

POUR COMMENCER

Plateau à' Fromage A Selection of Artisanal Cheeses, Marinated Olive, Honeycomb, Walnut	24
Onion Soup Gratinée Calvados, Crouton, Gruyère	16
Escargots à la Bourguignonne	17
Warm Tomato Tarte Fromage Blanc, Herbes de Provence	19
Saint Jacques Rôties et Morilles Sea Scallops, Morel Mushrooms, Sugar Snap Peas, Tarragon Beurre Blanc	23
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	16
Country Pâté* Pistachio, Pommery Mustard, Sweet Gherkins	16
Steak Tartare* Shallot, Capers, Dijon, Quail Egg, Toast	22

LES SALADES

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

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)	75

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	42
Burger Royale Caramelized Onion, Butterkäse Cheese, Dill Pickles, Remoulade, Brioche Bun	24

PLATS PRINCIPAUX

Parisian Gnocchi de Printemps Wild Mushrooms, Spring Peas, Fava, Basil Pistou, Comté	29
Bouillabaisse Lobster, Scallops, Shrimp, Mussels, Rouille Toast	49
Mediterranean Sea Bass Beluga Lentil, Horseradish Beurre Blanc	38
Roasted Chicken English Peas, Fava Beans, Wild Mushrooms, New Potatoes, Sauce Perigueux	32
Salmon Poêlé* Swiss Chard, Golden Beets, Horseradish Beurre Blanc	35
Trout Amandine Haricots Verts, Toasted Almond, Brown Butter	34
Filet au Poivre* Green Peppercorn-Brandy Sauce	58

LES GARNITURES

Duck Fat Potatoes Garlic Confit, Chicken Jus	12
Pommes Purées Whipped Yukon Gold Potatoes	11
Grilled Asparagus Sauce Gribiche, Trout Roe	15
Pommes Frites Garlic Aioli	10
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 42	Roasted Pork Tenderloin* Braised Black Lentils, Mustard Jus 39	Sea Scallops à la Grenobloise Pommes Purées 43	Fresh Wild Holland Dover Sole Provençal et Beurre Blanc 74	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] 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 2024 (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 2025 (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 2023 (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 Haut-La Péreyre 23 | 92
Bordeaux Superior, France 2022 (Cabernet Sauvignon/Merlot)

BonAnno Cabernet 22 | 88
Alexander Valley, California 2024 (Cabernet Sauvignon)

Ballyhoo Blend 15 | 60
Central Coast, California 2024 (Red Blend)

DES COCKTAILS

Mojito Riviera
Rum, Melon Liqueur, Mint, Lime, Soda 16



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



Le Spritz
Aperitif, Strawberry, Dolin Blanc Vermouth,
Basil, Bubbles 16



French 75
Gin, Blackberry, Lavender, Lemon,
Sparkling Wine 15



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

Watermelon Margarita
Silver Tequila, Mezcal, Watermelon, 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
Villers-devant-Orval, Belgium (6.2%) 11

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

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

Lavender Marriage Blackberry, Lavender, Lemon, Soda, Ginger Beer 12

Stella Artois Liberté NA Leuven, Belgium (0%) 9