RUE CLER

November 2026

Menu Dégustation

Prix Fixe $69

Betteraves Marinées
Marinated Beets, green goddess crème fraîche, chèvre, walnuts, white anchovy

Salade Rue Cler
Rosette de Lyon salame, purple mustard vinaigrette, radish, comté cheese

Huîtres Grillées
Broiled Nc Oysters, white miso butter

Risotto aux Champignons Sauvages
Chantrelles, comté cheese, risotto

Courge Butternut et Jambon de Bayonne
Market Butternut Squash, bayonne, maple-shallot vinaigrette, pumpkin seeds

Ragout de Pois Chiches aux Merguez
Chickpea Stew, merguez sausage, charred red onion, coriander-lemon yougurt

Vivaneau Rouge
Wild Red Snapper, rice pilaf, sliced almonds, brown butter, charred lemon

Canard à l'Orange
Duck Breast, polenta, kale, sauce à l'Orange

Bouts de Côtes
Beef Short Rib, farro with radicchio, hazelnuts, olives, glazed carrots, sauce bordelaise

Menu à la carte

Hors d'Oeuvres

Soupe à l'Oignon Gratinée	$17
Salade Verte	$12
Salade Niçoise	$18
Assorted Olives	$12
Escargots ~ sherry- mushroom butter	$18
Savory Beignets, fromage blanc, artichokes, tapenade	$14

Assiettes

Pommes Frites	$8
Demi Baguette by Loaf Bakery	$9
Sauteed Mixed Mushrooms	$12
Haricots Verts	$10
Gratin Dauphinois	$12

Plats Principaux

Steak Frites*	$46
12 oz Angus NY Strip, Pommes Frites	
Béarnaise or Sauce Au Poivre ($5)	
Coq au Vin	$38
Red wine braised Amish chicken, potatoes, lardons, carrots, onions, mushrooms,	
l'Escalope de Saumon*	$32
Scottish Salmon cutlets, Béarnaise, Pommes Lyonnaise, haricots verts	
Plat du Jour Végétarien	$26
Chef's Selection of market vegetables	

* Item may be cooked to desired temperature

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

To Guests: As a living wage provider, we add an 18% service charge to all checks, with 100% going to hourly staff.