

APPETIZERS

- French onion soup \$9.95
- Caprese salad with pesto & parmesan \$12.50
- Organic hummus with Kalamata olives & pita bread \$10.50
- Cheese platter (brie, goat, blue, sheep, comte, cheddar) with baguette \$17.95

ENTREES

- Beef Bourguignon with tagliatelle \$17.50
- Asparagus with pesto on linguine with parmesan \$14.95
- Portobello Mushroom Ravioli in cream sauce with parmesan \$14.95
- Organic chicken breast in French cream sauce with linguine \$16.95 *
- Fresh salmon seared in creamy white wine sauce with vegetables \$17.75 *
- Duck Confit (farm raised) with French fries \$18.95 leg \$19.95 breast
- Jumbo shrimp sautéed in white wine sauce on linguine \$19.25
- Rib-eye in creamy pepper sauce with French fries \$20.95 *
- Beef Stroganoff with tagliatelle, mushroom & bacon \$17.50
- Jumbo scallops in creamy sauce with organic vegetables \$20.95*

(Also available in an orange reduction sauce)

DESSERTS

- French vanilla creme brûlée \$7.95
- Sweet French crepe with nutella \$8.25
- Daily assortment of chef's special's in display case (non-GMO tart shells)

BYOB corking fee \$8.00 wine bottle & \$2.00 beer

-20% gratuity added to parties of 6 or more-

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illnesses. Alert your server if you have special dietary requirements.

