

3655 LAS VEGAS BLVD. • LAS VEGAS, NV



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MON AMI GABI®

A CLASSIC FRENCH BISTRO

DINNER MENU

Private Parties

FOR 10 TO 400 GUESTS

HORS D'OEUVRES

Onion Soup au Gratin

The french classic baked with gruyère

13⁹⁵



FRENCH BAGUETTE

sweet cream butter, carrot amuse bouche

1⁹⁵

WILD ESCARGOTS DE BOURGOGNE

oven-roasted snails, garlic-herb butter

17⁹⁵

SMOKED SALMON*

brioche, crème fraîche, egg, capers

18⁹⁵

BAKED GOAT CHEESE

house-made tomato sauce, herb-garlic bread

13⁹⁵

STEAK TARTARE*

banana pepper aioli, baby kale, baguette toast

20⁹⁵

CHICKEN LIVER MOUSSE PÂTÉ

burgundy red wine mustard, cornichons

14⁹⁵

SPICY SALMON TARTARE*

avocado, olives, house-made gaufrette chips - GF

18⁹⁵

SHRIMP COCKTAIL

lemon dijonnaise, cocktail sauce - GF

18⁹⁵

1/2 DOZ. OYSTERS ON THE HALF SHELL*

mignonette sauce, horseradish

19⁹⁵

PETITE SEAFOOD PLATTER* (Serves 2)

market oysters, shrimp cocktail, spicy salmon tartare

37⁹⁵

LES SALADES

LITTLE GEM & CORSICAN FETA SALAD

candied pecans, cranberries, nigella seeds, champagne honey vinaigrette - GF

14⁹⁵

CAESAR SALAD

grana padano, baguette croutons, chili oil

13⁹⁵

SALMON, SPINACH & BABY KALE*

avocado, blueberries, walnuts, citrus vinaigrette - GF

22⁹⁵

ADD: CHICKEN 9.50 • SALMON* 10.50 • STEAK* 15.50

ENTRÉES

SEARED SALMON*

confit celery root, sautéed leeks, calamansi beurre blanc - GF

27⁹⁵

CAVATELLI PASTA & GULF SHRIMP

à la provençale, cherry tomatoes, spicy lemon sauce

23⁹⁵

TROUT ALMONDINE

french green beans, brown butter, lemon - GF

25⁹⁵

ROAST CHICKEN

thick-cut bacon, mushrooms, pommes purée - GF

26⁹⁵

SKATE WING*

crispy marble potatoes, fennel, fresno, lemon, sauce verte - GF

32⁹⁵

PRIME STEAK FRITES

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

STEAK CLASSIQUE*

maître d'hôtel butter - GF

32⁹⁵

STEAK AU POIVRE*

brandy peppercorn sauce - GF

32⁹⁵

STEAK BÉARNAISE*

classic béarnaise sauce - GF

32⁹⁵

CLASSIC CUTS

"HANGER STEAK"*

butcher's cut, bordeaux butter - GF

30⁹⁵

FILET MIGNON* - GF

bordeaux butter, red wine reduction

41⁹⁵

FILET MIGNON AU POIVRE*

crème fraîche - GF

42⁹⁵

Prime Burger & Frites*

100% source verified, family-farmed brandt beef with lettuce, tomato, red onion, cornichons, remoulade sauce, brioche bun and choice of jarlsberg, brie or blue cheese, add bacon or egg for \$1

16⁹⁵

SIDES

POMMES PURÉE - GF

5⁹⁵

HAND-CUT FRITES - GF

5⁹⁵

CAULIFLOWER PURÉE - GF

7⁹⁵

GARLIC SPINACH - GF

7⁹⁵

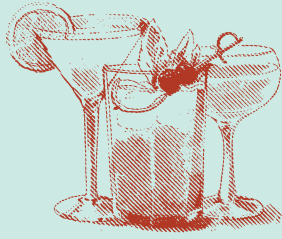
Sides are great on their own, but are even better when shared!

