

Le Chene French Cuisine Brunch

As a courtesy to other guests, please limit your dine-in time. Thank you!

Hors d'oeuvre

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|---------------------------------------|------|-------------------------|------|
| 1/2 Dozen Escargot | \$22 | Smoked Salmon | \$24 |
| Shrimp Monegasque | \$24 | Cheese Plate | \$23 |
| French Onion Soup | \$17 | Jamon Serrano | \$22 |
| Crab Cake | \$20 | Duck Pate | \$20 |
| Baked Brie | \$24 | Chorizo (Hot / Mild) | \$20 |
| Stuffed Mushrooms | \$21 | Tongue Vinaigrette | \$20 |
| Lobster Ravioli | \$26 | Duck Confit Salad | \$26 |
| Salmon Dumpling | \$22 | Claudia's Spinach Salad | \$21 |
| Cheese Ravioli | \$21 | Hearts of Palm | \$19 |
| Soft Shell Crab | \$25 | Mushroom Salad | \$18 |
| Butternut Squash Ravioli | \$21 | Cucumber Salad | \$17 |
| Sweet Potato Butternut Squash Ravioli | \$21 | Tomato Salad | \$16 |

Entrees

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| Corned Beef and Hash | \$26 |
| Eggs Le Chene: Pastry, turkey, eggs, spinach, bearnaise sauce | \$26 |
| Eggs Benedict: Muffin, canadian bacon, eggs, hollandaise sauce | \$26 |
| Eggs Cordon Bleu: Chicken, ham, eggs, swiss, hollandaise sauce | \$26 |
| Eggs Fisherman: Rice, scallops, shrimp, mushrooms, eggs, lobster sauce | \$26 |
| Eggs lyonnaise: Sauteed potatoes, onion, chicken, eggs, hollandaise sauce | \$26 |
| Eggs Alsacienne: Pasta, mushroom, ham, eggs, hollandaise sauce | \$26 |
| Eggs forestiere: Pastry, eggs, mushroom sauce | \$26 |
| Filet Roquefort with eggs | \$32 |
| Crab cake florentine | \$26 |
| Waffle with strawberry sauce | \$19 |
| Alaskan Omelette | \$26 |
| Child's scrambled eggs | \$15 |
| Eggs benedict with lobster sauce | \$50 |

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|------------------------------|------|--------------------|------|
| Filet Mignon Au Poivre | \$52 | Osso Bucco | \$46 |
| Black Angus - Bone In Ribeye | \$50 | Veal Forestiere | \$43 |
| New York Bordelaise Butter | \$44 | Calf's Liver Bercy | \$39 |
| Shrimp Monégasque | \$49 | Chicken Strawberry | \$41 |
| Shrimp Escoffier | \$49 | Chicken Pasta | \$41 |
| Scallops Provencale | \$44 | Duck Amaretto | \$41 |
| Calamari Abalone | \$41 | Rabbit Moutarde | \$40 |
| Salmon Belle Meuniere | \$42 | Sweet breads | \$41 |
| Salmon Feuillette | \$41 | Buffalo Rib Eye | \$44 |
| Beef Bourguignon | \$40 | Boar Goulash | \$40 |
| Tenderloin Tip Béarnaise | \$40 | Swordfish | \$43 |
| Sand dabs Veronique | \$40 | Halibut Meuniere | \$45 |

Beers

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| Whiskey Barrel | 1 pint, 6 oz | \$18.00 |
| Surfing Hippos Hazy IPA, Pocock Brewing | | \$12.00 |
| Proper American Lager, Pocock Brewing | | \$9.00 |
| Lobotomy Bock | | \$9.00 |
| Goose Island IPA | | \$8.00 |
| Stone IPA | | \$8.00 |
| Firestone 805 | | \$8.00 |
| Michelob Ultra | | \$8.00 |
| Mojave Red | | \$7.00 |
| Blue Moon | | \$7.00 |
| Bud Light | | \$7.00 |
| Coors Light | | \$7.00 |
| O'Douls (non-alcoholic) | | \$7.00 |

Imported Beers

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| Alambic IPA (with Cognac) | \$15.00 |
| Guinness Draught | \$9.00 |
| Newcastle | \$9.00 |
| Bohemia Pilsner | \$9.00 |
| Stella | \$8.00 |
| Negra Modelo | \$8.00 |
| Modelo Especial | \$8.00 |
| Heineken | \$8.00 |
| Corona | \$7.00 |
| Heineken 0.0 (non-alcoholic) | \$7.00 |

Brunch Drinks

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| Bottomless Champagne (w/ brunch only) | \$22.00 |
| <i>Add strawberry or peach</i> | + \$3.00 |
| <i>Add orange juice</i> | + \$5.00 |
| Mimosa | \$12.00 |
| Bloody Mary | \$12.00 |

Tropical Drinks

In memory of our friend bartender Candy Menor, Le Chene is reviving the recipes of the tropical drinks made famous at Tips.

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| Lapu Lapu | \$23.00 |
| <i>151 Rum, Dk. Rum, Lt. Rum, J.J.</i> | |
| Planters Punch | \$16.00 |
| <i>Myers Rum, Lt. Rum, Grapefruit, J.J.</i> | |
| Scorpion | \$17.00 |
| <i>151 Rum, Myers Rum, Gin, J.J.</i> | |
| Mai Tai | \$16.00 |
| <i>Myers Rum, 151 Rum, Pineapple Juice</i> | |
| Universe | \$15.00 |
| <i>Vodka, Midori, Sweet & Sour, Pineapple Juice</i> | |
| Blue Heaven | \$16.00 |
| <i>Lt. Rum, Amaretto, Blue Curacao, Pineapple Juice</i> | |
| Moonlight | \$15.00 |
| <i>Lt. Rum, Amaretto, Grenadine, Pineapple Juice</i> | |
| Le Chene Cooler | \$15.00 |
| <i>Vodka, Sprite, Splash of J.J.</i> | |
| Dominating Lady | \$16.00 |
| <i>Sabra Liqueur, B&B, Sprite</i> | |
| Kool Tradewind | \$16.00 |
| <i>Vodka, B&B, Grenadine, Pineapple Juice, Orange Juice</i> | |
| TCB: Taking Care of Business | \$16.00 |
| <i>Elvis Coconut Water, Rumchata, J.J.</i> | |
| Loaded Cargo | \$15.00 |
| <i>Vodka, Banana Liqueur, Apricot Brandy, Pineapple Juice</i> | |
| The Wave | \$15.00 |
| <i>Vodka, Blueberry Schnapps Sweet & Sour, J.J.</i> | |
| Le Chene Delight | \$15.00 |
| <i>Malibu Spice Rum, Pina Colada Mix, J.J.</i> | |