Le Menu

"There are only two places in the world where we can live happy: at home and in Paris."
– Ernest Hemingway

paris 66
Everyday French Cuisine

Voted Best French Restaurant Since 2011

Sharing Plates

Charcuterie Board 25
Chef Choice Variety of 4 Charcuterie Meats

Cheese Board 25
Chef Choice Variety of 4 Cheeses

Charcuterie and Cheese Board 45
Mix of Charcuterie and Cheese Board

Les Salades

GF Paris 66 Steak Salade* 39
A Petit Filet, Roquefort, Mixed Greens, Tomato, Cucumber, Chives, French Vinaigrette

Salade de Chèvre Chaud 23
Herbed Goat Cheese, Tomatoes, Cucumbers, Mixed Greens

GF Bistro Green Salade 18
Mixed Greens, Cucumbers, Tomatoes, French Vinaigrette

Roasted Root Salad 24
Mixed Greens, roasted parsnips, carrots, fennel and beets with dried apricots and cranberries, smoked feta and pumpernickel croutons

Hors d'Oeuvres • Appetizers

Paris 66 Soupe à l'Oignon 16

Escargots Bourguignon 19
Snails in Garlic, Parsley, Butter

Tartine aux Fruits de Mer 29
Poached shrimp, smoked mussels and crab cocktail. with radish, pickled red onions and herb-whipped cheese on toasted brown bread

Pastrami Smoked Salmon 24
Crispy capers, spiced walnuts and an herb salad dressed with a honey citrus vinaigrette served with warm baguette

GF Moule-Frites

served with housemade pommes-frites 34

1lb of P.E.I. fresh mussels:

Marinière - *White Wine, Shallots, Parsley, Butter*
Roquefort - *White Wine, Shallots, Crème Fraîche, Roquefort*
Bacon Tomato *Charred Tomato, Bacon Lardons, Shallots,*
– *White wine, Herbes de Provence*

P66 is family owned & operated and supports local businesses and farms to bring you the finest, freshest ingredients

Plats Principaux • Main Course

GF Filet Mignon à la sauce L'Entrecôte 55
Center-cut, dry-aged filet, secret Entrecôte sauce

Kobe Bavette au Poivre 56
Pepper-crusted and pan seared bavette with a green peppercorn sauce

Truite Meunière 35
Fresh Rainbow Trout, Butter, Lemon, Parsley

GF Foie de Veau aux Oignons 37
Calf Liver, Caramelized Onions, Balsamic Vinegar, Parsley

GF Saumon Filet with Scallop Mousseline 39
Salmon filet topped scallop mousseline au gratin with a whole grain mustard cream sauce

GF Porc Cutlet au Cidre 36
Pan seared pork cutlets with a cider cream sauce and fall fruit mustard

Boeuf Bourguignon 42
Short ribs braised with red wine, demi glace, bacon, carrots, pearl onions, potatoes and mushroomss

GF Cassoulet 42
Duck confit, pork belly, saucisse Diot braised with white wine, fennel, garlic, herbs and flageolet beans

GF Galette • Savory Buckwheat Crêpes 25

Made to order with organic, gluten-free buckwheat flour from local farm

GF Sides 11

Petite Salade -*Mixed Greens, Tomato, Cucumber, Chives, French Vinaigrette*
Pommes Frites *add Truffle and Parmesan 5*
Haricots Verts -*French greenbeans*
Purée de Pomme de Terre-*house whipped potatoes*
Choux Rouge - *Red cabbage braised with wine, mustard, caraway, marjoram finished with a touch of cream, pine nuts and herbs*

Bread Basket: $3
Sharing fees: $4 for salads and $8 for main courses
Credit card payment policy: Paris 66 is happy to accept up to 2 credit card payments per table.
Gift Cards: available online or in house

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please note, a 20% service charge will be added to the bill for parties of five or more.
A 3% card processing fee will be applied to all tansactions.