

GOLDEN PHEASANT INN

EST 1857

Soups & Salads

SOUP DU JOUR \$10

FRENCH ONION SOUP \$11
CLASSIC ONION SOUP WITH MELTED GRUYÈRE CHEESE

MIXED BABY GREENS \$11
BABY GREENS, BLOOD ORANGE SEGMENTS, FRENCH BREAKFAST RADISH,
RED ONION, AND A SHERRY VINAIGRETTE (GF)

BEET SALAD \$13
MARINATED RED AND YELLOW BEETS, ARUGULA, WHIPPED GOAT CHEESE,
AND PISTACHIO BRITTLE (GF)

Appetizers

SHRIMP COCKTAIL \$15
CLASSIC WITH BLOODY MARY HORSERADISH COCKTAIL SAUCE (GF)

SALMON RILLETTES \$13
MIX OF SMOKED AND STEAMED SALMON BOUND WITH
CRÈME FRAÎCHE AND BUTTER, SERVED WITH CAPERS,
PICKLED SHALLOTS, GHERKINS, WARM SOURDOUGH (GF)

CARAMELIZED ONION FLATBREAD \$12
ALSATIAN FLATBREAD WITH FROMAGE BLANC, CARAMELIZED ONIONS,
BACON, AND THYME

PHEASANT PÂTÉ \$14
SERVED WITH CRISP GHERKINS, BLACK CURRANT CHUTNEY, GRAIN MUSTARD (GF)



Shareable Platters

EAST COAST OYSTERS
6 AT \$18 / 12 AT \$35

WEST COAST OYSTERS
6 AT \$21 / 12 AT \$39

CHEF'S SEASONAL SELECTION WITH CHAMPAGNE MIGNONETTE
AND COCKTAIL SAUCE (GF)

FRUITS DE MER \$45
OYSTERS, SHRIMP COCKTAIL, JUMBO LUMP CRAB REMOULADE, GRAVLAX AND TUNA CRUDO (GF)

FROMAGERIE PLATEAU \$15
MIMOLETTE, BRILLAT SAVARIN, ROQUEFORT, CHERRY JAM, HONEY,
CANDIED NUTS, GRAIN MUSTARD, GRAPES, CRISPY BAGUETTE (GF)

Entrées

GRILLED CHICKEN PAILLARD \$18
AIRLINE BREAST, SALADE LYONNAISE (GF)

CRAB CAKE BURGER \$14
CRAB CAKE TOPPED WITH CELERY ROOT REMOULADE,
BRIOCHE BUN SERVED WITH FRENCH FRIES (GF)

FRENCH BISTRO BURGER \$13
8OZ PRIME BEEF TOPPED WITH CARAMELIZED ONIONS, ROQUEFORT CHEESE,
ROASTED GARLIC AIOLI, BRIOCHE BUN SERVED WITH FRENCH FRIES (GF)

BLACK BEAN BURGER \$12
CHEFS BLEND BLACK BEAN BURGER, CHIPOTLE AIOLI, GRUYÈRE CHEESE,
BRIOCHE BUN SERVED WITH FRENCH FRIES (GF)

STEAK FRITES \$19
GRILLED FLAT IRON STEAK IN GREEN PEPPERCORN BRANDY SAUCE, FRENCH FRIES (GF)

BUTTER BASTED SALMON \$19
BUTTER BASTED SALMON, LENTIL BEET SALAD (GF)

STEAMED MUSSELS \$16
WHITE WINE, SHALLOTS, GARLIC, PARSLEY, BUTTER (GF)

PARISIAN GNOCCHI \$22
CHOUX DUMPLINGS, BLISTERED CHERRY TOMATOES AND A BASIL RATATOUILLE

