

## LES FRUITS DE LA MER

Oysters 1/2 Dozen 15 / Dozen 29  
Clams on the half shell Dozen 12  
Pacific Shrimp Cocktail 17  
Crab Claws Cocktail 15

### PINOT ROYALE

*A shellfish platter for two* 48  
8 Shucked Oysters  
8 Chilled Poached Shrimp  
8 Shucked Raw Clams  
8 Chilled Steamed Mussels

### PINOT PRESTIGE

*Shellfish platter for two* 62  
1/2 Maine lobster  
6 Shucked Oysters  
6 Chilled Poached Shrimp  
6 Shucked Raw Clams  
6 Chilled Steamed Mussels  
6 Crab Claw Cocktail

## DESSERTS

Crème brûlée 9  
Roasted strawberries with balsamic vinegar - Black pepper, vanilla, mint, Humboldt Fog goat cheese 10  
Tarte tatin - Caramelized apple, cinnamon ice cream 9  
Croissant chocolate pudding with Wild Turkey sauce - Joachim Splichal's signature dessert 9  
Belgian chocolate soufflé - Gran Gala orange liqueur sauce 9  
Assortment of homemade sorbet and ice cream 8  
Cheese selection - Ask your server for our cheese menu 20.50

## SIDES

Sautéed haricots verts 7  
Creamy spinach 7  
Garlic french fries 6  
Mushrooms fricassee 9  
Oven-roasted red bliss potato 6  
Gratin dauphinois 7

## APPETIZERS

Onion soup gratinée - Baguette, Gruyère cheese 12  
Lobster bisque - Lobster medaillons, crème fraîche 14  
Baby field greens - Shaved garden vegetables, shallot red wine vinaigrette 12  
Marinated artichoke - Serrano ham, barigoule emulsion 14  
Roasted baby beets - Watermelon, marinated anchovies, sherry vinaigrette 13  
Fennel and orange segment salad - Fennel purée, almonds 14  
Caesar salad - Classic dressing, crouton, marinated anchovy 12  
Charcuterie - Assorted selection of artisanal cured meats and pâté 17  
Mussels marinière - Black mussels simmered in buttery white wine broth, Pinot garlic fries 15  
Escargots - Simmered in garlic beurre blanc and yellow frisée, truffle vinaigrette 14.50  
Seared foie gras - Pickled spring onion, nectarine purée, mâche 24

## ENTRÉES

Striped Bass - Prosciutto-potato hash, lemon beurre blanc 29  
Seared sea scallops - Spring vegetables, carrot-cumin vinaigrette 33  
Roasted Halibut - Tabbouleh stuffed tomato, harissa tomato essence 34  
Linguini pasta - Mussels, littleneck clams, white wine broth 25  
Half roasted chicken - Mushrooms fricassee, Pinot fries 26  
Roasted lamb saddle - Wilted arugula, mushrooms, pappardelle pasta 38  
Duck confit - Baby spinach, apple, grape-duck jus 29  
Balsamic-braised short rib - Gratin dauphinois 32

## FROM THE GRILL

Filet mignon 44  
Rib-eye steak 41  
Cowboy steak (18oz) 46  
Chateaubriand with a side of béarnaise "for two" (20oz) 86  
Grilled whole Maine lobster, filet mignon MP  
Grilled whole Maine lobster MP

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### EVENTS AT PINOT BRASSERIE

*From corporate meetings and entertaining, to private dinner parties and wedding receptions, our elegant décor and menu lend a sophisticated air to every event.*

*PRIVATE EVENTS* Victoria Frazier / 702 414 8881

*EXECUTIVE CHEF* Eric Lhuillier

*GENERAL MANAGER* Alicia Sarver