



# AMUSE

a bar & brasserie



*qualité, liberté, amuseé!*

DISCOVER HAPPY HOUR  
PLEASE ASK YOUR BARTENDER ABOUT DAILY SPECIALS  
*{Relax and Reflect every Monday-Friday 5:00PM-7:00PM}*

## AMUSE BOUCHE COCKTAIL CUISINE

### *Petite*

**BELGIAN POMMES FRITES** \$ 7.00

*Choose 2: Dijonaise, Béarnaise Aioli, Ketchup*

*Add Truffle & Aged Parmesan \$10*

**CHICKEN & LEMONGRASS POTSTICKERS** \$ 13.00

*Pan Seared, Wakame & Sweet Chili Sauce*

**BACON WRAPPED MEDJOOOL DATES** \$ 11.00

*Applewood Smoked Bacon, Balsamic Vinegar Reduction*

**HOUSE MADE PRETZEL NUGGETS** \$ 8.00

*Sea Salt, Sauce Dijonaise*

### *Grande*

**MAINE LOBSTER ROLL** \$ 25.00

*Tarragon Aioli, Cabbage Slaw,*

*Griddle Potato Roll, Pommes Frites*

**CROISSANT FRENCH DIP** \$ 16.00

*Shaved Prime Beef, Caramelized Onions,  
Gruyère, Horseradish Crème, Pommes Frites*

**BLT BURGER** \$ 17.00

*Certified Angus, Applewood Smoked Bacon,  
Brioche, Pommes Frites*

**HOUSE BRINED CHICKEN WINGS** \$ 14.00

*Herb & Spices, Bleu Cheese*

**CHARCUTERIE & CHEESE** \$ 18.00

*Chef's Selection, Accoutrements*



*Executive Chef ~ Daniel Tyrell*



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.  
An 18% gratuity will be added to all parties of 8 or more.