Maryland
RESTAURANT WEEK

THURSDAY, SEPTEMBER 17 - FRIDAY, OCTOBER 2, 2026
DAILY UNTIL 3:00 PM

LUNCH MENU

For the Table

WARMED BAGUETTE
sweet cream butter, amuse bouche - *V*

HORS D'OEUVRE

choice of

CAESAR SALAD*
grana padano cheese, baguette croutons, chili oil

PETITE GREEN SALAD
avocado, herbs, verjus vinaigrette - *VG*

PETITE ONION SOUP AU GRATIN
the french classic baked with jarlsberg

SOUP DU JOUR
seasonally inspired

ENTRÉE

choice of

LUNCH CUT STEAK FRITES*
maître d'hôtel butter - *GF*

ROAST SALMON*
sweet peppers, green olive, tomato bouillon, espelette

WARM CHICKEN & BRIE SANDWICH
caramelized onions & apple

CROQUE MONSIEUR
ham, jarlsberg cheese, mornay sauce
add egg* for $1

DESSERT

PROFITEROLE
vanilla ice cream & hot fudge - *V*

$35 PER PERSON
plus tax (gratuity not included)

GF - GLUTEN FREE *V* - VEGETARIAN

RESTAURANT WEEK 2026

LUNCH

Choice of

HORS D'OEUVRE, ENTRÉE & DESSERT

MON·AMI·GABI®

Bistro Classique

*These items are cooked-to-order. Consuming raw or undercooked meats, poultry, seafood, shellsh, or eggs may increase your risk of foodborne illness. Please alert your server if you have special dietary restrictions due to a food allergy or intolerance.

As a way to offset rising costs, we have added a 3% surcharge to all checks. You may request to have this taken off your check should you choose.