

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**
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.....	10.00
Campari.....	10.00
Lillet Blanc.....	10.00
Pernod.....	10.00
Noilly Prat Vermouth.....	10.00

COGNAC

Hardy's V.S.	11.50
Hennessy V.S.	13.00
Hennessy V.S.O.P.	16.00
Rémy Martin XO	29.00
Rémy Martin Louis XIII	200.00

LIQUEUR

DOM Benedictine.....	10.00
Chambord.....	11.50
Cointreau.....	11.50
Grand Marnier.....	11.50
St. Germain Elderflower.....	11.50

BIÈRE

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

Les CHAMPAGNES



ET VINS MOUSSEUX

TAITTINGER BRUT,
CHAMPAGNE
glass 22 | bottle 88

LE GRAND COURTAGE BRUT ROSÉ,
FRANCE
glass 12.50 | bottle 50

LAURENT-PERRIER BRUT,
CHAMPAGNE
bottle 92

VEUVE CLICQUOT BRUT,
CHAMPAGNE
bottle 105

PERRIER-JOUET BRUT,
CHAMPAGNE
bottle 88

DOM PÉRIGNON BRUT,
CHAMPAGNE
bottle 225

LOUIS ROEDERER CRISTAL BRUT,
CHAMPAGNE
bottle 415

TAITTINGER PRESTIGE BRUT ROSÉ,
CHAMPAGNE
bottle 135

Les ROSÉS

DOMAINE HOUCHART
"SAINTÉ VICTOIRE,"
CÔTES DE PROVENCE
glass 14 | bottle 56

GERARD BERTRAND CÔTES DES ROSES,
PAYS D'OC
glass 12 | bottle 48

CHATEAU DE BERNE ROMANCE ROSÉ
PROVENCE
glass 13 | bottle 52

MIRAVAL ROSÉ,
CÔTES DE PROVENCE
bottle 69

Les BLANCS

FRANÇOIS LURTON
LES FUMÉES BLANCHES
LANGUEDOC
glass 12 | bottle 48

FAMILLE PERRIN RÉSERVE BLANC
CÔTES DU RHÔNE
glass 13 | bottle 52

DOMAINE DU VIEUX TÉLÉGRAPHE,
CHÂTEAUNEUF-DU-PAPE
glass 16 | bottle 64

GERARD BERTRAND RESERVE
CHARDONNAY, PAYS D'OC
glass 11 | bottle 44

LOUIS LATOUR POUILLY FUISSE,
BURGUNDY
bottle 75

PASCAL JOLIVET SAUVAGE
SANCERRE
bottle 100

Les ROUGES

CHATEAU DU TRIGNON,
CÔTES-DU-RHÔNE
glass 12.50 | bottle 50

CHÂTEAU DES TROIS TOURS,
BORDEAUX
glass 13.50 | bottle 54

GÉRARD BERTRAND
CABERNET SAUVIGNON
PAYS D'OC
bottle 48

CAP ROYAL BORDEAUX SUPÉRIEUR,
BORDEAUX
bottle 48

CLARENDELLE ROUGE
INSPIRED BY HAUT-BRION,
BORDEAUX
bottle 62

ARBOLEDA CARMENERE,
VALLE DE ACONCAGUA, CHILE
bottle 50

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