

Béarnaise

STEAK FRITES • CAPITOL HILL

We decided to put a twist on a classic steak frites concept. The idea of a prix fixe menu - choice of soup or salad and entree - made famous by *L'Entrecôte* in Paris and brought to our attention by *L'Entrecôte St. Jean* in Montréal. Our favorite nights are spent socializing over great food and delicious wine. We've added à la carte items to make the night complete - apps, sides and desserts. Oh don't forget the original cocktails to start you off! Bon Appétit!

Micheline & Spike

PRIX FIXE

Includes an artisanal French baguette, your choice of a first course and a second course, with one of our saucier's steak sauces and unlimited fries.

• FIRST COURSE •

SALADE MAISON
House Salad

SOUPE Á L'OIGNON GRATINÉE
French onion soup

SOUPE DU JOUR
Seasonal soup of the day

• SECOND COURSE •

STEAK MAISON ————— \$28
Flat Iron 8oz with caramelized shallots

L' ENTRECOTE ————— \$38
Ribeye 14oz

FILET MIGNON ————— \$42
Filet 8oz

STEAK SAUCES

Béarnaise Maison

Spicy Béarnaise

Au Poivre

Bordelaise

Maître D'Hôtel Butter

All entrees come with unlimited fries

AVEC FRIES

Continually served upon your request

FROMAGE

A SELECTION
OF THE
CHEF'S FAVORITES

Served with honeycomb

\$12

SIDES — \$8

TARTIFLETTE
Gratined potatoes with bacon in a creamy sauce with Reblochon cheese

MOELLE OSSEUHSE
Roasted bone marrow with sea salt and parsley

CHOUX DE BRUXELLES Á
LA BÉARNAISE
Brussels with bacon and Béarnaise

CHAMPIGNON
Á LA MONTRÉAL
Roasted Portabella mushrooms

DESSERTS

— \$8 —

CHOUX Á LA CRÈME AU CHOCOLAT
Profiteroles filled with French vanilla ice cream maison, drizzled with warm homemade chocolate sauce

MOUSSE AUX TROIS CHOCOLATS
Layers of dark, milk and white chocolate with whipped cream and chocolate crumbs

PRALINE CRÈME BRULEE
A smooth and creamy Crème Anglaise finished with bruleed caramel and garnished with toasted hazelnuts

TARTE DE SAISON
Ask your waiter about our seasonal tart

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
20% Gratuity will be added for parties of 6 or more.

WINE BY THE GLASS \$10

BIN	SPARKLING	BIN	RED
280	Bouvet, Brut Signature, <i>Loire Valley, NV</i>	205	Louis Jadot, Beaujolais-Villages Rouge, <i>Gamay, Beaujolais, France, 2011</i>
	WHITE	215	Domaine Santa Duc, "Vieilles Vignes", Côtés du Rhône Rouge, <i>Rhone Valley, France, 2010</i>
105	Domaine de la Quilla, Muscadet, <i>Loire Valley, France, 2011</i>	230	Alberto Furque, Malbec, <i>Mendoza, Argentina, 2011</i>
145	Château de Valmer, Vouvray, Chenin Blanc, <i>Loire Valley, France, 2010</i>	255	Domaine Cantarillas, Cabernet Sauvignon, <i>Languedoc-Roussillon, France, 2010</i>
115	Domaine des Cabotières, Sauvignon Blanc, <i>Loire Valley, France, 2011</i>	265	Château Pey La Tour, <i>Bordeaux, France, 2007</i>
140	Domaine Antugnac, Chardonnay, <i>Languedoc Roussillon, France, 2011</i>	280	Talley Vineyards, "Bishop's Peak," <i>San Luis Obispo County, California 2011</i>

