

EIFFEL TOWER®

restaurant

Appetizers

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| Cold Smoked Salmon, Classic Condiments | 18 |
| <i>L'Assiette de Saumon Fumé et Petites Garnitures</i> | |
| Maine Peekey Toe Crab Salad, Cucumber, Black Sesame Seeds | 18 |
| <i>Le Cocktail de Crabe au Concombre et Graines de Sésame</i> | |
| Black Pepper Marinated Raw Beef, Mustard Aioli, Extra Virgin Olive Oil, Parmesan | 19 |
| <i>Le Filet de Boeuf Mariné à Cru au Poivre Noir</i> | |
| Cold Foie Gras Torchon, Duck Prosciutto, Fig Compote | 24 |
| <i>Le Foie Gras Cuit au Torchon, Jambon de Canard, Compote de Figs</i> | |
| Warm Foie Gras, Black Pepper Pears, Sauternes, Smoked Bacon | 28 |
| <i>Le Foie Gras Poêlé, Poire au Poivre Noir, Sauternes, Lard Fumé</i> | |
| Warm Maine Lobster Salad, Fingerling Potatoes, Toasted Caraway Seeds | 24 |
| <i>Salade de Homard du Maine, Pommes de Terre Rattes, Graines de Cumin</i> | |
| Blue Cheese Soufflé Pudding, Walnut, Pecan, Petite Salade | 18 |
| <i>Le Soufflé au Bleu d'Auvergne, Petite Salade aux Noix</i> | |
| Casco Bay Jumbo Sea Scallop, Boneless Braised Oxtail, Potato Galette | 19 |
| <i>La Coquille St Jacques et Oxtail Braisé, Pomme de Terre Galette</i> | |
| Red Wine Marinated Quail, Chorizo Brioche Pudding, Swiss Chard, Petite Frisee | 19 |
| <i>Les Cailles Marinées au Vin Rouge, Pain Perdue au Chorizo, Petite Frisée</i> | |
| Fricasse of Escargot, Sweetbreads, Fennel, Farm Raised Poached Egg, Pinot Noir Jus | 19 |
| <i>Fricassé d'Escargots, Ris de Veau, Fenouil, Oeuf Fermier, Jus au Pinot Noir</i> | |
| Grand Seafood Platter, Lobster, Shrimp, Crab, Oysters, Clams / Service for Two | 98 |
| <i>Le Grand Plateau de Fruits de Mer pour deux Personnes</i> | |

Soup/Salad

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| Crayfish and Shellfish Soup, Herb Gelée, Red Pepper Rouille | 18 |
| <i>Soupe d'Ecrevisse et de Fruits de Mer, Gelé aux Herbes, Rouille</i> | |
| Warm Caesar a la Francaise, Anchovies, Capers, Garlic | 16 |
| <i>Les Feuilles de Romaine Façon Caesar, Anchois, Capre, Ail</i> | |
| Winter Greens, Roasted Red Beets, Organic Walnuts, Fourme d' Ambert | 16 |
| <i>La Salade d'hiver, Betteraves Rôties, Cernes de Noix, Fourme d' Ambert</i> | |

Caviar

All selections served with Crème Fraîche, Chives, Blinis and Toast

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| Trilogy of Imported Osetra Caviar | 380 |
| <i>Russian, Siberian 50 Grams Total</i> | |
| One Ounce Golden Osetra Caviar | 360 |
| Trio of American Caviar | 110 |
| <i>Golden Whitefish, American Sturgeon, Salmon Roe, one ounce each</i> | |

