

## POUR COMMENCER

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

## CHARCUTERIE

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

## LES SALADES

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

<b>Salade Verte</b> Butter Lettuce, Banyuls Vin, Fines Herbs	14
<b>Frisée aux Lardons*</b> Soft Poached Egg, Grainy Mustard Vin	15
<b>Salade d'Orange Sanguine</b> Baby Kale, Quinoa, Humboldt Fog Goat, Dates, Maple-Pecan Vinaigrette	15
<b>Le Pomeroy</b> 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

<b>Lobster Roll</b> Lemon-Butter Poached Maine Lobster	39
<b>Poulet Cajun</b> Petite Salade, Beurre Blanc	27
<b>Steak à la Bordelaise*</b> Maître d' Butter, Shallot Confit	39
<b>Burger Royale*</b> Caramelized Onion, Butterkäse Cheese, Dill Pickles, Remoulade, Brioche Bun	21

## PLATS PRINCIPAUX

<b>Trofie au Pistou</b> Basil Pistou, Stracciatella, Pine Nuts	26
<b>Bouillabaisse</b> Lobster, Scallops, Shrimp, Mussels, Rouille Toast	49
<b>Mediterranean Sea Bass</b> Beluga Lentil, Horseradish Beurre Blanc	38
<b>Roasted Chicken</b> Duck Fat Potatoes, King Oyster Mushroom, Natural Thyme Jus	27
<b>Scottish Salmon*</b> Braised Cabbage, Granny Smith Apple, Calvados Beurre Blanc	35
<b>Trout Amandine</b> Haricots Verts, Toasted Almond, Brown Butter	34
<b>Filet au Poivre*</b> Green Peppercorn-Brandy Sauce	53

## LES GARNITURES

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

## PLATS DU JOUR

### MONDAY

**Lobster Risotto**  
Maine Lobster Tail,  
Mascarpone, Tarragon 39

### TUESDAY

**Short Rib Bourguignon**  
Pommes Purées, Root  
Vegetables, Natural Jus 38

### WEDNESDAY

**Berkshire Pork Chop\***  
Brussels Sprouts, Lardons,  
Whole Grain Mustard Jus 44

### THURSDAY

**Sea Scallops  
à la Grenobloise**  
Pommes Purées 43

### FRIDAY

**Fresh Wild Holland  
Dover Sole**  
Sauce Véronique 73

### SATURDAY

**Lamb Chops Persillade\***  
Butternut Squash Dauphinoise,  
Rosemary Lamb Jus 72

### SUNDAY

**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.

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CHAMPAGNE ET BUBBLES

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

**Andre Clouet "Rosé No. 3" Brut** 28 | 145  
Champagne, France NV (Pinot Noir)

**Camille Braun Brut Rosé** 17 | 68  
Cremant d'Alsace, France NV (Pinot Noir)

**Castelnuovo Prosecco DOC** 14 | 56  
Veneto, Italy NV (Glera)

ROSÉ

**Maison Saint Aix 'AIX'** 16 | 64  
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)

**La Parade Sancerre** 23 | 92  
Loire Valley, France 2022 (Sauvignon Blanc)

**Famille Helfrich Dry Riesling** 14 | 56  
Alsace, France 2022 (Riesling)

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

**Routestock 'Rt. 121' Chardonnay** 17 | 68  
Carneros, California 2022 (Chardonnay)

ROUGE

**David Hill Vineyards 'Estate Pinot Noir'** 18 | 72  
Willamette Valley, Oregon 2022 (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 2022 (Grenache, Syrah, Mourvèdre)

**Domaine les Capreoles 'Chamodere'** 18 | 72  
Fleurie, Beaujolais, France 2023 (Gamay)

**Château Larose Trintaudon** 23 | 92  
Bordeaux, France 2020 (Cabernet Sauvignon Blend)

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

DES COCKTAILS

Cherry Mule

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



Coupe-Brouillard

Pierre Ferrand 1840, Light Rum, Almond Syrup,  
Orange, Lime, Olorosso Sherry, Tiki Bitters 17



Le Spritz

Strawberry-Infused Aperol, Dolin Blanc Vermouth,  
Basil, Bubbles 16



French 75

Gin, Lemon, Thyme Liqueur, Bubbles 16



Le Pamplemousse

Gin, St. Germain, Grapefruit, Lemon, Basil 15



Old Fashioned

Bourbon, Bay Leaf Demerara, Orange Oil,  
Bitters 15



Spruce St. Manhattan

Chai-Infused Rye, Vermouth, Pierre Ferrand 1840,  
Luxardo Maraschino, Maple 16



Wild Child

Vodka, Vermouth Blanc, Lemon, Passion Fruit 16

Blood Orange Margarita

Tequila Blanco, Blood Orange, Pierre Ferrand Dry Curacao,  
Lime, Tajin 16

Le Ronciere

Gin, Pomegranate, Salers Aperitif,  
Fruitful Blackberry Liqueur, Lemon 16

BIÈRES

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

**Ommegang 'Three Philosophers' Belgian Quadrupel Ale** 12  
Cooperstown, NY (9.7%)

**Brasserie D'Achouffe 'La Chouffe' Blonde Ale** 11  
Belgium (8.0%)

**Stella Artois Liberté NA** Leuven, Belgium (0%) 7

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