

POUR COMMENCER

Plateau à' Fromage A Selection of Artisanal Cheeses, Marinated Olive, Honeycomb, Walnut	24
Onion Soup Gratinée Calvados, Crouton, Gruyère	15
Escargots à la Bourguignonne	17
Warm Tomato Tarte Fromage Blanc, Herbes de Provence	19
Seared Scallops Spinach, Chili-Lime Oil, Trout Roe, Vin Blanc	19
Pan-Seared Foie Gras Pear Financier, Slivered Almond, Spaghetti Squash Confiture, Pink Peppercorn	28
Tuna Tartare à la Marseillaise* Espelette Aioli, Potato Gaufrettes	22
Mussels Marinière Chablis, Crème, Fines Herbs, Garlic Baguette	25
Warm House Baked Baguette Salted Butter	5

CHARCUTERIE

Chicken Liver Mousse Dijon, Citrus, Toast	15
Country Pâté Pistachio, Pommery Mustard, Sweet Gherkins	16
Steak Tartare* Shallot, Capers, Dijon, Quail Egg, Toast	22

LES SALADES

Add Chicken 9 | Steak 19 | Salmon 17 | Shrimp 17

Salade Verte Butter Lettuce, Banyuls Vin, Fines Herbs	14
Frisée aux Lardons* Soft Poached Egg, Grainy Mustard Vin	15
Salade d'Orange Sanguine Baby Kale, Quinoa, Humboldt Fog Goat, Dates, Maple-Pecan Vinaigrette	15
Le Pomeroy Red Romaine, Crisp Apple, Walnut, Point Reyes Blue, Creamy Apple Dressing, Apple Saba	15

FRUITS DE MER

PLATEAUX

Le Petit* 140 ♦ Le Grand* 250

East & West Coast Oysters, Alaskan King Crab, Colossal Black Tiger Shrimp, Ahi Tuna Tartare

Accoutrements des Plateaux
Horseradish Cocktail, Florida Mustard Sauce, Sherry Mignonette, Tabasco

OYSTERS

Sherry Mignonette

West Coast (6)* 25

East Coast (6)* 25

SHELLFISH

Colossal Black Tiger Shrimp (4) 29

Alaskan Jumbo King Crab (1/2 LB) 65

AVEC FRITES

Lobster Roll Lemon-Butter Poached Maine Lobster	39
Poulet Cajun Petite Salade, Beurre Blanc	27
Steak à la Bordelaise* Maître d' Butter, Shallot Confit	39
Burger Royale* Caramelized Onion, Butterkäse Cheese, Dill Pickles, Remoulade, Brioche Bun	24

PLATS PRINCIPAUX

Trofie au Pistou Basil Pistou, Stracciatella, Pine Nuts	26
Bouillabaisse Lobster, Scallops, Shrimp, Mussels, Rouille Toast	49
Mediterranean Sea Bass Beluga Lentil, Horseradish Beurre Blanc	38
Roasted Chicken Duck Fat Potatoes, King Oyster Mushroom, Natural Thyme Jus	27
Scottish Salmon* Braised Cabbage, Granny Smith Apple, Calvados Beurre Blanc	35
Trout Amandine Haricots Verts, Toasted Almond, Brown Butter	34
Filet au Poivre* Green Peppercorn-Brandy Sauce	56

LES GARNITURES

Duck Fat Potatoes Garlic Confit, Chicken Jus	12
Pommes Purées Whipped Yukon Gold Potatoes	9
Brussels Sprouts Cranberry, Lemon Crème Fraîche	13
Pommes Frites Garlic Aioli	8
Haricots Verts Shallots, Parsley	12
Macaroni au Gratin Butterkäse & Gruyère	13

PLATS DU JOUR

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Lobster Risotto Maine Lobster Tail, Mascarpone, Tarragon 39	Short Rib Bourguignon Pommes Purées, Root Vegetables, Natural Jus 38	Berkshire Pork Chop* Brussels Sprouts, Lardons, Whole Grain Mustard Jus 44	Sea Scallops à la Grenobloise Pommes Purées 43	Fresh Wild Holland Dover Sole Provençal et Beurre Blanc 73	Steak à la Diane* TWO 4OZ FILET MEDALLIONS Wild Mushroom, Pearl Onion, Cognac Cream Demi-Glace 62	Coq Au Vin Button Mushrooms, Pearl Onions, Lardons 33

* These items are served raw, undercooked, cooked to order or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

(847) 999-3090 | pomeroywinnetka.com | 844 Spruce, Winnetka, IL | Visit more  Restaurants! | A 3% restaurant surcharge is added to each guest check. This may be removed upon request.

