

HOTEL
GRIFFOU

MENU

ENTREES

- North Atlantic Sole Meuniere with Forest Mushrooms and Marjoram \$23
Duck A L'Orange with Baby Beets \$27
Grilled dry aged strip loin, Frites with Hollandaise or Au Poivre Sauce \$36
Calabash Fried Seafood Basket with Radish Remoulade \$19
Roasted Chicken Breast with Spring Vegetables in Pistou \$21
Classic Steak Diane with whipped Potatoes and Haricot Verts \$38
Stuffed Lobster Tails with brown butter veloute \$42
Marie Griffou's Sautéed Pork Cutlets (from her 1892 recipe) \$26
Grilled Red Snapper in Billi Bi Broth \$27
Sweet Pea and Ricotta Ravioli \$11 half order \$19 whole order
Griffou Burger with Melted Gruyere \$17 add aioli, bacon, chili ketchup

SIDES \$7

- Haricot Verts
Pommes Frites
Celery Root Remoulade
Whipped Roasted Garlic Potatoes