GLUTEN-FREE OFFERINGS

GF - INDICATES A MENU ITEM IS GLUTEN-FREE. OTHER ITEMS ON OUR MENU CAN BE PREPARED GLUTEN-FREE UPON REQUEST.

*"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." Please alert your server if you have special dietary restrictions due to a food allergy or intolerance.

COCKTAILS DE MAISON



PURPLE SAPPHIRE <i>butterfly pea tea infused bombay sapphire, st. germain, lemon</i>	16 ⁹⁵
BAJA MANGO MULE <i>reposado tequila, mango purée, ginger beer</i>	15 ⁹⁵
FRENCH 75 <i>gin, champagne, lemon juice</i>	14 ⁹⁵
GABITINI <i>grey goose straight-up, very cold, blue cheese olives</i>	16 ⁹⁵
MON AMI GABI FASHIONED <i>bourbon, bitters, orange slice, amarena cherry</i>	15 ⁹⁵
FRENCH MARTINI <i>grey goose, vedrenne super cassis, pineapple, topped with bubbles</i>	14 ⁹⁵
MON AMI APEROL SPRITZ <i>aperol, essencia orange moscato, marquis de la tour, lillet blanc</i>	14 ⁹⁵
PARIS ROMANCE <i>malibu rum, fruit juices, topped with bubbles</i>	15 ⁹⁵

ST. GERMAIN SPRITZ



ST. GERMAIN
ELDERFLOWER LIQUEUR,
MARQUIS DE LA TOUR SPARKLING WINE
AND CLUB SODA

GLASS 14⁹⁵ CARAFE 44⁹⁵

BIÈRE

BUDWEISER	8 ⁵⁰
BUD LIGHT	8 ⁵⁰
COORS LIGHT	8 ⁵⁰
CORONA	8 ⁵⁰
BUD LIGHT SELTZER <i>mango, black cherry, strawberry lemonade</i>	9 ⁵⁰
HEINEKEN <i>european pale lager</i>	9 ⁵⁰
KRONENBOURG	9 ⁵⁰
STELLA ARTOIS	9 ⁵⁰
CLAUSTHALER <i>dry hopped, n/a</i>	9 ⁵⁰
REDBRIDGE <i>american amber, gluten free</i>	9 ⁵⁰
GOOSE ISLAND IPA	9 ⁹⁵

SPARKLING/CHAMPAGNE

MARQUIS DE LA TOUR - <i>loire, nv</i>	GLS. 15	BTL. 70
MARQUIS DE LA TOUR ROSÉ - <i>loire, nv</i>	15	70
VOLLEREUX - <i>brut, nv</i>	25	120

ROSÉ & WHITE WINE

ROSÉ - <i>château de campuget, 19</i>	GLS. 14	BTL. 56
CHARDONNAY - <i>mon ami gabi, 17</i>	14	56
SAUVIGNON BLANC - <i>mon ami gabi, 17</i>	14	56
RIESLING - <i>emile beyer, 17</i>	15	60
VOUVRAY DEMI SEC - <i>domaine gautier, 17</i>	15	60
PINOT BLANC - <i>dopff & irion, 18</i>	16	64
POUILLY-FUISSÉ - <i>gilles noblet, 17</i>	17	68
SANCERRE - <i>domaine roger moreux, 17</i>	19	76

RED WINE

PINOT NOIR - <i>mon ami gabi, 16</i>	GLS. 14	BTL. 56
MERLOT - <i>mon ami gabi, 17</i>	14	56
BEAUJOLAIS VILLAGES - <i>georges duboeuf, 17</i>	14	56
PINOT NOIR - <i>hob nob, 19</i>	15	60
CÔTES DU RHÔNE - <i>vidal-fleury, 17</i>	15	60
BORDEAUX - <i>la moulinière, 16</i>	15	60
BORDEAUX SUPÉRIEUR - <i>ch. laronde desormes, 16</i>	17	68
MALBEC - <i>château armandière, 17</i>	18	72
VACQUEYRAS - <i>domaine chamfort, 16</i>	19	76