

APPETIZERS

CHARCUTERIE BOARD 20
ASSORTMENT OF CURED MEATS,
CHEESES AND FRUIT

ESCARGOT 16
COOKED WITH GARLIC PERNOD BUTTER
AND PARSLEY

MUSSELS CONCASSE 18
STEAMED WITH GARLIC, WHITE WINE,
SHALLOTS, AND TOMATOES

BAKED GOAT CHEESE 14
WITH TOMATO BASEL SAUCE AND FRIED
PITA CHIPS

DUCK QUESADILLA 16
SERVED WITH GUACAMOLE

SCALLOPS & SHRIMP 16
WRAPPED IN BACON AND SERVED OVER
GUACAMOLE

8" PISSALADIERE 18
PUFF PASTRY, TOMATOES, CARMELIZED
ONIONS, ANCHOVIES, NICOISE OLIVES
AND SWISS CHEESE
FRIDAY & SATURDAY ONLY

8" TARTE FLAMBE 18
CREME FRAICHE, SMOKED SALMON,
GREEN ONION AND SWISS CHEESE
FRIDAY & SATURDAY ONLY

SOUP & SALADS

SOUP OF THE DAY 6

FRENCH ONION SOUP 8

HOUSE SALAD 3

CAPRESE SALAD 11
TOMATO SLICES, FRESH MOZZARELLA
AND BASIL DRIZZLED WITH OLIVE OIL

BEET & BLUE CHEESE SALAD 13
MIXED GREENS, BEETS, PECANS
AND BLUE CHEESE

WARM GOAT CHEESE SALAD 13
MIXED GREENS, STRAWBERRIES, DRIED
CRANBERRIES AND ALMONDS

ENTREES

SALMON 26
WITH VEGETABLE RISOTTO AND A
CHAMPAGNE SAUCE

WHITE FISH 26
WITH JASMINE RICE, VEGETABLES AND
AN ALMONDINE SAUCE

SHRIMP & SCALLOPS 30
WITH VEGETABLE RISOTTO AND A
CHAMPAGNE SAUCE

LAMB SHANK 26
BRAISED WITH MASHED POTATOES AND
VEGETABLES

PORK TENDERLOIN 22
BREADED PORK WITH MASHED POTATOES,
VEGETABLES AND A DIJON MUSTARD
SAUCE

BEEF TENDERLOIN 34
WITH GRATIN DAUPHINOIS AND A
BORDELAISE SAUCE

HANGER STEAK 28
WITH GARLIC ROASTED POTATOES,
VEGETABLES AND A BORDELAISE SAUCE

BEEF BOURGUIGNON 28
WITH MASHED POTATOES AND
VEGETABLES

DUCK BREAST 28
WITH CELERY ROOT PUREE, VEGETABLES
AND A GREEN PEPPERCORN SAUCE

FREE RANGE CHICKEN BREAST 22
WITH MASHED POTATOES AND A
MUSHROOM SAUCE

CHICKEN CORDON BLEU 24
WITH SWISS CHEESE, PROSCIUTTO, A
DIJON MUSTARD SAUCE, GRATIN
DAUPHINOIS AND VEGETABLES

SHRIMP LINGUINE 22
WITH GARLIC, OLIVE OIL AND
CHAMPAGNE SAUCE

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