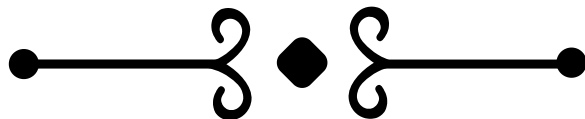
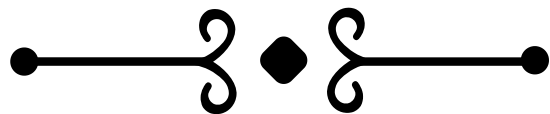


Dinner Menu





• APPETIZERS •

BAKED GOAT CHEESE \$16
with tomato basil sauce

ESCARGOT \$16
cooked with garlic pernod butter and parsley

DUCK QUESADILLA \$18
with fresh guacamole

CHARCUTERIE BOARD \$20
assortment of cured meats, cheese, spreads and fruit

• SOUPS & SALADS •

SOUP OF THE DAY \$6

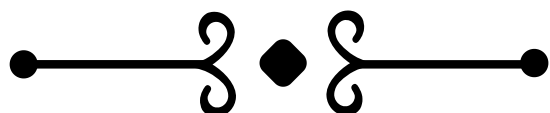
FRENCH ONION SOUP \$10
savory broth, caramelized onions, toasted baguette
with melted swiss and parmesan cheeses on top

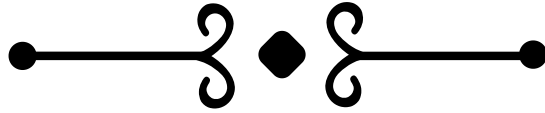
HOUSE SALAD \$4
with our house made vinaigrette

CAPRESE SALAD \$12
tomato slices, fresh mozzarella, and basil drizzled
with olive oil and balsamic vinegar

BEET & BLEU CHEESE SALAD \$15
mixed greens, beets, pecans, and bleu cheese
with our house vinaigrette

WARM GOAT CHEESE SALAD \$15
mixed greens, strawberries, dried cranberries and
almonds with our house vinaigrette





• ENTREES •

BEEF BOURGUIGNON \$32
with mashed potatoes

DUCK BREAST \$32
with mashed potatoes, vegetables and a green peppercorn sauce

CHICKEN CORDON BLEU \$28
with gratin dauphinois, vegetables and a dijon mustard sauce

SHRIMP & SCALLOPS \$36
with vegetable risotto and a champagne sauce

SALMON \$28
with vegetable risotto and a piquillo pepper sauce

WHITE FISH \$26
with jasmine rice, vegetables and an almondine sauce

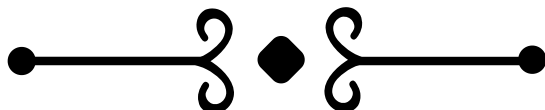
PORK TENDERLOIN \$26
breaded pork with mashed potatoes, vegetables and a dijon mustard sauce

HANGER STEAK \$32
with roasted potatoes, vegetables and a bordelaise sauce

BEEF TENDERLOIN \$36
with gratin dauphinois, vegetables and a porcini mushroom sauce

CHICKEN & SPINACH PENNE \$20
with a cream sauce

SHRIMP LINGUINE \$24
with garlic, olive oil and champagne sauce



• BEVERAGES •

*free refills

-add flavored syrup to any coffee drink for \$.50

SODA* \$3
coke, diet coke, sprite, lemonade

UNSWEETENED ICED TEA* \$3
regular or peach

COFFEE* \$3

HOT TEA* \$3

PERRIER \$4

FRENCH SODA \$4
flavors available may vary

CAPPUCCINO \$4

MOCHACCINO \$4

CAFE LATTE \$4
regular or specialty flavor available

ICED COFFEE* \$4

ICED SPECIALTY COFFEE \$5
cappuccino, mochaccino, latte

ESPRESSO/DOUBLE \$3/\$5

HOT CHOCOLATE \$4
 (\$.50 additional for whipped cream)



• COCKTAIL LIST •

KIR ROYALE \$10
Creme de Cassis and Champagne

FRENCH 75 \$10
Gin, Lemon Juice, Simple Syrup
and Champagne

PARISIAN SUNSET \$11
Coconut Rum, Pineapple Juice and
Creme de Cassis

KIR \$11
Creme de Cassis with Chardonnay

FRENCH MARTINI \$12
Vodka, Chambord and Pineapple Juice

• BEER LIST •

KRONENBOURG 1664 \$6
France 5%

HACKER-PSCHORR \$6
Germany 5.5%

CORONA \$5
Mexico 4.6%

ANGRY ORCHARD \$7
Crisp Apple

2 FOOLS TART CHERRY \$8
Dry Cider Base with Tart
Michigan Cherry Juice

• WINE LIST •

RED WINES

WHITE WINES

~PINOT NOIR~

Sean Minor California	\$10	\$36
Fleur Carneros, CA	\$12	\$44
Hahn SLH Santa Lucia Highlands, CA	~	\$65

~MERLOT & BORDEAUX~

Decoy California	\$14	\$51
Chateau Mezain Bordeaux, France	\$10	\$36
Chateau Dumas Bordeaux Superior	\$11	\$40

~CABERNET SAUVIGNON~

Protea South Africa	\$10	\$36
Vignobles Vellas France, Limited Edition	\$12	\$44
Smith & Hook Central Coast, CA	\$13	\$45
Katherine Goldschmidt Sonoma County, CA	~	\$62
Quilt Napa Valley, CA	~	\$72

~MALBEC~

Georges Vigouroux France	\$9	\$33
Catena Argentina	\$12	\$44

~INTERESTING REDS~

Seghesio - Zinfandel Sonoma County, CA	\$14	\$51
Chemin Des Papes France	~	\$101

~SAUVIGNON BLANC~

Chateau Mezain France	\$10	\$36
Ponga New Zealand	\$10	\$36
Pars Napa Valley, CA	\$14	\$51
Manu New Zealand	\$14	\$51

~CHARDONNAY~

Peirano California	\$11	\$40
Vignobles Villas France, Limited Edition	\$12	\$44

~INTERESTING WHITES~

Bauerhouse Riesling Germany	\$8	\$29
Vignetti Pinot Grigio Italy	\$8	\$29
Dry Creek Chenin Blanc Sonoma County, CA	\$11	\$40
Marie White Blend France	\$12	\$44
Lo Luce Moscato D' Asti Italy	\$13	\$45

~SPARKLING~

Baron D' Arignac Brut Blanc de Blanc	\$9	\$33
Baron D' Arignac Demi-Sec Rose	\$9	\$33
Montaudon Champagne, France	~	\$98
Corkage Fee Per Bottle	\$15	