

PRIVATE PARTIES
10 TO 200 GUESTS

Lunch at MON AMI GABI

GLUTEN-FREE MENU
AVAILABLE

D É J E U N E R

SPÉCIALE DE VIN

LUNCH POUR

VIN ROUGE

GLASS ... 5.00

VIN BLANC

GLASS ... 5.00

ESCARGOTS DE BOURGOGNE

OVEN-ROASTED SNAILS,
GARLIC-HERB BUTTER
8.95

HAND-CUT GAUFRETTE POTATO CHIPS

BLUE CHEESE SAUCE
5.95

OLIVE JAR

ROASTED GARLIC,
ORANGE AND HERBS
4.95

3 ARTISAN CHEESES

WITH APPLE, NUTS
DRIED CHERRIES,
AND WARM WALNUT
RAISIN BREAD
12.95

CHICKEN LIVER MOUSSE & COUNTRY PÂTÉ

WHOLE GRAIN AND
RED WINE MUSTARDS
7.95

FRUITS DE MER

SMOKED SALMON PLATE

BRIOCHE,
CRÈME FRAÎCHE,
RED ONION, CAPERS
10.95

JUMBO SHRIMP COCKTAIL

11.95

OYSTERS DU JOUR

HALF DOZEN

12.95

SOUPS & SALADS

ONION SOUP AU GRATIN BAKED WITH GRUYERE CHEESE	6.95
SOUP DU JOUR	5.95
PETITE SALAD - MIXED GREENS, OLIVE VINAIGRETTE	4.95
FRISÉE & BACON SALAD - SOFT-POACHED EGG, CROUTONS	6.95
BUTTER LETTUCE & ASPARAGUS SALAD - ROASTED BEETS, GOAT CHEESE, HERB DRESSING	7.95
MARKET TOMATO SALAD - GOAT CHEESE, BASIL PESTO, BAGUETTE CROUTONS	8.95
SUMMER CHICKEN SALAD - ENDIVE, WATERCRESS, GRAPES, CELERY, GREEN GODDESS DRESSING	13.95
CHICKEN CAESAR SALAD - ROMAINE, OLIVE OIL, BLACK PEPPER CROUTONS, PARMESAN	14.95
GABI'S CHOPPED SALAD - THREE GREENS, SEVEN VEGETABLES, BLUE CHEESE, BACON	11.95 w/CHICKEN 14.95
GRILLED SALMON & SPINACH SALAD - AVOCADO, BLUEBERRIES, WALNUTS, CITRUS DRESSING	15.95
PEPPER SEARED AHI TUNA SALAD - CELERY, POTATO, OLIVE, EGG, MIXED GREENS	15.95

CRÊPES & QUICHE

CHICKEN DIVAN CRÊPE - BROCCOLI AND CHEESE	9.95
HAM & CHEESE CRÊPE - DIJON MUSTARD, CORNICHONS	8.95
CHICKEN, BRIE & APPLE CRÊPE - FRENCH BRIE	9.95
SEAFOOD CRÊPE - SCALLOPS, SHRIMP, PEAS AND CREAM	11.95
ASPARAGUS, PEA & SPINACH QUICHE	9.95
CLASSIC QUICHE LORRAINE - BACON, CHEESE, ONIONS	9.95

BURGERS & SANDWICHES

HAMBURGER	8.95 WITH EGG 9.95
CHEESEBURGER - BRIE, BLUE OR GRUYERE CHEESE	9.95
BACON CHEESEBURGER	10.95
AU POIVRE BURGER - GREEN PEPPERCORN SAUCE	10.95
ROAST CHICKEN B.L.T - GAUFRETTE POTATO CHIPS	9.95
GRILLED CHICKEN SANDWICH - SPICY HARISSA MAYO, COOL CUCUMBER	10.95
CROQUE MONSIEUR - HAM AND CHEESE	8.95 WITH EGG 9.95
OPEN-FACED CRAB SALAD SANDWICH - AVOCADO, SWEET CORN, TOMATOES, 1000 ISLAND	12.95
SLICED SIRLON STEAK SANDWICH - CARAMELIZED ONIONS	12.95

STEAK FRITES

A PRIME LUNCH CUT OF OUR FINEST GRAIN-FED MIDWEST BEEF HAND SELECTED FOR EXQUISITE MARBLING AND UNMISTAKABLE FLAVOR, SERVED WITH OUR SIGNATURE HAND-CUT FRITES

STEAK CLASSIQUE - MAÎTRE D'HÔTEL BUTTER	13.95
STEAK BORDELAISE - CARAMELIZED ONION, RED WINE SAUCE	13.95
STEAK BÉARNAISE - CLASSIC BÉARNAISE SAUCE	13.95
STEAK AU POIVRE - BRANDY PEPPERCORN SAUCE	13.95
STEAK ROQUEFORT - BLUE CHEESE SAUCE	13.95
FILET MIGNON - 8 OZ, MERLOT BUTTER, RED WINE REDUCTION	29.95

- OUR DINNER CUT IS ALSO AVAILABLE -

ENTRÉES

TROIS FROMAGE MACARONI GRATIN - THREE CHEESE	8.95
SEA SCALLOPS GRATINÉES - CARAMELIZED FENNEL AND ONION MARMALADE, MUSSEL CREAM	12.95
CHICKEN PAILLARD - FRENCH GREEN BEANS, LEMON BUTTER	16.95
LEMON-THYME SALMON - ORZO, PEAS, ASPARAGUS, SPINACH, LEMON BUTTER	17.95
MUSSELS MARINIÈRE - WHITE WINE AND HERBS, FULL ORDER SERVED WITH FRITES	HALF 8.95 FULL 17.95
JUMBO LUMP CRAB CAKE - SUMMER CABBAGE SLAW, GRIBICHE SAUCE	14.95
HALIBUT DU JOUR - ASK YOUR SERVER	MRKT
SKATE - CRISPY GARLIC CHIPS, VEGETABLE SALAD, CAPERS, LEMON	17.95

CHEF: BRUCE WILLIAMS IS COMMITTED TO SOURCING THE HIGHEST QUALITY INGREDIENTS AT THE PEAK OF THEIR SEASON

MON AMI GABI IS A SMOKE-FREE RESTAURANT. • 18% GRATUITY ON PARTIES OF SIX OR MORE.
PLEASE ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY RESTRICTIONS DUE TO A FOOD ALLERGY OR INTOLERANCE.