

GOLDEN PHEASANT INN

EST 1857

BRASSERIE

Soups & Salads

SOUP DU JOUR \$10

FRENCH ONION SOUP \$11
CLASSIC ONION SOUP, MELTED GRUYÈRE[^]

BABY LETTUCE SALAD \$12
RED ONION, RADISH, MARINATED BABY BEETS, SHERRY VINAIGRETTE*

Appetizers

SHRIMP COCKTAIL \$15
CLASSIC WITH BLOODY MARY HORSERADISH COCKTAIL SAUCE*

TARTE FLAMBÉE \$15
ALSATIAN FLATBREAD, FROMAGE BLANC, CARAMELIZED ONION, LOCAL MUSHROOMS, COMTE*

Suitable To Share

CHILLED FRUITS DE MER \$45
OYSTERS, SHRIMP COCKTAIL, JUMBO LUMP CRAB RÉMOULADE, GRAVLAX AND DIVER SCALLOP CRUDO*

OYSTERS 6 AT \$18 / 12 AT \$35
CHEF'S SELECTION WITH CHAMPAGNE MIGNONETTE AND COCKTAIL SAUCE*

FROMAGERIE PLATEAU \$18
CHEF'S SELECTION, LOCAL HONEY, SPICED WALNUTS, TAPENADE, MEMBRILLO[^]

Entrées

PAN SEARED SALMON \$22
LENTIL & ROASTED BEET SALAD, CHIVE OIL*

FRENCH BISTRO BURGER \$15
8OZ PRIME BEEF, CARAMELIZED ONIONS, FORME D'AMBERT, ROASTED GARLIC AIOLI, BRIOCHE BUN, FRITES[^]

STEAK FRITES \$23
GRILLED FLAT IRON STEAK, RED WINE SAUCE, CARAMELIZED SHALLOTS AND MUSHROOMS*

DUCK CONFIT \$20
LYONNAISE POTATOES, FRISÉE SALAD*

CRAB CAKE BURGER \$18
CELERY ROOT SLAW, GARLIC AIOLI, BRIOCHE BUN, FRITES[^]

MOULES FRITES \$20
MUSSELS, WHITE WINE, GARLIC, SHALLOTS, PARSLEY, LEMON, BUTTER, BAGUETTE[^]

GRILLED CHICKEN PAILLARD \$19
CITRUS & TARRAGON MARINATED, SALADE LYONNAISE*

* GLUTEN FREE

[^] BREAD CAN BE MODIFIED TO GLUTEN FREE

