

PRIVATE PARTIES
10 TO 400 GUESTS

Dinner at MON AMI GABI

Gabi's OLIVE JAR
WITH ROASTED GARLIC, ORANGE AND HERBS | 6.95

D Î N E R

HORS D'OEUVRES

HAND CUT GAUFRETTE POTATO CHIPS 5.95 BLUE CHEESE DIPPING SAUCE
COUNTRY STYLE PÂTÉ 9.95 CORNICHONS, WHOLE GRAIN MUSTARD, COUNTRY TOAST
CHICKEN LIVER MOUSSE 9.95 BURGUNDY RED WINE MUSTARD, WARM COUNTRY BREAD
ESCARGOTS DE BOURGOGNE 10.50 OVEN-ROASTED SNAILS, GARLIC-HERB BUTTER
SEA SCALLOPS GRATINÉES 12.95 CARAMELIZED FENNEL, ONION MARMALADE, MUSSEL CREAM
SMOKED SALMON 11.95 BRIOCHE, CRÈME FRAÎCHE, RED ONION, CAPERS
JUMBO SHRIMP COCKTAIL 14.95 ON ICE WITH GABI'S COCKTAIL SAUCE AND LEMON
OYSTERS DU JOUR 14.95 SHALLOT-BLACK PEPPER MIGNONETTE, FRESH HORSERADISH
JUMBO LUMP CRAB CAKE 14.95 CELERY ROOT REMOULADE, GRIBICHE SAUCE
MUSSELS MARINIÈRE HALF 10.95 FULL 21.95 WHITE WINE AND HERBS, FULL ORDER SERVED WITH FRITES

FROMAGE

3 CHEESE BOARD

TODAY'S SELECTION OF THREE ARTISAN CHEESES
WITH APPLE, DRIED CHERRIES, NUTS
AND WARM WALNUT RAISIN BREAD

15.95

BAKED CHEESE 8.95 TOMATO SAUCE AND HERBS
WARM BRIE CHEESE 10.95 BLACK PEPPER HONEY, HAZELNUTS, CROUTONS

LES POTAGES

T O D A Y ' S S O U P S

ONION SOUP AU GRATIN BAKED WITH GRUYERE CHEESE ... 8.95
PORCINI MUSHROOM SOUP COGNAC AND SAGE 6.95
SOUP DU JOUR 7.50

LES SALADES

PETITE SALAD 6.50 MIXED GREENS, OLIVE VINAIGRETTE
FRISÉE & BACON SALAD 8.95 SOFT-POACHED EGG, CROUTONS
BUTTER LETTUCE SALAD 9.50 HONEY CRISP APPLE, ROASTED BEETS, GOAT CHEESE
ENDIVE & BLUE CHEESE SALAD 9.95 ROASTED BOSCH PEAR
MON AMI CAESAR SALAD 8.95 ROMAINE, OLIVE OIL, BLACK PEPPER CROUTONS, PARMESAN CHEESE
GRILLED SALMON & SPINACH SALAD 17.95 AVOCADO, BLUEBERRIES, WALNUTS, CITRUS DRESSING
PEPPER SEARED AHI TUNA SALAD 17.95 CELERY, POTATO, OLIVE, EGG, MIXED GREENS

GABI'S CLASSICS

BEEF BOURGUIGNON 23.95 BUTTERED NOODLES, MUSHROOMS, PEARL ONIONS, CARROTS, BACON
ROAST CHICKEN & FRITES 19.95 GRANDMERE STYLE, MUSHROOMS, BACON, PEARL ONIONS
PORK TENDERLOIN 18.95 DATE-GLAZED BACON, POMMES PUREE, PORT WINE-CHERRY SAUCE
LEMON CHICKEN PAILLARD 17.95 FRENCH GREEN BEANS, LEMON BUTTER
PRIME CHEESEBURGER 12.95 BRIE, BLUE OR GRUYERE CHEESE

LES
VIANDES

STEAK FRITES

THE 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 23.95
STEAK AU POIVRE BRANDY PEPPERCORN SAUCE 23.95
STEAK BORDELAISE CARAMELIZED ONION, RED WINE SAUCE 23.95
STEAK ROQUEFORT BLUE CHEESE SAUCE 23.95
STEAK BÉARNAISE CLASSIC BÉARNAISE SAUCE 23.95
STEAK DIJON DIJON MUSTARD BUTTER 23.95
"HANGER STEAK" BUTCHER'S CUT, MERLOT BUTTER 19.95
NEW YORK STRIP STEAK SHALLOTS, BURGUNDY SAUCE 29.95
FILET MIGNON AU POIVRE CRÈME FRAICHE 31.95
FILET MIGNON MERLOT BUTTER, RED WINE REDUCTION 31.95
BONE-IN RIBEYE 22 OZ WITH BÉARNAISE SAUCE 39.95

Garantie
QUALITÉ
SUPÉRIEURE

VEGETABLES

FRENCH GREEN BEANS 6.95
GARLIC SPINACH 6.95
WHIPPED CAULIFLOWER 6.95
AU GRATIN POTATOES 6.95
MACARONI GRATIN 6.95
POMMES PUREE 4.95
FRITES 4.95
VEGETARIAN PLATTER DU JOUR 17.95

LES POISSONS

F R E S H F I S H

SEARED SALMON MELTED FENNEL, CELERY ROOT, LEMON CRÈME FRAICHE 18.95
SKATE CRISPY GARLIC CHIPS, VEGETABLE SALAD, CAPERS, LEMON 22.95
SEARED SEA SCALLOPS SPINACH, WHIPPED CAULIFLOWER, BROWN BUTTER 21.95
TROUT GRENOBLOISE LEMON, CAPERS, CROUTONS 18.95
GABI'S FISH & FRITES FRENCH TARTARE SAUCE 18.95
POISSON DU JOUR FRESH FISH DAILY MARKET PRICE

WINES BY THE GLASS OFFERED ON OUR ROLLING CART

WINE LIST 

SMOKING PERMITTED ON PATIO ONLY • 18% GRATUITY ON PARTIES OF FIVE OR MORE.
PLEASE ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY RESTRICTIONS DUE TO A FOOD ALLERGY OR INTOLERANCE.