CHAMPAGNE ET BUBBLES

Möet & Chandon Imperial Brut [187ML] 26
Champagne, France NV (Pinot Noir, Pinot Meunier, Chardonnay)

Dopff & Irion Brut Rosé 17 | 68
Cremant d'Alsace, France NV (Pinot Noir)

Ca' Bolani Prosecco 14 | 56
Friuli-Venezia Giulia, Italy NV (Glera)

ROSÉ

Château Minuty "Prestige" 17 | 68
Vin de Provence, France 2023 (Grenache, Syrah, Cinsault)

BLANC

La Chablisienne 'Le Finage' 22 | 88
Chablis, Burgundy, France 2023 (Chardonnay)

Château Lamothe de Haux Bordeaux Blanc 14 | 56
Bordeaux, France 2023 (Sauvignon Blanc/Sémillon)

Domaine Henri Bailly Sancerre 23 | 92
Loire Valley, France 2024 (Sauvignon Blanc)

Domaine la Paleine Chenin Blanc 14 | 56
Saumur, France 2023 (Chenin Blanc)

Trimbach Pinot Blanc 15 | 60
Alsace, France 2022 (Pinot Blanc)

Routestock 'Rt. 121' Chardonnay 17 | 68
Carneros, California 2023 (Chardonnay)

ROUGE

David Hill Vineyards 'Estate Pinot Noir' 18 | 72
Willamette Valley, Oregon 2023 (Pinot Noir)

Maison Joseph Drouhin Bourgogne Rouge 22 | 88
Burgundy, France 2022 (Pinot Noir)

J.L. Chave 'Mon Coeur' 17 | 68
Côtes du Rhône, France 2023 (Grenache, Syrah, Mourvèdre)

Domaine de la Bêche Gamay Noir 18 | 72
Morgon, Beaujolais, France 2023 (Gamay)

Château Haut-la Péreyre 23 | 92
Bordeaux Superieur, France 2020 (Cabernet Sauvignon/Merlot Blend)

BonAnno Cabernet 22 | 88
Alexander Valley, California 2022 (Cabernet Sauvignon)

Ballyhoo Blend 14 | 56
North Coast, California 2023 (Cabernet Sauvignon Blend)

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DES COCKTAILS

Cherry Mule

Blue Ash Farm Cherry Vodka, Ginger Beer,
Lime, Rosemary 16



Charentes Sazerac

Rittenhouse Rye 100, Pineau des Charentes,
Cognac, Pernod 17



Le Spritz

Aperitif, Pomegranate, Rosemary, Bubbles 16



French 75

Gin, Lemon, Thyme Liqueur, Bubbles 16



Le Pamplemousse

Gin, Elderflower Liqueur, Grapefruit,
Lemon, Basil 15



Old Fashioned

Bourbon, Bay Leaf Demerara, Orange Oil,
Bitters 15



Spruce St. Manhattan

Chai-infused Rye, Vermouth, Luxardo Maraschino,
Maple 16



Wild Child

Vodka, Vermouth Blanc, Lemon, Passion Fruit 16

Blood Orange Margarita

Silver Tequila, Dry Curacao, Blood Orange, Lime 16

Pyrenees Mountain Bird

Planteray Dark Rum, Banyuls, Salers Aperitif,
Pineapple, Lime 16

BIÈRES ET CIDRES

PRESSION

- Trumer Pilsner** Berkely, CA (4.9%) 8
- Duvel '666' Blonde Ale** Sint-Amands, Belgium (6.66%) 9
- Hopewell 'Lightbeam' Hazy IPA** Chicago, IL (6.3%) 9

PACQUET

- Brasserie d'Orval Trappist Ale** 11
Villers-devant-Orval, Belgium (6.2%)
- Brasserie D'Achouffe 'La Chouffe' Blonde Ale** 11
Belgium (8.0%)
- Stella Artois Liberté NA** Leuven, Belgium (0%) 7
- Aval 'Blanc' Cidre** Normandy, France (5.0%) 9

SANS ALCOHOL

- Jus de Jardin** Green Apple, Cucumber, Ginger, Lemon, Spinach, Celery 9
- Cat's Meow** Ritual Zero Proof Gin, Honey, Lemon Sour 14
- Bleu 75** Blueberry, Lemon, Soda, Chamomile 13
- l'Amercain** Martini & Rossi "Vibrante," Lyre's Italian Orange, Blood Orange, Soda 14