

Le Rivage

APPETIZERS

ESCARGOTS DE BOURGOGNE \$14
Snails, Garlic Butter, Herbs, White Wine
PÂTÉ DE CAMPAGNE \$14
Rustic Pork & Duck Recipe, Cornichons Duo de Moutarde
QUICHE LORRAINE \$12
VICHYSOISE \$9
Cold Leek & Potato Soup
FRENCH ONION SOUP \$15
BAKED SEAFOOD CRÊPE \$19
Scallop, Shrimp, Mushroom Caramelized Onion & Bechamel
ROMAINE HEART CEASAR STYLE* \$15
FRISÉE AUX LARDONS* \$16

*Add Breaded Chicken,
Seared Shrimp, Seared Salmon or Sliced Steak 8

MUSSELS ANY STYLE

FARCIES \$14
Baked Mussels, Garlic Butter, Herbs & Breadcrumbs
MARINIÈRE \$21
Steam Mussels, Shallots, White Wine, Frites
ARMORICAINE \$22
Steam Mussels, Tomato, Saffron, Seafood Sauce

ENTRÉES

TRUITE AMANDINE \$28
Pan Seared Rainbow Trout, Toasted Almonds
Grilled Lemon, Brown Butter
GAMBAS LE RIVAGE \$32
Shrimp, Mushroom & Onion Rice Pilaf, Merlot Wine Sauce
SEARED NORTH ATLANTIC SALMON \$28
Crisped Skin, Mustard Sauce Dijonaise
CORDON BLUE \$26
Breaded Chicken Breast, Jambon de Paris Mushroom,
Béchamel
COQ AU VIN \$26
Half Amish Chicken Braised In Red Wine, Mushroom
BOEUF BOURGUIGNON \$28
Boneless Short Rib Braised in Burgundy Wine
HERITAGE HAMPSHIRE PORK CHOP \$29
Tomato, Onion & Caper Confit Sauce Madère
STEAK FRITES \$35
100% Black Angus USDA
CANARD À L'ORANGE \$35
Long Island Roast Duck, Orange Suprême, Sauce Bigarade

BAR MENU

HOT DOG WITH ONION CONFIT \$4
DEVILED EGGS \$7
FRENCH BAKED MAC N' CHEESE \$9
SEAFOOD ROLL \$7
POUTINE AU POIVRE \$8

BURGERS & SANDWICHES

FRENCH ONION SOUP BURGER \$19
*NYC Wine & Food Festival Burger Bash's ONLY Two-Time
Judges Choice Winner*
L'AMERICAIN BURGER \$19
Bacon, Lettuce, Tomato and American Cheese on Hawaiian Bun
CROQUE MONSIEUR OR CROQUE MADAME \$21
Ham & Cheese, Frisée Salad, Sauce Mornay

DESSERTS

TARTE MAISON \$8
Daily homemade tart
BREAD PUDDING \$8
Crème Anglaise, Raspberry Sauce
CHOCOLATE MOLTEN CAKE \$8
(Gluten Free)
CHOCOLATE MOUSSE \$8
Crème Chantilly
NY STYLE CHEESE CAKE \$8
AFFOGATO \$8
Vanilla Ice Cream, Espresso Malongo

BRUNCH ALL DAY

BUILD YOUR OWN WAFFLE \$18
Eggs any style with ham &/or bacon, fruit,
ice cream & maple syrup
OMELETTE MAISON \$18
EGGS BENEDICT OR FLORENTINE * \$18
FRITTATA ESPAGNOLE \$18
STEAK AND EGGS \$28
MUSHROOM RISOTTO * \$21

*Add Breaded Chicken, Seared Shrimp, Seared Salmon or Steak 8

BRUNCH COCKTAILS

BLOODY MARY \$12
MICHELADA \$12
ELDERFLOWER SPRITZ \$12
ESPRESSO MARTINI \$14
BELLINI \$12
MIMOSA \$12

COFFEE & TEAS

ESPRESSO \$4
CAPPUCCINO \$4
FRENCH VANILLA LATTE \$6
DOUBLE ESPRESSO \$6
LATTE \$6

TEA \$4
Chamomile, Peppermint, Green Tea, Earl Grey & English Breakfast

Also available Iced!

BEER

METEOR PILSNER \$8
ABITA LIGHT \$8
ANCHER FOG BREAKER IPA \$8
TROIS PISTOLES \$10
CLAUSTHALER (NON ALCOHOLIC) \$8
1664 KRONENBOURG \$8
CELT APPLE CIDER \$8
DELIRIUM TREMENS \$14

COCKTAILS

LE RIVAGE \$12
Grapefruit Vodka, Aperol, Lemon, Pineapple, Soda

APEROL SPRITZ \$12
Aperol, Sparkling Wine, Soda

KIR ROYAL \$12
Sparkling Wine with Cassis, Peach or Framboise

MEZCAL MULE \$12
El Buho Mezcal, Ginger Beer, Lime

WATERMELON COOLER \$14
Fresh Watermelon, Gin, Le Verger Calvados Liqueur, Lime Cordial

SAZERAC \$14
Rye Whiskey, Absinthe, Peychaud Bitters

WINE

White
SAUVIGNON BLANC CASTLE ROCK CALIFORNIA 2018 11 / 44
PINOT GRIGIO LA FIERA DELLE VENEZIE ITALY 2018 10 / 40
CHARDONNAY CARDIFF CALIFORNIA 2018 10 / 40
RIESLING ESSENCE GERMANY 2018 12 / 48

Rosé
CHATEAU LA GIRAFFE CÔTES DE PROVENCE 2018 11 / 44
SEMI-DRY WHITE ZINFANDEL BERINGER 10 / 40

Red
CÔTES DU RHÔNE BOIS DE BRIGNON 2018 11 / 44
PINOT NOIR SAND POINT 2017 CALIFORNIA 12 / 48
CARBENET SAUVIGNON CARDIFF CALIFORNIA 2018 10 / 40
MALBEC BOUYSSAC CÔTES DU LOT 2018 11 / 44
CHÂTEAU GARDERA BORDEAUX SUPÉRIEURE 2017 12 / 50
CHÂTEAU CÔTES DE BONDE MONTAGNE ST EMILION 15 / 58

Sparkling
PROSECCO COVALLI ITALY 12 / 45
LAURENT PERRIER LA CUVÉE NV 22 / 90