

# SALADS AND APPETIZERS

NIÇOISE (GF)	30
Tuna tataki, haricot verts, soft boiled quail egg, olive powder	
GRILLED ASPARAGUS (V)	28
Crispy soft boiled egg, black truffle	
SPINACH LEAVES (V) (GF)	26
Marinated pear, pine nuts, balsamic vinegar, parmezan	
CRUDITES (V) (GF)	23
Seasonal young vegetables, pickles, sour cream	
BEEF TARTAR	36
USA prime beef tenderloin, cured egg yolk, baguette Add on Oscietra caviar 10	
CARPACCIO (GF)	34
Amberjack, cucumber, tomato powder, pickled onions	
TARTE FLAMBEE CLASSIQUE	28
Crème fraiche, speck, onion	
TARTE FLAMBEE VEGETARIAN (V)	24
Parsnip cream, young vegetables, sage	

# SANDWICHES AND BURGERS

\*All sandwiches and burgers are served with a choice of fresh hand cut fries or green salad

## CLASSIC CLUBHOUSE 28

Grilled chicken, smoked bacon, egg

## STEAK SANDWICH 36

Black Angus tenderloin, Comte cheese, onion rings, saute spinach

## FRENCHIE BEEF BURGER 38

Raclette cheese, caramelized onion, pommes allumettes  
Add on fois gras 12

## BAO BAN 24

Fried chicken, coleslaw, crispy onion

## SANDO 34

Cod, avocado, cabbage, Dijon

# MAINS

HOMEMADE LINGUINI	48
Lobster, bisque, basil	
HOMEMADE BUCATINI	36
Clams, tarragon, bottarga, green peas	
RISSOTO (V) (GF)	34
Porcini & morel mushrooms, goat cheese	
SEABASS (N)	40
Long beans, almonds, lemon sauce	
BABY CHICKEN (GF)	38
Potato puree, black truffle, confit leek	
TOMAHAWK STEAK (SERVED FOR 2 PERSONS)	175
Australian Westholme wagyu G3	
RIBEYE	68
Prime Creekstone Black Angus IBP	
*Choice of chimichurri, gravy or choron sauce	
GARNISHES (V)	
Pommes allumettes	10
French salad	10
Potato puree with crispy shallots	10
Grilled vegetables	10

# TED'S CLASSIC

GRILLED GREEK OYSTERS 28

Spicy viennoise, lemon foam

LOBSTER ROLL 26

Brioche bun , spicy mayo, pickled cucumber

SAVORY CHOUX 18

Comte cheese

TORTILLA CHIPS 22

Guakamole, sour cream, pico de gallo

TRUFFLE CHIPS 22

Parmesan