WINE BY THE BOTTLE \$40

BIN	SPARKLING	BIN	RED
280	Bouvet, Brut Signature, <i>Loire Valley, NV</i>	200	Duboeuf Fleurie Domaine des Quatre Vents, <i>Gamay, Beaujolais, France, 2009</i>
285	Bouvet, Sparkling Rosé, <i>Loire Valley, NV</i>	245	Château de Parencherè, Bordeaux Superieur, <i>France, 2009</i>
	WHITE	210	Paul Mas Estate, "GSM", Grenache-Syrah-Mourvedrè, <i>Languedoc, France, 2011</i>
105	Domaine de la Quilla, Muscadet, <i>Loire Valley, France, 2011</i>	240	Jean-Maurice Raffault, "Les Galuches" Chinon, Cabernet Franc, <i>Loire Valley, France, 2011</i>
145	Château de Valmer, Vouvray, Chenin Blanc, <i>Loire Valley, France, 2010</i>	215	Domaine Santa Duc, "Vieilles Vignes", Côtés du Rhône Rouge, <i>Rhone Valley, France, 2010</i>
135	Montgravet, Colombar, <i>Côtes de Gascogne, France, 2011</i>	230	Alberto Furque, Malbec, <i>Mendoza, Argentina, 2011</i>
115	Domaine des Cabotières, Sauvignon Blanc, <i>Loire Valley, France, 2011</i>	220	Domaine Sainte-Eugénie Corbières, "La Réserve", <i>Languedoc-Roussillon, France, 2010</i>
130	Domaine Lafage, Côte D'Est Blanc, Grenache Blanc, <i>Languedoc-Roussillon, 2011</i>	250	Château Bellevue Lugagnac Rouge, Bordeaux Supérieur, <i>Bordeaux, France, 2010</i>
150	Château Bellevue, Entre deux Mers, Sauvignon Blanc-Sémillon, <i>Bordeaux, France, 2011</i>	255	Domaine Cantarillas, Cabernet Sauvignon, <i>Languedoc-Roussillon, France, 2010</i>
140	Domaine Antugnac, Chardonnay, <i>Languedoc Roussillon, France, 2011</i>	260	Mas des Bressades, Vin de Pays du Gard, Cabernet-Syrah, <i>Languedoc-Roussillon, France, 2010</i>
120	Château de Saint Cosme, Little James' Basket Press, Sauvignon Blanc-Viognier Blend, <i>Rhone Valley, 2011</i>	265	Château Pey La Tour, <i>Bordeaux, France, 2007</i>
110	Domaine Manciat-Poncet, Macon Charnay Les Chênes, Chardonnay, <i>Burgundy, France, 2011</i>	270	Château Reysson Réserve, <i>Bordeaux, France, 2005</i>
	ROSE	275	Domaine de la Chique, <i>Languedoc-Roussillon, France, 2009</i>
155	Domaine Saint Eugénie, Corbières Rosé, <i>Languedoc Roussillon, France, 2012</i>		

RESERVE LIST

BIN	CHAMPAGNE	BIN	RED
166	Piper-Heidsieck, Brut, <i>Champagne, France, NV</i> — \$85	101	Raats, "Red Jasper", Bordeaux Blend, <i>South Africa, 2010</i> — \$65
167	Perrier Jouet, Brut, <i>Champagne, France, NV</i> — \$105	108	Benton Lane, Pinot Noir, <i>Willamette Valley, Oregon 2011</i> — \$70
	WHITE	103	Domaine André Brunel, Châteneuf-Du-Pape, — \$140 <i>Rhone Valley, France, 2010</i>
161	Domaine de la Rossignole, Cuvée "Vieilles Vignes", <i>Sancerre, France, 2011</i> — \$55	290	Carnéros, "Donum", Pinot Noir, <i>Napa Valley, California, 2008</i> — \$130
162	Louis Jadot, Pouilly Fuissé, <i>Burgundy, France, 2010</i> — \$60	104	Château Branaire-Ducru, Saint-Julien, — \$185 <i>Bordeaux, France, 2006</i>
163	Trimbach, "Ribeaupierre", — \$95 <i>Gewurztraminer, Alsace, France, 2005</i>	106	Château Lascombes, Margaux, <i>France, 2009</i> — \$325
164	Domaine Bachelet-Monnot Premier Cru — \$200 "Les Referts", Puligny-Montrachet, Chardonnay, <i>Burgundy, France, 2010</i>	107	Cardinale, Cabernet Sauvignon, <i>Napa Valley, California, 2009</i> — \$400

COCKTAILS

SAISONNIER

Brandy Smash
*Muddled mint stirred with Martell Cognac
and simple syrup, served over crushed ice*
\$10

Boulevardier
*Bourbon stirred with French sweet
vermouth and Campari, served over ice*
\$10

Daiquiri De Bastille
*Barbancourt 8 year Rhum, shaken with
Lillet blanc, fresh squeezed lime juice and
simple syrup, served up*
\$10

LES ORIGINAUX

French 75
*Gin shaken with fresh Meyer lemon juice and
simple syrup, served with champagne*
\$10

St. Tropez Sunset
*Vodka shaken with French violette, orange
liquors and fresh Meyer lemon juice, served
over crushed ice*
\$10

Fleur Martini
*Grey Goose La Poir shaken with St Germain
and fresh squeezed grapefruit juice, served up*
\$10

