

MICHAEL MINA

MARGEAUX

Chicago Illinois

BRASSERIE

STARTERS

HAND-GROUND STEAK TARTARE* 17
potato gaufrette, sauce verte, egg yolk

SEARED FOIE GRAS 25
sour apples, maple syrup, caramelized brioche

DUCK WINGS À L'ORANGE 16
orange liqueur gastrique, orange zest, garden chive

MARGEAUX ESCARGOTS 17
parsley, garlic butter, puff pastry

BASQUE-STYLE MUSSELS 22
house-made chorizo, fennel sofrito, sherry

GRILLED SPANISH OCTOPUS 21
saffron couscous, green olives, sauce piperade

FRENCH ONION SOUP 15
baguette crostini, cave-aged gruyère, chive



CHEESE CART

chef's selection of local artisan & french cheeses
7 per ounce
selection of three, six, or nine



ENTRÉES



PORCINI RAVIOLI 25
truffle butter, balsamic vinegar, parmesan

LOUP DE MER 36
olive oil-crushed potatoes, fennel, saffron velouté

RACK OF LAMB* 52
spiced chickpea ragout, tomato raisins, green falafel

SALMON & LENTILS* 34
root vegetables, black truffle, salsify chips

ROASTED CHICKEN 29
mushroom bread pudding, haricots verts, sauce vin jaune

DOVER SOLE MEUNIÈRE 56
brown butter, fried capers, brioche croûtons

MAGRET DUCK BREAST* 39
brussels sprouts, port-poached pears, pomegranate

MARGEAUX BURGER* 18
caramelized onion, arugula, comté

Steak Frites

served with duck fat fries

8 oz FILET MIGNON* 42

10 oz SKIRT STEAK 34

16 oz CORN-FED RIBEYE 55

SIMPLY GRILLED
finished
with
herb butter & béarnaise

AU POIVRE
peppercorn sauce
crispy shallots, blue cheese
12

SURF & TURF
gulf shrimp 18
crab oscar 24
half maine lobster 30

ROSSINI
seared foie gras
black truffle jus
19

SIDES

POTATO PURÉE 10
MARGEAUX MACARONI 14

HARICOTS VERTS ALMONDINE 12
ROASTED MUSHROOMS 10
DUCK FAT FRIES 9

GRILLED BROCCOLINI 10
BRUSSELS SPROUTS 12

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