

MON AMI GABI

A CLASSIC FRENCH BISTRO

3655 LAS VEGAS BLVD. • LAS VEGAS, NV • 702.944.4224 • MONAMIGABI.COM

DINNER MENU

PRIVATE PARTIES FROM 10 TO 400

Gluten Free MENU

AVAILABLE

HORS D'OEUVRES

WARM OLIVE JAR.....	7.95
roasted garlic, orange & herbs	
RICOTTA CHEESE & TAPENADE.....	8.95
niçoise olive tapenade, rustic toast	
HOUSEMADE COUNTRY PÂTÉ.....	10.95
cornichons, whole grain mustard, warm country bread	
CHICKEN LIVER MOUSSE PÂTÉ.....	10.95
burgundy red wine mustard, toasted brioche	
SMOKED SALMON.....	13.95
brioche, crème fraîche, red onion, capers	
3 ARTISAN CHEESES.....	15.95
local and imported cheeses with warm raisin-nut bread and orchard fruit compote	
BAKED GOAT CHEESE.....	9.95
tomato sauce, warm herb garlic bread	
WARM BRIE CHEESE.....	10.95
black pepper honey, hazelnuts, croutons	
WILD ESCARGOTS DE BOURGOGNE.....	12.95
oven-roasted snails, garlic-herb butter	
DUCK CONFIT & FINGERLING POTATO.....	11.95
balsamic cherries, watercress	

LES FRUITS DE MER

SEA SCALLOPS GRATINÉES.....	12.95
caramelized fennel & onion marmalade, mussel cream	
MUSSELS MARINIÈRE.....half	11.95
full with frites	22.95
white wine & herbs	
JUMBO SHRIMP COCKTAIL.....	14.95
on ice with gabi's cocktail sauce & lemon	
OYSTERS DU JOUR*.....	15.95
shallot-black pepper mignonette, fresh horseradish	

Chilled Seafood Platter*

seafood plateau: whole maine lobster, jumbo shrimp, market oysters, salmon tartare with avocado, cocktail sauce, mignonette, gribiche, lemon and baguette chips

49.95 SERVES TWO OR MORE

LES POTAGES

TODAY'S SOUPS

ONION SOUP AU GRATIN.....	9.95
baked with gruyere cheese	
CHILLED GAZPACHO.....	8.95
tomatoes, cucumber, avocado	
SOUP DU JOUR.....	8.95

LES SALADES

PETITE SALAD MAISON.....	7.95
house mixed greens, olive vinaigrette	
FRISÉE, KALE & WARM BACON SALAD*.....	10.95
soft-poached egg	
FARMERS MARKET TOMATO SALAD.....	11.95
roquefort blue cheese, lemon vinaigrette	
BUTTER LETTUCE & ARUGULA SALAD.....	9.95
warm chick pea croutons, grana padano cheese	
ENDIVE & ROQUEFORT CHEESE SALAD.....	11.95
roasted bartlett pears	
CAESAR SALAD*.....	11.95
black pepper crouton, grana padano cheese	
GRILLED SALMON & SPINACH SALAD.....	17.95
avocado, blueberries, walnuts, citrus dressing	

STEAK FRITES*

The finest grain-fed midwest beef hand selected for exquisite marbling and unmistakable flavor, served with our signature hand-cut frites.

Garantie
QUALITÉ
SUPÉRIEURE

STEAK CLASSIQUE - maître d'hôtel butter.....	24.95
STEAK AU POIVRE - brandy peppercorn sauce.....	25.95
STEAK BORDELAISE - caramelized onion, red wine sauce ..	25.95
STEAK ROQUEFORT - blue cheese sauce.....	25.95
STEAK BÉARNAISE - classic béarnaise sauce.....	25.95
"HANGER STEAK" - butcher's cut, merlot butter.....	20.95
FILET MIGNON AU POIVRE - crème fraîche.....	34.95
FILET MIGNON MERLOT - butter, red wine reduction ..	34.95
NEW YORK STRIP STEAK - 16 oz, bordelaise sauce.....	39.95
BONE-IN RIBEYE - 22 oz with béarnaise sauce.....	39.95

SIDES

POMMES PURÉE.....	4.50
FRITES.....	4.50
FRENCH GREEN BEANS.....	5.50
GARLIC SPINACH.....	5.50
WHIPPED CAULIFLOWER.....	5.50
GRILLED ASPARAGUS.....	4.95
RATATOUILLE.....	4.95
SAUTÉED MUSHROOMS.....	5.50
MACARONI GRATIN.....	7.50

LES POISSONS

TROUT AMANDINE - almonds & brown butter, haricot vert, preserved lemon.....	19.95
SALMON & LEEK QUINOA - citron butter.....	20.95
CARAMELIZED SEA SCALLOPS - pea purée, spring vegetable fricassee, bacon.....	23.95
GABI'S FISH & FRITES - french tartare sauce.....	19.95
SKATE WING - lemon-caper brown butter, cauliflower purée.....	23.95
POISSON DU JOUR - fresh fish daily.....	MARKET PRICE

GABI'S CLASSICS

CHICKEN GRANDMÈRE - all-natural half chicken, bacon, mushrooms, pommes purée.....	20.95
ALL-NATURAL CHICKEN PAILLARD - grilled asparagus, lemon vinaigrette.....	19.95
VEGETABLE FARCIS - stuffed vegetables, goat cheese, herbed quinoa.....	18.95
PRIME CHEESEBURGER* - brie, blue or gruyere cheese.....	12.95
BRAISED BEEF SHORTRIBS - oven-roasted fingerling potatoes, spring onions, tomato ..	28.95
STEAK TARTARE - hand-cut filet mignon, rustic toast, frites.....	34.95

*"THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, PORK, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLFISH REDUCES THE RISK OF FOODBORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDER COOKED."

CHEF TERRY LYNCH IS COMMITTED TO SOURCING THE HIGHEST QUALITY INGREDIENTS AT THE PEAK OF THEIR SEASON
MON AMI GABI IS A SMOKE-FREE RESTAURANT. • 18% GRATUITY ON PARTIES OF FIVE OR MORE.
PLEASE ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY RESTRICTIONS DUE TO A FOOD ALLERGY OR INTOLERANCE.