An 18% service charge will be added to all parties of 5 or more

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

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

EIFFEL TOWER®

restaurant

Fish

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| Black Cod "en Papillote" Provençal Style, Fingerling Potatoes | 42 |
| <i>Papillote de Lieu Noir à la Provençale, Pommes de Terre Rattes</i> | |
| Sautéed Sea Bass, Organic Pearl Barley, Braised Root Vegetables, Veal Bacon | 44 |
| <i>Loup de Mer, Orge Perlé, Legumes Braisés, Lardons de Veau</i> | |
| Slow Roasted Filet of Atlantic Salmon, Pinot Noir Sauce | 39 |
| <i>Le Pavé de Saumon de l'Atlantique, Poireaux Braisées, Beurre Pinot Noir</i> | |
| Roasted Bacon Wrapped Monkfish Loin, Flageolet Beans, Cassoulet Style | 39 |
| <i>La Lotte Rôtie au Lard Fermier, Cassoulet de Flageolets</i> | |
| Sautéed Snapper, Spinach Mousseline, Brown Beech Mushrooms | 42 |
| <i>Le Snapper, Mousseline d'Épinard, Hêtre des Bois</i> | |
| Whole Boneless Dover Sole, Petite Grenobloise | 69 |
| <i>Sole à La Grenobloise</i> | |

Meats / Fowl

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| Roasted Farm Raised Chicken, Verjus, Fines Herbs | 34 |
| <i>Le Demi Poulet Fermier Rôti, Herbettes au Verjus</i> | |
| Muscovy Duck Breast, Camargue Rice, Sauce Foie Gras | 39 |
| <i>Le Poitrine de Canard Muscovy, Riz de Camargue, Sauce Foie Gras</i> | |
| Boneless Organic Rabbit, Braised Carrots Confits, Mustard Jus | 44 |
| <i>Le Lapin Organique Rôti, Confit de Carottes Braisées, Jus à la Moutarde</i> | |
| Roasted Rack of Lamb, Tomato Tart, Tarragon Jus | 48 |
| <i>Le Carré d'Agneau Rôti à la Provençale, Tarte à la Tomates, Jus à l'Estragon</i> | |
| Venison Chop, Oatmeal Cake, Black Trumpet Mushrooms, Huckleberry Reduction | 48 |
| <i>Côte de Cheveuil, Gateau d'Avoine, Chanterelle, Reduction d'Airelles</i> | |
| Braised Short Ribs, Buttered Egg Noodles, Roasted Vegetables | 44 |
| <i>Plat de Côte de Boeuf Braisé, Nouilles au Beurre, Carottes et Oignons Rôtis</i> | |

Steaks

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| Aged New York Steak, Bone Marrow, Cabernet Reduction | 59 |
| <i>L'Entrecôte du Midwest à la Moelle, Jus au Cabernet</i> | |
| Char Broiled Filet Mignon Accompanied by Your Selection of: | 54 |
| <i>Lemon Parsley Butter, Béarnaise, or Red Wine Sauce</i> | |
| <i>Le Filet de Bœuf Cuit à l'Américaine, Beurre Persillé, Sauce Béarnaise ou Vin Rouge</i> | |
| Center Cut Prime Ribeye, Escargot, Porcini Mushrooms, Garlic and Herbs, Potato Brick | 54 |
| <i>Côte de Boeuf, Petit Gris, Cèpes, Beurre Maitre d'Hotel, Pommes Paille</i> | |
| Surf and Turf, Aged Prime Beef Strip Loin, Butter Poached Lobster, Roasted Salsify | 69 |
| <i>L'Entrecôte du Midwest, Salsifis Rôtis, Homard Poché au Beurre</i> | |
| Individual Eiffel Tower Beef Wellington, Sautéed Snap Peas | 59 |
| <i>Le Filet de Boeuf Individuel, Façon Wellington, Pois Gourmands au Beurre</i> | |

Vegetarian

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| Baked Herbed Crêpes, Artichoke, Walnuts, Slow Roasted Tomato Coulis, Basil Pistou | 32 |
| <i>Crêpes Farcies aux Artichauts, Coulis de Tomate Confite, Pistou, Salade de Cresson</i> | |

Accompaniments

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| Crispy Potato Croquettes | 10 |
| Classic Potato Gratin | 10 |
| Galette of Potato Anna | 10 |
| Alsace Mushroom Spaetzle | 10 |
| Gratinée Creamed Spinach and Mushroom | 10 |
| Green Beans Almondine | 10 |
| Brussels Sprouts, Chestnuts, Bacon | 10 |

* 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 shellfish 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."