citrus vodka, lemon, lillet blanc, 14

**BAR GERMAIN**
st germain, lemon, 12

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**SMASHES**

**VODKA SMASH**
nuit blanche vodka, citrus, mint, gingerbeer, 13

**CHARTRUSE SMASH**
green chartreuse, citrus, mint, gingerbeer, 15

**SMOKEY VIOLET SMASH**
gin, violette, laphroaig, citrus, mint, gingerbeer, 14

**WHISKEY SMASH**
old overholt whiskey, citrus, mint, gingerbeer, 13

**RUM SMASH**
goslings rum, falernum, citrus, mint, gingerbeer, 13

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**SHAKEN**

**TEQUILA BOISSON**
corazon tequila, aperol, orange, lemon, 14

**EASTERN SOUR**
suntory toki whisky, ginger, lemon, 14

**FRENCH GIMLET**
hendrick’s gin, genepy, lime, 14.50

**PASTIS PEARL**
plymouth gin, pastis, mint, lime, 13.50

**LILLET ROSE MARTINI**
vodka, lillet rosé, st germain, lemon, 14

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**STIRRED**

**ASTORIA**
hendrick’s gin, lillet rosé, regans, 14

**POLAIRE**
corazon tequila, aperol, genepy, dry vermouth, 14

**BOULEVARDIER**
old overholt rye, carpano antica, campari, 14

**VIEUX CARRÉ**
rittenhouse rye, landy cognac, carpano antica, 13.50

**SAZERAC**
rittenhouse rye, absinthe, demerara, peychaud’s, 14

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**FROZEN**

**PAINKILLER**
smith & cross rum, ron matusalem, pineapple, coconut, 13.50

**FRENCH FROSÉ**
lillet rosé, hangar one rosé vodka, french rosé, lemon, 13.50

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**BEER**

Kronenbourg 1664 Blanc, withier, strasbourg, france ................................................................. 7

Stella Artois, pilsner, leuven, belgium ......................................................................................... 7

Metropolitan Flywheel, pilsner, chicago, illinois ........................................................................ 7

North Coast Old Rasputin, russian imperial stout, fort bragg, colorado ........................................... 8.50

Whiner Le Tub, farmhouse ale, chicago, illinois ............................................................................ 9

Bell’s Two Hearted, american IPA, kalamazoo, michigan ............................................................ 7.50

Starcut Ciders Pulsar, dry cider, bellaire, michigan ........................................................................ 8

Off Color Very Very Far, belgian pale ale, chicago, illinois .......................................................... 9.50

O’doul’s, non-alcoholic lager, st louis, missouri ........................................................................... 6