





EIFFEL TOWER®



restaurant

LUNCH

APPETIZERS

	Creamy French Onion Soup, Baguette	9
	Mixed Greens, Blue Cheese, Cherry Tomato	8
	Half Avocado, Lump Crab Meat	16
	Shrimp Cocktail, French and American Cocktail Sauce	16
	Cold Foie Gras Torchon, Duck Prosciutto, Fig Compote, Brioche	20
	Trio of American Caviar (Golden White, American Sturgeon, Salmon Roe)	110




LUNCHEON SALADS

	Warm Shrimp, Lemon Herb, Orzo Salad, Parsley Puree	19
	Ocean Seafood Salad of Lobster, Shrimp, Crab	26

SANDWICHES

*	Spicy Moroccan Style Lamb Hamburger, Harrisa Mayonnaise, Pipérade, Fingerling Potato Chips	18
*	Eiffel Tower Classic Hamburger, Fingerling Potato Chips	16
	Crab French Toast, Petite Salad, French Cocktail Sauce	19
	Roasted Chicken Sandwich, Fennel, Tomato, Camembert	17
	French BLT Tower, Crispy Bacon, Avocado, Lettuce and Tomato	16
*	Open Faced Steak Sandwich, Blue Cheese, Horseradish, Pickled Red Onions, Jus de Viande	19

MAIN COURSES

	Fines Herbs Omelette, Hand Sliced Smoked Salmon, Crème Fraiche	18
	Baked Crepes, Artichoke and Walnuts, Roasted Tomato Coulis, Basil Pistou	18
	Paillard of Salmon, Mustard Crust, Petite Salad	24
	Filet of Trout Meunière, Capers, Lemon, Wild Rice	23
	Aged Parmesan Crusted Chicken, Potato Gratin, Vegetables	22
*	18 Hour Braised Leg of Lamb, Crispy Potato Cake, Flageolet Beans	24
*	Petite New York Strip, Cabernet Butter, Potato Gratin, Vegetables	32

Tickets Available for The Eiffel Tower Ride, Please Ask Your Server for Details



As Featured in Our "The Eiffel Tower Cookbook" Capturing the Magic of Paris

18% gratuity will be added to all tables with 5 or more guests

Please alert your server if you have special dietary restrictions due to food allergies or intolerances.

"Thoroughly cooking Food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked."




EIFFEL TOWER[®]

restaurant

BRUNCH

APPETIZERS

Creamy French Onion Soup, Baguette	9
Chopped Romaine, Blue Cheese, Cherry Tomatoes	8
Half Avocado, Lump Crab Meat	16
Shrimp Cocktail, French and American Cocktail Sauce	16
 Cold Foie Gras Torchon, Duck Prosciutto, Fig Compote, Brioche	20
Trio of American Caviar (Golden White, American Sturgeon, Salmon Roe)	110

LUNCHEON SALADS

Chopped, Chopped, Chopped Salad with Chicken	18
Ocean Seafood Salad of Lobster, Shrimp, Crab	26
Warm Shrimp, Lemon Herb, Orzo Salad, Parsley Puree	19

SANDWICHES

• Spicy Moroccan Style Lamb Hamburger, Harrisa Mayonnaise, Pipérade, Fingerling Potato Chips	18
• Eiffel Tower Classic Hamburger, Fingerling Potato Chips	16
Crab French Toast, Petite Salad, French Cocktail Sauce	19
Roasted Chicken Sandwich, Fennel, Tomato, Camembert	17
French BLT Tower, Crispy Bacon, Avocado, Lettuce and Tomato	16
• Open Faced Steak Sandwich, Blue Cheese, Horseradish, Pickled Red Onions, Jus de Viande	19

MAIN COURSES

Fines Herbs Omelette, Hand Sliced Smoked Salmon, Crème Fraiche	18
French Toast, Vanilla Cream, Caramelized Banana, Toasted Pecan	15
Eggs Benedict, Brioche, Chorizo, Piquillo Pepper	16
Baked Crepes, Artichoke and Walnuts, Roasted Tomato Coulis, Basil Pistou	18
Filet of Trout Meunière, Capers, Lemon, Wild Rice	23
 Aged Parmesan Crusted Chicken, Potato Gratin, Vegetables	22
• 18 Hour Braised Leg of Lamb, Crispy Potato Cake, Flageolet Beans	24
• Petite New York Strip, Cabernet Butter, Potato Gratin, Vegetables	32



As Featured in Our "The Eiffel Tower Cookbook" Capturing the Magic of Paris

18% gratuity will be added to all tables with 5 or more guests

• Please alert your server if you have special dietary restrictions due to food allergies or intolerances.

"Thoroughly cooking Food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked."



SPECIALTY DAY TIME COCKTAILS

CHAMPAGNE COCKTAILS

- Aeropostale** 18
A flight of fancy with Crème de Violette-soaked sugar, Luxardo Maraschino liqueur, Skyy Citrus, and a lemon-cherry “swizzle”.
- Le Fleur Eiffel** 18
Sublimely elegant combination of St. Germain Elderflower liqueur, Veev Açai spirit adorned with a Fresh Orchid and dried Pomegranate.
- Ulti-Mosa** 18
A simple classic, made with Fresh Orange Juice and sublimely elevated with Hardy Extase Orange Cognac.
- The French 75** 18
Slightly updated, still timeless with Ransom Old Tom Gin, Grey Goose le Citron, finished with an Aperol-soaked Orange twist.
- The Eiffel Affair** 19
Our best-selling “new classic”- fresh berries macerated in Stoli Blueberi, Crème de Cassis, Cointreau, and Rose Nectar.

BUBBLES STRAIGHT UP

Champagne Nicolas Feuillatte Brut
19 glass 74 bottle

Champagne Nicolas Feuillatte Brut Rosé
29 glass 110 bottle

G. Lorentz Crémant d'Alsace Brut
12 glass 54 bottle

SIGNATURE "DAYLIGHT" COCKTAILS

- Bloody Marie** 14
Our special blend of Crop Organic Cucumber and Tomato Vodkas with our House Bloody Mary mix, dressed with Grape Tomatoes, a Cornichon and a Celery Salt rim.
- Le Poire Parisien** 18
The very essence of fresh pear expressed by Grey Goose le Poire, Pineau des Charentes, Pear Purée, and Fresh Sweet & Sour.
- Parisian Sunrise** 12
A remarkable triple orange “screwdriver”- Grey Goose l'Orange, Ginger Liqueur, Blood Orange Syrup, and Fresh Orange Juice.
- Pimm's Cup #1.2** 16
The perfect accompaniment to the perfect view- Pimm's #1, Hendrick's Gin, Fresh Cucumber, Lemon-Lime Soda and Cucumber-Basil froth.
- Pink Velvet** 17
Exotic, yet familiar flavors of Fresh Lime and Pineapple Juice with Grey Goose Vodka and Pomegranate topped by frothy Watermelon-Elderflower essence.