

MICHAEL MINA

MARGEAUX

Chicago Illinois

BRASSERIE

STARTERS

HAND-GROUND STEAK TARTARE* 14
cornichon, anchovy aioli, capers

SEARED HUDSON VALLEY FOIE GRAS 19
pistachio bread pudding, blood orange, poached baby turnip

DUCK WINGS À L'ORANGE 15
grand marnier gastrique, orange zest, garden chive

SEARED DIVER SCALLOP 18
sunchoke, vanilla-grapefruit, lardo

MARGEAUX ESCARGOTS 17
parsley, garlic, butter, puff pastry

JUMBO LUMP CRAB CAKE 19
meyer lemon, old bay, root vegetables

MAINE LOBSTER GNOCCHI* 16
french curry, tarragon, haricot verts



CHEESE CART

chef's selection of artisan cheeses served tableside
7 per ounce



ENTRÉES

SALMON WELLINGTON 34
spinach, artichoke, puff pastry

BRAISED BEEF SHORTRIB 29
smoked butternut squash, baby turnip, whisky-date jus

MICHAEL MINA'S LOBSTER POT PIE MP
maine lobster, cognac-truffle cream, petite vegetables

Premium Shellfish

CHILLED PRAWNS 24

POACHED HALF MAINE LOBSTER 30

CHEF'S SELECTION OF OYSTERS* 18 per 1/2 dozen

SHELLFISH PLATTER

small - 3 shrimp, 3 oysters, mussel 22

medium - 3 shrimp, 3 oysters, mussel, king crab 35

large - 6 shrimp, 6 oysters, mussel, king crab 70

GRANDE SHELLFISH TOWER* 149

serves 4 to 6

SOUPS & SALADS

BUTTER LETTUCE 12

laclare farms chèvre, shaved radish, crème fraîche dressing

BLUE CRAB & ENDIVE CAESAR 16

caper aioli, parmigiano-reggiano, herbed bread crumbs

ROASTED BEETS & GOAT CHEESE 14

wild arugula, hazelnuts, cassis vinaigrette

FRENCH ONION SOUP 14

baguette crostini, cave-aged gruyère, chive

BOUILLABAISSE SOUP 18

poached prawn, poached mussels, toast rouille

ROASTED HALF CHICKEN 29

boursin polenta, white cabbage, whole grain mustard

MAGRET DUCK BREAST 33

celery root, seasonal mushrooms, pomegranate

MARGEAUX CHEESEBURGER 18

caramelized onion, arugula, comté

Prime Cuts

midwest steaks, chops & seasonal fish

LOUP DE MER 36

FRESHWATER TROUT 32

HERB-CRUSTED LAMB RACK* 52

16 oz SAKURA FARMS PORK CHOP* 38

14 oz NY STRIP* 52

20 oz CHICAGO-CUT RIB EYE* 58

DUO PETITE FILET MIGNON* 43

blue cheese, parmesan

ACCOMPANIMENTS

red wine jus 3

gulf shrimp 18

whiskey-date jus 3

alaskan king crab 24

steak 'foie poivre' sauce 8

half maine lobster 29



STEAK FRITES* 34

10 oz sirloin, béarnaise, duck fat fries & lemon aioli



SIDES

POTATO PURÉE 10

BRUSSELS SPROUTS 12

SEASONAL MUSHROOMS 13

MARGEAUX MACARONI 12

GRILLED BROCCOLINI 10

SHERRY-GLAZED CARROTS 12

BOURSIN POLENTA 10

DUCK FAT FRENCH FRIES 8

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