

## LES FRUITS DE LA MER

Oysters 1/2 Dozen 15 / Dozen 29  
Clams on the half shell Dozen 12  
Pacific Shrimp Cocktail 17  
Crab Claws Cocktail 15

### PINOT ROYALE

*A shellfish platter for two* 48  
8 Shucked Oysters  
8 Chilled Poached Shrimp  
8 Shucked Raw Clams  
8 Chilled Steamed Mussels

### PINOT PRESTIGE

*Shellfish platter for two* 62  
1/2 Maine lobster  
6 Shucked Oysters  
6 Chilled Poached Shrimp  
6 Shucked Raw Clams  
6 Chilled Steamed Mussels  
6 Crab Claw Cocktail

## DESSERTS

Crème brûlée 9  
Roasted strawberries with balsamic vinegar - Black pepper, vanilla, mint, Humboldt Fog goat cheese 10  
Tarte tatin - Caramelized apple, cinnamon ice cream 9  
Croissant chocolate pudding with Wild Turkey sauce - Joachim Splichal's signature dessert 9  
Belgian chocolate soufflé - Gran Gala orange liqueur sauce 9  
Assortment of homemade sorbet and ice cream 8  
Cheese selection - Ask your server for our cheese menu 20.50

## SIDES

Sautéed haricots verts 7  
Creamy spinach 7  
Garlic french fries 6  
Mushrooms fricassee 9  
Oven-roasted red bliss potato 6  
Gratin dauphinois 7

## APPETIZERS

Soup du jour 9  
Onion soup gratinée - Baguette, Gruyère cheese 9  
Lobster bisque - Lobster medallions, crème fraîche 14  
Baby field greens - Shaved garden vegetables, shallot red wine vinaigrette 12  
Caesar salad - Classic dressing, crouton, marinated anchovy 11  
With chicken breast 14 / With poached shrimp 18  
Niçoise salad - Seared rare ahi tuna, sherry vinaigrette 17  
Cobb salad - Chicken, bacon, avocado, tomatoes, bleu cheese dressing 16  
Charcuterie - Assorted selection of artisan cured meats and pâté 17  
Escargots - Simmered in garlic beurre blanc, yellow frisée, truffle vinaigrette 14  
Smoked salmon - Capers, eggs, shallots, crème fraîche dressing, toast 14

## ENTRÉES

Chicken club - Apple chicken salad, apple wood smoked bacon, pesto mayonnaise 16  
Niçoise sandwich - Seared rare ahi tuna, olive relish, red pepper basil salad 18  
Croque monsieur - Ham, Gruyère cheese, crème fraîche 16  
Linguini pasta - Mussels, littleneck clams, white wine broth 20  
Mussels marinière - Black mussels, buttery white wine broth, Pinot garlic fries 14  
Striped Bass - Prosciutto-potato hash, lemon beurre blanc 26  
Roasted halibut - Haricots verts, sauce vierge 30  
Half roasted chicken - Mushrooms fricassee, Pinot fries 20  
Duck confit - Baby spinach, apple, grape-duck jus 29  
PB burger - Roquefort cheese, balsamic-caramelized red onions 18  
Rib-eye - Beurre maître d'hotel, Pinot fries 29

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### EVENTS AT PINOT BRASSERIE

*From corporate meetings and entertaining, to private dinner parties and wedding receptions, our elegant décor and menu lend a sophisticated air to every event.*

PRIVATE EVENTS Victoria Frazier / 702 414 8881

EXECUTIVE CHEF Eric Lhuillier

GENERAL MANAGER Alicia Sarver