3655 LAS VEGAS BLVD. • LAS VEGAS, NV

DINNER MENU ☎ 702.944.4224

MON AMI GABI

A CLASSIC FRENCH BISTRO

Private Parties FOR 10 TO 400 GUESTS

GLUTEN-FREE MENU AVAILABLE UPON REQUEST

HORS D'OEUVRES

STEAMED ARTICHOKE shaved vegetables, lemon-dijon vinaigrette	12.95
WILD ESCARGOTS DE BOURGOGNE oven-roasted snails, garlic-herb butter	16.95
SMOKED SALMON brioche, crème fraîche, egg, capers	16.95
BAKED GOAT CHEESE tomato sauce, warm herb garlic bread	13.95
HANDMADE BURRATA CHEESE olive tapenade, toasted baguette	16.95
STEAK TARTARE baguette, poached egg aioli	18.95
HOUSEMADE COUNTRY PÂTÉ cornichons, whole grain mustard, warm toast	12.95
CHICKEN LIVER MOUSSE PÂTÉ burgundy red wine mustard, cornichons	13.95

CHARCUTERIE & CHEESE PLATTER

A sampling of housemade charcuterie,
rosette de lyon saucisson, olives, cornichons & mustards

A sampling of three cheeses, dried fruits, grapes & nuts

29.95 SERVES TWO OR MORE

FRUITS DE MER

SALMON TARTARE* avocado, gaufrette chips 17.95	OYSTERS DU JOUR* mignonette sauce, horseradish 17.95
SHRIMP COCKTAIL cocktail sauce & lemon 17.95	SCALLOPS GRATINÉES fennel-onion-mussel cream 15.95

MUSSELS MARINIÈRE
white wine & herbs, half order 13.95 full order w/ frites 25.95

CHILLED SEAFOOD PLATTER*

WHOLE MAINE LOBSTER • JUMBO SHRIMP
MARKET OYSTERS • SALMON TARTARE
cocktail sauce, mignonette, gribiche, lemon and baguette chips

58.95 SERVES TWO OR MORE

Onion Soup Au Gratin

The French classic baked with gruyère cheese

11.95

LES SALADES

SALAD MAISON mixed greens & vegetables, lemon-dijon vinaigrette	9.95
FRISÉE, KALE & WARM BACON* soft-poached egg	12.95
GOAT CHEESE & BABY KALE sundried cherries, sunflower seeds	13.95
LOCAL TOMATO & BLUE CHEESE red wine-shallot vinaigrette	13.95
CAESAR SALAD olive oil migas, grana padano, chili oil	13.95
BLT SALAD jalapeño bacon, blue cheese dressing, fried onions	19.95
SALMON, SPINACH & BABY KALE avocado, blueberries, walnuts, citrus vinaigrette	20.95

Garantie QUALITÉ SUPÉRIEURE

PRIME STEAK FRITES*

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

CLASSIQUE maître d'hôtel butter	28.95
AU POIVRE brandy peppercorn sauce	29.95
DIJON dijon mustard butter	29.95
BORDELAISE caramelized onion, red wine sauce	29.95
ROQUEFORT blue cheese sauce	29.95
BÉARNAISE classic béarnaise sauce	29.95

CLASSIC CUTS*

"HANGER STEAK" butcher's cut, merlot butter	26.95
FILET MIGNON AU POIVRE crème fraîche	38.95
FILET MIGNON MERLOT butter, red wine reduction	38.95
NEW YORK STRIP 12 oz with bordelaise sauce	38.95
BONE-IN FILET truffle béarnaise	42.95
BONE-IN RIBEYE 22 oz with béarnaise sauce	40.95
GRILLED BISON RIBEYE sea salt, extra virgin olive oil	42.95

SIDES

POMMES PURÉE	5.95
FRITES	5.95
ASPARAGUS hollandaise & lemon	9.95
CAULIFLOWER PURÉE	5.95
RATATOUILLE	5.95
FRENCH GREEN BEANS	6.95
GARLIC SPINACH	6.95
SAUTÉED MUSHROOMS	6.95
MACARONI GRATIN	9.95

LES POISSONS

TROUT ALMONDINE french green beans, brown butter, lemon	22.95
SALMON mashed peas & shoots, crème fraîche beurre blanc	24.95
CARAMELIZED SEA SCALLOPS white beans, leek and radish, pickled green tomato	27.95
SKATE WING cauliflower purée & florets, raisins, crispy capers, verjus butter	26.95
POISSON DU JOUR fresh fish daily	M.P.

GABI'S CLASSICS

CASARECCIA PASTA* asparagus, peas, radishes, poached egg, preserved lemon, grana padano	18.95
CHICKEN GRAND-MÈRE all-natural half chicken, bacon, mushrooms, pommes purée	24.95
GRILLED CHICKEN BREAST ratatouille, arugula-basil-parsley purée, tomato vinaigrette	22.95
PLATS DU JOUR ask your server	M.P.

*"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 UNDERCOOKED."

CHEF VINCENT POUESSEL IS COMMITTED TO SOURCING THE HIGHEST QUALITY INGREDIENTS AT THE PEAK OF THEIR SEASON.
PLEASE ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY RESTRICTIONS DUE TO A FOOD ALLERGY OR INTOLERANCE.
MON AMI GABI IS A SMOKE-FREE RESTAURANT • NO VAPOR OR ELECTRONIC CIGARETTES ALLOWED INSIDE OR ON THE PATIO.
18% GRATUITY IS ADDED TO PARTIES OF 5 OR LARGER.