



99 Main Restaurant

Appetizers

Oysters and “99” house-cured bacon with horseradish glaçage	\$10
Salmon and shrimp crepes with a champagne cream sauce	\$10
Crispy polenta with mushrooms sautéed in Madeira	\$ 9
Escargot a’la bordelaise in vol-au-vents	\$ 8
Prosciutto wrapped grilled sweetbreads with port wine orange glaze	\$10

Soups and Salads

French onion soup au gratin	\$ 7
Oyster stew	\$12
Mushroom broth with gnocchi, winter squash, & spinach	\$ 8
Caesar salad with oven dried tomatoes	\$ 7
Spinach in balsamic vinaigrette with blood oranges, navel oranges & toasted almonds	\$ 9
Arugula tossed in a walnut vinaigrette	\$ 8
Fried oysters over Bibb lettuce with radishes & green peppercorn vinaigrette	\$ 8

Chef Specialties

Coq au vin - traditional French slow cooked chicken in red wine	\$17
Veal blanquette - tender morsels braised in white wine, finished with cream	\$18
Moroccan braised lamb shank	\$23
Seared scallops with rosemary & lemon brown butter	\$23
Magret duck breast with Bigarade sauce	\$26

Grilled Specialties

Ribeye steak with truffled oyster bordelaise	\$28
Marinated chicken breast à la Picatta with lemon and capers	\$18
Lamb rack with red wine cherry demi-glace	\$31
Beef tenderloin with béarnaise or bordelaise sauce	\$29
Chicken, seafood, or spicy beef kabobs with coulis or tzatziki sauce	\$17

Simply Prepared Fish

Tuna, Salmon, or Escolar — grilled, pan-seared, or baked with choice of arugula pesto, olive tapenade, or truffle butter	\$19
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