

Rudi's

— SEL DE MER —

Appetizers

BURRATA & PROSCIUTTO * **GF**
cherry tomatoes, thyme, olive oil

BAKED ESCARGOTS
garlic-Pernod butter, mini baguette

NIÇOISE SALAD * **GF**
seared tuna, preserved lemon oil dressing

YELLOW TAIL CRUDO * **GF** **ND**
mandarin salsa, mayo

CRISP ROMAINE SALAD **V** **GF**
caramelized walnut, Roquefort, creamy French dressing

ROASTED BABY BEETS **V** **ND**
pomegranate, Labneh salad, balsamic reduction

BISTRO STYLE STEAK TARTARE * **GF**
quail egg, cornichons, capers, shallots

WILD MUSHROOM SOUP **V**
truffle oil, crème fraîche, scallion churro

FOIE GRAS TORCHON *
fruit chutney, toasted baguette

WARM GARLIC SHRIMP *
olive oil, butter, lemon, basil

OSETRA MALOSSOL CAVIAR *
serves two
crème fraîche, buckwheat blini
\$50 supplement

Entrées

FRESH SPAGHETTI FRUITS DE MER *
tomato, tiger prawns, crab, scallops, mussels, clams

OSSO BUCO RAVIOLI *
cherry tomato, Stracciatella, basil

14OZ BONE-IN STRIPLOIN * **GF**
chanterelles, confit potatoes, tarragon Shiraz reduction

ROASTED HALF CHICKEN **GF**
roasted vegetables, garlic smashed potatoes,
thyme, lemon

GREEK SPICED LAMB CHOPS * **GF**
lemon chickpea puree, fava beans, garlic jus

PENNE PASTA PRIMAVERA **V**
cream, broccoli, mushrooms, asparagus, carrots

VEGETABLE BOURGUIGNON **V**
carrots, mushrooms, shallots, red wine, miso,
celeriac purée

DUCK BREAST À L'ORANGE * **GF**
orange zest, caramelized orange segments, thyme

MAKE IT A SURF N TURF
ADD 5OZ LOBSTER TAIL TO ANY ENTRÉE
Butter sauce **GF**
\$12 Supplement

Fresh Fish

SEAFOOD CIOPPINO *
crab, squid, shrimp, scallops, mussels, grouper, potatoes

FRESH FISH OF THE DAY *
please ask your waiter

Choice of:
Simply grilled
sauce choice:
white wine and capers or chipotle mayo
or
Blackened

WHOLE DOVER SOLE MEUNIÈRE *
parsley, boiled potatoes
\$ 15 Supplement

12OZ BROILED LOBSTER TAIL * **GF**
saffron rice, garlic lemon butter
\$ 19 Supplement *



Sides

POMMES FRITES **V**

CELERIAC PURÉE **GF** **V**

HARICOTS VERTS **GF** **V**

POTATOES AU GRATIN **V**

PILAF RICE **V** **ND**

RATATOUILLE **V**

Desserts

JACQUES TORRES
CHOCOLATE HAZELNUT VOLCANO
raspberries, Frangelico cream

SALTED CARAMEL ST. HONORÉ
vanilla puff pastry, Choux pastry, chantilly

FLOATING ISLAND
meringue, chocolate crème Anglaise, toasted pistachios

WARM STRAWBERRY TARTE TATIN
sugar puff pastry crust, caramel, crème fraîche

HOME-MADE SORBETS **ND**
Ask the waiter about our options

ARTISAN CHEESE
fig chutney

GF gluten-free **ND** non-dairy **V** vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.

* Public Health Advisory:
Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

A charge of \$15 will be added to your check per additional entrée.
An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase a la carte menu items. Local sales taxes are applied as required.

LES VINS

Aperitif

Aperol.....	9.50
Campari.....	9.50
Lillet Blanc.....	9.50
Pernod.....	9.50
Noilly Prat Vermouth.....	9.50

COGNAC

Hardy's V.S.	11.00
Hennessy V.S.....	12.50
Hennessy V.S.O.P.....	15.50
Rémy Martin XO.....	28.00
Rémy Martin Louis XIII.....	200.00

LIQUEUR

DOM Benedictine.....	8.50
Chambord.....	11.00
Cointreau.....	11.00
Grand Marnier.....	11.00
St. Germain Elderflower.....	11.00

BIÈRE

La Trappe Tripel.....	9.00
Duvel.....	9.00
Leffe Blonde.....	9.00
Lindemans Framboise.....	12.00

Les CHAMPAGNES



ET VINS MOUSSEUX

PERRIER-JOUËT BRUT,
CHAMPAGNE
glass 21 | bottle 84

DOMAINE CARNEROS BRUT,
CALIFORNIA
glass 18 | bottle 72

LE GRAND COURTAGE BRUT ROSÉ,
FRANCE
glass 12 | bottle 48

LAURENT-PERRIER BRUT,
CHAMPAGNE
bottle 90

TAITTINGER BRUT,
CHAMPAGNE
bottle 110

DOM PÉRIGNON BRUT,
CHAMPAGNE
bottle 220

LOUIS ROEDERER CRISTAL BRUT,
CHAMPAGNE
bottle 399

TAITTINGER PRESITIGE BRUT ROSÉ,
CHAMPAGNE
bottle 124

Les ROSÉS

DOMAINE HOUCART
"SAINTÉ VICTOIRE,"
CÔTES DE PROVENCE
glass 13 | bottle 52

GERARD BERTRAND CÔTES DES ROSES,
PAYS D'OC
glass 11 | bottle 44

MIRIVAL ROSÉ,
CÔTES DE PROVENCE
bottle 66

CHATEAU DE BERNE ROMANCE ROSÉ
PROVENCE
glass 12 | bottle 48



Les BLANCS

FRANÇOIS LURTON
LES FUMÉES BLANCHES
LANGUEDOC
glass 10 | bottle 40

FAMILLE PERRIN RÉSERVE BLANC
CÔTES DU RHÔNE
glass 12 | bottle 48

DOMAINE DU VIEUX TÉLÉGRAPHE,
CHÂTEAUNEUF-DU-PAPE
glass 15| bottle 60

GERARD BERTRAND RESERVE
CHARDONNAY, PAYS D'OC
glass 10.50 | bottle 42

PASCAL JOLIVET SAUVAGE
SANCERRE
bottle 98

Les ROUGES

CHATEAU DU TRIGNON,
CÔTES-DU-RHÔNE
glass 12 | bottle 48

CHÂTEAU DES TROIS TOURS,
BORDEAUX
glass 13 | bottle 52

GÉRARD BERTRAND
CABERNET SAUVIGNON
PAYS D'OC
bottle 46

CAP ROYAL BORDEAUX SUPÉRIEUR,
BORDEAUX
bottle 46

CLARENDELLE ROUGE
INSPIRED BY HAUT-BRION,
BORDEAUX
bottle 58

CHÂTEAU DE LANGALIERE,
CÔTES DE BORDEAUX
bottle 62

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