

LE TRAIN BLEU



Desserts 10

Crème Brûlée

Le Train Bleu's signature dessert

Chocolate Salted Caramel Soufflé Cake

*Warm chocolate cake with a decadent, soft, salted caramel center,
served with whipped cream*

Organic Vanilla Bean Cheesecake

*Individual cheesecake with a hint of vanilla bean, on an anisette biscotti crust
with a caramel drizzle*

Toasted Almond Amaretto Mascarpone Cake

Amaretto soaked cookies, mascarpone cheese and toasted almond brittle

Poached Pear

Red-wine poached with toasted almonds and caramel sauce

Assorted Gelato and Sorbet

Fresh Seasonal Berries

Plate of 6 assorted French Macarons 7

Full selection of teas and coffee beverages

LE TRAIN BLEU



APPETIZERS

Sweet Corn Soup

With parmesan cream, Applewood bacon and chives 9

Caesar Salad

Crisp hearts of romaine, herbed croutons, Parmigiano Reggiano,
Caesar dressing 10

Roasted Beet Salad

Served with mache, goat cheese and a sesame vinaigrette 13

Blue Crab and Fava Guacamole

Served with grilled baguette 14

Ahi Tuna Tartare

Served with black garlic and pickled daikon radish 15

BREAKFAST *(Served weekdays until 1pm)*

Omelette du Train

Gruyère, roasted pearl onions and lardons 18

Hanger Steak and Eggs

Grilled hanger steak served with your choice of eggs, roasted fingerling potatoes 24

Frittata

Classic baked Italian omelette with cherry tomatoes, pearl onions, potatoes
and Gruyère cheese 18

SALADS

Caesar Salad 17

with chicken 22 with shrimp 24 with poached salmon 23 with hanger steak 24

Salade Niçoise

Baby greens, Italian tuna in olive oil, Niçoise olives, yellow and red pear tomatoes, haricots verts, roasted fingerling potatoes, sliced egg, red onion, capers, tarragon-shallot vinaigrette 23

Marinated Wild Rock Shrimp Salad

Charred hearts of palm, Liberty Gardens radish and Provence greens 25

Chicken Paillard

French-cut chicken breast pounded thin and grilled, served under baby arugula salad with a tarragon-shallot vinaigrette 22

SANDWICHES & QUICHE

Croque Monsieur

Fleur de Lis Ham, Gruyère cheese and mornay sauce on organic, artisan country bread, served with seasoned pommes frites or sweet potato frites and baby field greens 20

Croque Champignons

The vegetarian Croque, with Portobello mushroom 20

Lobster Salad Sandwich

Homemade fresh lobster salad with celery, onion, chives and red pepper in a light mayonnaise dressing, on a brioche roll, served with baby field greens, pickles, and coriander-lemon-spiced pommes frites P/A

Le Train Bleu Burger

LTB's dry-aged sirloin 8 oz. burger, with Great Lakes cheddar cheese on a brioche roll, with sourdough-battered onion rings, homemade pickles and seasoned pommes frites or sweet potato frites 22

Quiche of the Day

Homemade quiche of the day, served with baby greens 19

PLATS DU CHEF

Moules Marinière

Mussels steamed with white wine, summer squash, basil and capers served with seasoned pommes frites or sweet potato frites 24

Bo Bo Farms Organic Chicken Breast

Spring garlic purée, sugar snap peas and lemon oyster mushrooms 28

Roasted Long Island Duck Breast

Mashed English peas, smoked duck confit with a sour cherry and balsamic glaze 28

Berkshire Pork Tenderloin

Grilled peach compote, Cashel bleu whipped potatoes and wild arugula pesto 29

Seared Local Scallops

Served with roasted corn, caramelized onion broth, sautéed kale and pickled onion 28

Housemade Pasta of the Day PA

Hanger Steak Frites

Grilled hanger steak, served with a spring chimmichuri sauce and herbed pommes frites 32
(\$5 supplement to the prix-fixe)

3 COURSE PRIX FIXE 45

*Includes choice of
Appetizer, Entrée & Dessert
(supplemental charges apply as indicated)*

*Service not included -20% gratuity will be added to parties of six or more
An \$8 split charge applies to those guests sharing an entrée*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

PRIX FIXE BRUNCH 28

*Includes choice of any Brunch item, fresh coffee,
and a Bloody Mary or Mimosa
All day Saturday and Sunday*

Sweet Corn Soup

With parmesan cream, Applewood bacon and chives 9

Omelette du Train

Gruyère, roasted pearl onions and lardons 18

Hanger Steak and Eggs*

Grilled hanger steak served with your choice of eggs and roasted fingerling potatoes 24

Eggs Benedict*

Poached eggs, hollandaise sauce on an English muffin, served with roasted fingerling potatoes
With Canadian bacon 22
With smoked Norwegian salmon and wilted spinach 23

Eggs Provençal*

Spicy tomato sauce with olives, topped with lightly baked eggs, served with toasted baguette 18

Breakfast Wrap

Scrambled eggs, aged cheddar, avocado, roasted fingerling potatoes and pico de gallo in a wrap,
served with baby greens 19

Quiche of the Day

Homemade quiche, served with baby greens 19

Sweet and Savory Crêpes of the Day 18

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Le Train Bleu Brunch Burger*

LTB's dry-aged sirloin 8 oz. burger, topped with maple jalapeno lardons and a fried egg on an organic brioche roll, served with pommes frites and onion rings 22

Croque Madame*

Fleur de Lis Ham, Gruyère cheese and mornay sauce on organic, artisan country bread, and topped with a poached egg. Served with seasoned pommes frites or sweet potato frites and baby field greens 20

Petrossian Smoked Salmon

Premium smoked salmon with avocado, tomato, red onion, capers and cream cheese on a New York bagel 22

Caesar Salad

Crisp romaine hearts, Parmigiano Reggiano cheese, croutons and Caesar dressing 17
with chicken 20 with shrimp 23 with poached salmon 23 with hanger steak 24

Salade Niçoise

Baby greens, Italian tuna in olive oil, Niçoise olives, yellow and red pear tomatoes, haricots verts, roasted fingerling potatoes, sliced egg, red onion, capers, tarragon-shallot vinaigrette 23

Moules Marinière

Mussels steamed with white wine, summer squash, basil and capers served with seasoned pommes frites or sweet potato frites 24

Steak Frites

Grilled hanger steak, served with a summer chimmichuri and herbed pommes frites 29
(\$5 supplement to Prix-Fixe)

FOR THE TABLE

Blue Crab and Fava Guacamole

Served with grilled baguette 14

Ahi Tuna Tartare*

Served with black garlic and pickled daikon radish 15

Moules Marinière – ½ order

Mussels steamed with white wine, summer squash, basil and capers 11

Half Dozen East Coast Oysters*

Garlic scape mignonette and cocktail sauce P/A

Service not included

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Individual cheesecake with a hint of vanilla bean, on an anisette biscotti crust with a caramel drizzle

Toasted Almond Amaretto Mascarpone Cake

Amaretto soaked cookies, mascarpone cheese and toasted almond brittle

Poached Pear

Red-wine poached with toasted almonds and caramel sauce

Assorted Gelato and Sorbet

Fresh Seasonal Berries

Plate of 6 assorted French Macarons 7

Full selection of teas and coffee beverages

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BRUNCH MENU