

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	16
<b>Escargots à la Bourguignonne</b>	17
<b>Warm Tomato Tarte</b> Fromage Blanc, Herbes de Provence	19
<b>Saint Jacques Rôties et Morilles</b> Sea Scallops, Morel Mushrooms, Sugar Snap Peas, Tarragon Beurre Blanc	23
<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	16
<b>Country Pâté*</b> Pistachio, Pommery Mustard, Sweet Gherkins	16
<b>Steak Tartare*</b> Shallot, Capers, Dijon, Quail Egg, Toast	22

LES SALADES

<b>Salade Verte</b> Butter Lettuce, Banguls Vin, Fines Herbs	14
<b>Frisée aux Lardons</b> Soft Poached Egg, Grainy Mustard Vin	16
<b>Fraises et Stracciatella</b> Arugula & Frisée, Strawberries, Stracciatella, Sugar Snap Peas, Toasted Pistachios, Honey-Lemon Vinaigrette	18
<b>Le Pomeroy</b> Red Romaine, Crisp Apple, Walnut, Point Reyes Blue, Creamy Apple Dressing, Apple Saba	16

## FRUITS DE MER

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PLATEAUX

<b>Le Petit*</b> 140	<b>Le Grand*</b> 250
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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

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OYSTERS

Sherry Mignonette

West Coast (6)*	25
East Coast (6)*	25

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SHELLFISH

Colossal Black Tiger Shrimp (4)	29
Alaskan Jumbo King Crab (1/2 LB)	75

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	42
<b>Burger Royale</b> Caramelized Onion, Butterkäse Cheese, Dill Pickles, Remoulade, Brioche Bun	24

PLATS PRINCIPAUX

<b>Parisian Gnocchi de Printemps</b> Wild Mushrooms, Spring Peas, Fava, Basil Pistou, Comté	29
<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> English Peas, Fava Beans, Wild Mushrooms, New Potatoes, Sauce Perigueux	32
<b>Salmon Poêlé*</b> Swiss Chard, Golden Beets, Horseradish Beurre Blanc	35
<b>Trout Amandine</b> Haricots Verts, Toasted Almond, Brown Butter	34
<b>Filet au Poivre*</b> Green Peppercorn-Brandy Sauce	58

LES GARNITURES

<b>Duck Fat Potatoes</b> Garlic Confit, Chicken Jus	12
<b>Pommes Purées</b> Whipped Yukon Gold Potatoes	11
<b>Grilled Asparagus</b> Sauce Gribiche, Trout Roe	15
<b>Pommes Frites</b> Garlic Aioli	10
<b>Haricots Verts</b> Shallots, Parsley	12
<b>Macaroni au Gratin</b> Butterkäse & Gruyère	13

PLATS DU JOUR

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>Lobster Risotto</b> Maine Lobster Tail, Mascarpone, Tarragon 39	<b>Short Rib Bourguignon</b> Pommes Purées, Root Vegetables, Natural Jus 42	<b>Roasted Pork Tenderloin*</b> Braised Black Lentils, Mustard Jus 39	<b>Sea Scallops à la Grenobloise</b> Pommes Purées 43	<b>Fresh Wild Holland Dover Sole</b> Provençal et Beurre Blanc 74	<b>Steak à la Diane*</b> TWO 4OZ FILET MEDALLIONS Wild Mushroom, Pearl Onion, Cognac Cream Demi-Glace 62	<b>Coq Au Vin</b> 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]** 28  
Champagne, France NV (Pinot Noir, Pinot Meunier, Chardonnay)

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

**Ca' Bolani Prosecco** 15 | 60  
Friuli-Venezia Giulia, Italy NV (Glera)

ROSÉ

**Château Peyrassol 'La Croix'** 17 | 68  
Provence, France 2025 (Grenache/Cinsault/Syrah)

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)

**M. Chapoutier Côtes-du-Rhône 'Belleruche' Blanc** 14 | 56  
Rhône Valley, France 2024 (Roussanne/Marsanne/Grenache Blanc)

**Domaine Amelie & Charles Sparr** 15 | 60  
Alsace, France 2022 (Pinot Blanc)

**Barra of Mendocino** 17 | 68  
Mendocino, California 2023 (Chardonnay)

ROUGE

**Greenwing 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 2024 (Grenache/Syrah/Mourvèdre)

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

**Château Jamard Belcour** 23 | 92  
Lussac-Saint-Emilion, Bordeaux, France 2019 (Merlot/Cabernet Franc)

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

**Ballyhoo Blend** 15 | 60  
North Coast, California 2023 (Cabernet Sauvignon Blend)

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'Americain** Martini & Rossi "Vibrante," Lyre's Italian Orange, Blood Orange, Soda 14