

# Justine's

## *Les Amuse-gueules* (appetizers or bar food)

*Escargots à la Bourguignonne*  
with a parsley butter sauce

10

### *Saumon Cru*

cured öra king salmon, horseradish, lemon, green onion  
and crème fraîche, with baguette crisps

16

### *Cheese Plate*

three selections, with fig marmalade  
and nuts

16

### *Charcuterie Plate*

housemade, and served with cornichons

15

## *Les Soupes et Salades*

### *Soupe à l'Oignon*

the classic french onion soup

10

### *Salade de Crabe*

lump crab, english cucumbers, avocado and  
fresh mint leaves with a lemon ginger dressing

16

### *Salade d'Endives Poire Roquefort*

belgian endive, pear and roquefort salad with roasted beets  
walnuts, butter lettuce, and a classic vinaigrette

13

### *Salade Verte*

butter lettuce with a classic vinaigrette

5

## *Sides*

### *Frites*

6

### *Ratatouille*

6

### *Haricots Verts*

7

### *Potatoes au Gratin*

6

## *Les Plats* (main courses)

### *Steak Frites*

ribeye with fries with your choice of:  
sauce au poivre, roquefort sauce, beurre maître d'

30

### *Steak Tartare\**

the classic. handcut ground all-natural steak, served raw  
with a raw egg on top

25

### *Côte de Porc*

pork chop grilled with a thyme reduction  
served with potatoes au gratin

25

### *Coquilles St. Jacques Basquaise*

seared scallops, bell pepper piperade,  
fingerling potatoes, chorizo and piment d'espelette

28

### *Moules Frites*

traditional mussels marinière,  
served with pommes frites

18

### *The Royale with Cheese*

hand ground angus beef, gruyère, housemade mayonnaise  
butter lettuce, tomato on ciabatta, frites

16

### *Ratatouille*

12

### *Bolognaise*

16

*In addition to this menu,  
the daily plates  
are written on the  
chalkboard*

vegan and vegetarian options available

a gratuity of 20 percent will be added to parties of 6 or more

\*consuming raw or undercooked proteins may be hazardous to your health. consult your physician