



Ostrow Brasserie

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



[Competitor Price Intelligence →](#)

Apps

ITEM	PRICE
Smoked Trout Caesar salad with brioche croutons House Caesar Dressing, "Parmesan", Croutons , smoked trout	\$29.00
Endive and Blue Cheese Salad Caramelized apples, Walnuts, House Dressing.	\$31.00

Raw Bar

ITEM	PRICE
O's Tartar Ora King Salmon, Blue Fin Tuna, Hamachi, Tarragon House Cream Cheese, Fresh Grapefruit, Crostini.	\$42.00
Truffle Miso Black Cod Fresh Shaved Truffle.	\$42.00

Main - The Shareables

ITEM	PRICE
Dover Sole Lemon, Butter, Capers, Pommes Puree.	\$98.00
Veal Chop Provencale Great To Share, sous vide & chargrilled Served with Ratatouille.	\$170.00
Pistachio Coated Rack of Lamb Roasted rack of lamb Sliced in 4 chops / french peas puree / crispy potato rose	\$182.00
Cote de boeuf 3.5 lbs grilled cote de boeuf served with bordelaise sauce yellow French beans handcut fries	\$300.00

Main Course Speciality

ITEM	PRICE
Tournedo Ribeye Center cut ribeye, wrapped with beef bacon, roasted tarragon potatoes mushrooms, bordelaise sauce.	\$145.00
Lamb and Chicken Paupiette Stuffed with eggplant and prunes/ wrapped in beef bacon served with Truffle pommes puree & prune wine sauce .	\$79.00
Wagyu Hanger Steak 10 oz Sliced wagyu steak Ostrow signature Tarragon steak Sauce/ Hand-cut fries/ frisee salad	\$165.00

Main Course

ITEM	PRICE
Burger Lamb Served with hand cut fries.	\$39.00
Short Rib Bourguignon Risotto Braised short rib stew, served on risotto. Red wine reduction/ Parisian carrots	\$72.00
Truffle Artichoke Risotto Artichokes, fresh shaved truffles, cognac sauce.	\$64.00
Chicken with Morel Sauce Oven Roasted Chicken leg with Morel Sauce served with Tarragon Potatoes	\$52.00

Sides

ITEM	PRICE
Carrot	\$15.00
Puree	\$15.00
Fries	\$15.00
Potatoes	\$15.00
French Peas	\$15.00
Ratatouille	\$15.00
Truffle Pommes Puree	\$17.00

Dessert

ITEM	PRICE
Mille Feuille	\$26.00
Crispy layers of puff pastry/ White Chocolate/ Pastry Cream	
Tropical Pavlova	\$26.00
Soft Baked Meringue/ Chantilly Cream/ Toasted coconut/ Passion fruit Coulis	

Sauces

ITEM	PRICE
Miso Truffle Sauce	\$20.00
House Caviar Ponzu Sauce	\$20.00
Bordelaise Sauce	\$20.00
Tarragon Mustard Sauce	\$20.00