



PROPRIETOR
CHEF JUSTIN DEVILLIER

EXECUTIVE CHEF DANIEL CAUSGROVE

JUSTINE

PROPRIETOR
DIR. OF OPERATIONS MIA DEVILLIER

GENERAL MANAGER MEGHAN PECORARO



HORS D'OEUVRES

ONION SOUP GRATINÉE	14
STEAK TARTAR mustard, capers, shallots	16
OCTOPUS VINAIGRETTE citrus, roasted peppers, fresh herbs	20
FOIE GRAS TORCHON riesling poached pears, brioche	17
OYSTERS EN PERSEILLADE preserved lemon, butter	14
LOBSTER TARTINE caviar, brioche, tarragon emulsion	21
TUNA NICOISE SALAD	12 18
confit yellowfin tuna, chilled green beans, tomatoes, soft boiled eggs with crisp lettuce & nicoise olives	
BONE MARROW BORDELAISE sea salt, pommes puree	13
CRUDITÉ chilled select vegetables, sauce verte, romesco	14
SALAD MAISON crisp lettuces, dressed in red wine vinaigrette & fresh herbs	6 10

PLATEAU DES FRUITS DE MER



Le Petit * *Le Grand* *

90 165

OYSTERS **SHELLFISH**

	1/2 DZ DZ		
EAST COAST*	19 38	KING CRAB	35
GULF SELECTS*	19 38	WEST INDIES CRAB SALAD*	18
		HALF LOBSTER*	MKT

Shrimp

COCKTAIL* OR REMOULADE

15

PLATS DU JOUR

MONDAY
KING CRAB 35
TUESDAY
LOBSTER RAVIOLLO 26
WEDNESDAY
COQ AU VIN 24
THURSDAY
BRAISED LAMB SHANK 26
FRIDAY
BOUILLABAISSA 30
SATURDAY
PRIME RIB AU JUS 38
SUNDAY
FRENCH DIP 18



Entrées

LE BOEUF GRAS

JUSTINE BURGER grilled peppercorn crusted patty, brioche bun, emmentaler, arugula, frites add foie gras torchon +21 supplement	18
ENTRECOTE DE BOEUF 14 oz prime ribeye, maitre d'hotel butter, frites	35
PETITE FILET AU POIVRE 6 oz filet mignon, peppercorn crusted, cognac pan sauce, frites	42
MOROCCAN SPICED SHORT RIB ras-al-hanout, chermoula, frites	28
COTE DE BOEUF (FOR TWO OR THREE) 40 oz bone-in USDA prime ribeye, sauce bearnaise, frites	135
TROUT AMANDINE sautéed gulf fish, toasted almond brown butter, haricots vert	MKT
GULF SHRIMP EN PAPILLIOTTE artichokes barigoule, lemon, saffron	24
GRILLED YELLOWFIN TUNA boulangere potatoes, bordelaise	34
DUCK CONFIT white beans, braised pork shoulder	28
CROQUE MONSIEUR parisian ham, emmental, sauce mornay, brioche, petite salad	15
POULET PANÉ duck fat fried chicken paillard, frisée salad, lemon, remoulade	21
MOULES FRITES à la marinère, house dijonnaise	22

SIDES - 9

POMMES FRITES
HARICOTS VERTS
POMME PURÉE



SAUTÉED MUSHROOMS
SPINACH GRATIN

DINNER 7 Nights 5:30p-11p LATE NIGHT Fri-Sat 11:00p-1a
LUNCH & BRUNCH Coming Soon