BEER

DRAFT \$6

DC Brau's Corruption

Delirium Tremens

Weihenstephaner Hefeweiss

Eggenberg Pilsner

CRAFT BOTTLES \$8

Bell's Two Hearted
IPA

Belgian Blonde Abbey Ale
Affligem Blonde

Schneider Aventinus

BOTTLES \$4

Miller Light

Amstel Light

Heineken

CINQ DE BÉARNAISE

House punch with seasonal fruits and spices

\$8

MOCKTAILS Thyme Lemonade \$6 Sweet Strawberry-Basil Spritzer \$6

Seasonal

APPETIZERS

\$16
1/2 Dozen

OYSTERS

\$30
Dozen



\$2.50 each

OLD SALTS

RAPPAHANNOCKS

STINGRAYS

ESCARGOT

Snails with garlic, parsley and butter

\$8

MAPLE GLAZED FOIE

Seared foie gras garnished with fresh mango and passion fruit

\$18

CUISSES DE GRENOUILLES

Pan fried frog legs served with gribiche sauce

\$14

FROMAGE

A selection of the Chef's favorites, served with honeycomb

\$12

B

COCKTAILS

SAISONNIER

Brandy Smash
*Muddled mint stirred with Martell
Cognac and simple syrup, served over
crushed ice*
\$10

Boulevardier
*Bourbon stirred with French sweet
vermouth and Campari, served over ice*
\$10

Daiquiri De Bastille
*Barbancourt 8 year Rhum, shaken
with Lillet blanc, fresh squeezed lime
juice and simple syrup, served up*
\$10

LES ORIGINAUX

French 75
*Gin shaken with fresh Meyer lemon juice
and simple syrup, served with
champagne*
\$10

St. Tropez Sunset
*Vodka shaken with French violette,
orange liquors and fresh Meyer lemon
juice, served over crushed ice*
\$10

Fleur Martini
*Grey Goose La Poir shaken with St
Germain and fresh squeezed grapefruit
juice, served up*
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BOTTLES \$4

Miller Light

Amstel Light

Heineken

CINQ DE BÉARNAISE

House punch with seasonal fruits and spices

\$8

MOCKTAILS *Thyme Lemonade* \$6 *Sweet Strawberry-Basil Spritzer* \$6

small bites

PETIT BOUCHON

\$16
1/2 Dozen

OYSTERS

\$30
Dozen

— — — — —
\$2.50 each

OLD SALTS

RAPPAHANNOCKS

STINGRAYS

ESCARGOTS

Snails with garlic, parsley and butter

\$8

SLICED STEAK FRITES

House steak with sauce Béarnaise

\$15

NORMANDIE MOULES FRITES

Mussels in a white wine sauce with fresh herbs

\$12

MAPLE GLAZED FOIE

Seared foie gras garnished with fresh mango and passion fruit

\$18

CUISSES DE GRENOUILLES

Pan fried frog legs served with gribiche sauce

\$14

FROMAGE

A selection of the Chef's favorites, served with honeycomb

\$12

WINES BY THE GLASS

\$10

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	WHITE
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145	Château de Valmer, Vouvray, Chenin Blanc, <i>Loire Valley, France, 2010</i>
115	Domaine des Cabotières, Sauvignon Blanc, <i>Loire Valley, France, 2011</i>
140	Domaine Antugnac, Chardonnay, <i>Languedoc Roussillon, France, 2011</i>
	RED
205	Louis Jadot, Beaujolais-Villages Rouge, <i>Gamay, Beaujolais, France, 2011</i>
215	Domaine Santa Duc, "Vieilles Vignes", Côtes du Rhône Rouge, <i>Rhone Valley, France, 2010</i>
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255	Domaine Cantarillas, Cabernet Sauvignon, <i>Languedoc-Roussillon, France, 2010</i>
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161	Domaine de la Rossignole, Cuvée — \$55 "Vieilles Vignes", <i>Sancerre, France, 2011</i>	290	Carnéros, "Donum", Pinot Noir, — \$130 <i>Napa Valley, California, 2008</i>
162	Louis Jadot, Pouilly Fuissé, — \$60 <i>Burgundy, France, 2010</i>	104	Château Branaire-Ducru, — \$185 <i>Saint-Julien, Bordeaux, France, 2006</i>
163	Trimbach, "Ribeaupierre", — \$95 Gewurztraminer, <i>Alsace, France, 2005</i>	106	Château Lascombes, Margaux, — \$325 <i>France, 2009</i>
164	Domaine Bachelet-Monnot — \$200 Premier Cru "Les Referts", Puligny-Montrachet, Chardonnay, <i>Burgundy, France, 2010</i>	107	Cardinale, Cabernet Sauvignon, — \$400 <i>Napa Valley, California, 2009</i>

À LA VÔTRE!

