



OYSTERS
east coast oysters, mignonette, cocktail sauce
6 / 24

SHRIMP COCKTAIL
bouillon, lemon
23

MIXED GREEN SALAD
greens, herbs, pickled onion, shallot vinaigrette
14

CAESAR SALAD
baby romaine, herbed crouton, parmesan
16

FRIED PERCH
sauerkraut, crème fraîche, herb
14

TARTARE OF BOEUF
haus blend, caper, shallot, dijon, herb, egg yolk, brioche
14

SHORTRIB BEIGNETS
braised short rib, natural jus
14

ESCARGOT
burgundy snail, garlic, lemon, herbed breadcrumb
16

HAUS BURGER
*haus blend, American cheese, onion, pickle, jus mayo
boeuf fat fries*
25

STEAK FRITES
tri tip, boeuf fat fries, béarnaise
34

*Executive Chef: Brian Abern
Chef de Cuisine: Joe Baker*

SUNDAY NIGHT SUPPER CLUB

cocktails

ODE TO GRAMPS OLD FASHIONED
vodka shaken super cold, tomolirve *brandy, orange, cherry, bitters*
15 15

supper

to start

RELISH TRAY
traditional accoutrement

*All entrees served with choice of soup or salad
and include twice baked potato and haus medley
of seasonal vegetable*

choice of

PRIME RIB
jus, horseradish creme fraiche

BONE IN PORK CHOP
lentils, roasted grape, jus

1lb. WHOLE LOBSTER
drawn butter, lemon

choice of

SEASONAL PIE

or

HAUS SUNDAY

99
per person

dessert cocktails

BRANDY ALEXANDER GRASSHOPPER
15 15

LE BOEUF

*All beef served with choice of bordelaise,
béarnaise or au poivre*

55 DAY DRY AGED PORTERHAUS 32 oz.

55 DAY DRY AGED TBONE 32 oz.

55 DAY DRY AGED RIBEYE 22 oz.

NEW YORK STRIP 12 oz.

All Boeuf MP



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

A gratuity of 20% is added to parties of 6 or larger.
A 3.5% fee is added to the bill to contribute to our team's healthcare.
Please let us know if you would like this fee to be removed.