

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	Mâitre 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

Lobster Risotto
Maine Lobster Tail,
Mascarpone, Tarragon 39

TUESDAY

Short Rib Bourguignon
Pommes Purées, Root
Vegetables, Natural Jus 42

WEDNESDAY

Roasted Pork Tenderloin*
Braised Black Lentils,
Mustard Jus 39

THURSDAY

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

FRIDAY

**Fresh Wild Holland
Dover Sole**
Provençal et Beurre Blanc 74

SATURDAY

Steak à la Diane*
TWO 4OZ FILET MEDALLIONS
Wild Mushroom, Pearl Onion,
Cognac Cream Demi-Glace 62

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.

(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 2025 (Sauvignon Blanc/Sémillon)

Cherrier Freres Sancerre 'Les Renarderies' 23 | 92
Loire Valley, France 2025 (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 2024 (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
Cadillac Cotes de Bordeaux, France 2020
(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
Rye, 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 11
Villers-devant-Orval, Belgium (6.2%)

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

Aval 'Blanc' Cidre Normandy, France (5.0%) 9

SANS ALCOHOL

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