

# LA MAISON

<b>Soupe à l'Oignon</b>	16
French Onion Soup	
<b>Soupe Aux Lentilles</b>	14
Lentil soup (vg)	
<b>Salade Verte</b>	14
Salad greens, vinaigrette, walnuts (vg). Add Chevre toast +\$4	
<b>Salade d'Endives</b>	18
Endive, pears, walnuts, blue cheese, vinaigrette	
<b>Artichaut Vinaigrette</b>	16
Steamed artichoke, Dijon vinaigrette (vg)	
<b>Escargots</b>	18
Snails in garlic butter	
<b>Pâté de Compagne</b>	18
Country pork pate with cornichons, mustard, green salad and toasted bread	
<b>Assiette de Fromages</b>	22
Selection of French artisanal cheeses with house garnishes	
<b>Saumon Fumé Sur Endives</b>	18
Smoked salmon, endive, capers, lemon vinaigrette	
<b>Cote d'Agneau</b>	42
Grilled lamb chops w roasted vegetables, potato puree, red wine sauce	
<b>Coq au Vin</b>	30
Red wine braised chicken, lardons, mushrooms, served with potato puree	
<b>Steak Frites</b>	38
Sirloin steak, frites, salad. Sauce: au poivre, herb entrecote or bordelaise.	
<b>Moules Frites</b>	24
White wine sauce or saffron chorizo	
<b>Poulet Rôti</b>	26
Roast chicken with potato puree and green beans	
<b>Saumon Grillé</b>	28
Grilled salmon, potato puree, asparagus	
<b>Noix de Saint-Jacques</b>	38
Pan seared sea scallops with parsnip puree, roasted vegetables, sage butter	
<b>Salade Niçoise</b>	28
Seared tuna, leafy greens, green beans, potato, olives, hard-boiled eggs	
<b>Ratatouille Provençale</b>	22
Vegetable stew served over white rice (vg)	

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Please advise your server of any allergies or restrictions, note that menu descriptions are not comprehensive.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness