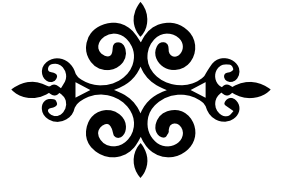
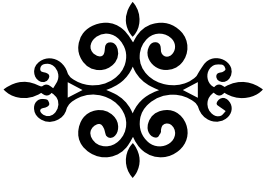


Lunch Menu





SOUPS

SOUP OF THE DAY \$6
ASK SERVER FOR DETAILS

FRENCH ONION SOUP \$8
SAVORY BROTH WITH MELTED SWISS
AND PARMESAN CHEESES ON TOP

SALADS

**WARM GOAT
CHEESE SALAD \$15**
MIXED GREENS, ALMONDS, DRIED
CRANBERRIES, AND STRAWBERRIES
WITH OUR HOUSE VINAIGRETTE

**BEET & BLEU
CHEESE SALAD \$15**
MIXED GREENS, BEETS, PECANS
AND BLUE CHEESE WITH OUR
HOUSE VINAIGRETTE

SALAD NICOISE \$16
MIXED GREENS, TUNA, GREEN
BEANS, TOMATOES, NICOISE OLIVES,
HARD-BOILED EGGS, POTATOES AND
CAPERS WITH OUR HOUSE VINAIGRETTE

**SPINACH, BACON &
AVOCADO SALAD \$12**
HARD-BOILED EGGS, CUCUMBERS
AND TOMATOES WITH HONEY
MUSTARD DRESSING

ADD A PROTEIN

CHICKEN - \$4 STEAK - \$5 SHRIMP - \$5 SALMON - \$5

ENTREES

SHRIMP & SCALLOPS \$22
SERVED WITH RISOTTO AND
CHAMPAGNE SAUCE

SALMON \$20
SERVED WITH JASMINE
RICE, VEGETABLES AND
CHAMPAGNE SAUCE

STEAK & FRIES \$22
HANGER STEAK WITH
PEPPERCORN SAUCE

BEEF BOURGUIGNON \$22
SERVED WITH MASHED POTATOES
AND VEGETABLES

CHICKEN DIJONNAISE \$16
SAUTEED CHICKEN WITH DIJON
CREAM SAUCE, MASHED POTATOES
AND VEGETABLES

CHICKEN CORDON BLEU \$18
WITH SWISS CHEESE,
PROSCIUTTO, DIJON CREAM
SAUCE AND MASHED POTATOES

QUICHE LORRAINE \$12
HAM, BACON AND SWISS CHEESE
SERVED WITH YOUR CHOICE
OF SALAD OR VEGETABLES

**SPINACH & MUSHROOM
QUICHE \$12**

SPINACH, MUSHROOM AND SWISS
SERVED WITH YOUR CHOICE OF
SALAD OR VEGETABLES

SPINACH PENNE PASTA \$14
WITH A CREAM SAUCE
ADD A PROTEIN:
CHICKEN - \$4 STEAK - \$5
SHRIMP - \$5 SALMON - \$5

SHRIMP LINGUINI \$20
WITH A CREAM SAUCE

DUCK QUESADILLAS \$18
SERVED WITH FRESH GUACAMOLE

OMELETS

3 EGG OMELETTE

*INCLUDES YOUR CHOICE OF WHITE OR WHEAT TOAST
BRIOCHE OR GLUTEN-FREE TOAST FOR AN ADDITIONAL \$.50
CROISSANT FOR AN ADDITIONAL \$.75*

TOMATO, BASIL & GOAT CHEESE \$13

SPINACH & MUSHROOM \$12

BRIE & GREEN ONION \$12

HAM & SWISS \$12

SANDWICHES

-INCLUDES YOUR CHOICE OF SIDE SALAD, VEGETABLES OR FRIES

CHICKEN SALAD \$12
WITH LETTUCE AND TOMATO ON
OUR HOMEMADE CROISSANT

CHICKEN PESTO WRAP \$12
PESTO MAYONNAISE, LETTUCE,
TOMATO AND PARMESAN CHEESE

TUNA SALAD \$12
WITH LETTUCE ON OUR
HOMEMADE CROISSANT

CROQUE MONSIEUR \$14
WARM HAM AND SWISS SANDWICH ON
HOMEMADE BREAD

SAVORY CREPES

INCLUDES YOUR CHOICE OF SIDE SALAD, VEGETABLES OR FRIES

CREPES RATATOUILLE \$14
TWO CREPES WITH RATATOUILLE AND
GOAT CHEESE

SPINACH AND MUSHROOM \$13
TWO CREPES WITH SPINACH, SLICED
MUSHROOMS AND SWISS CHEESE

HAM AND SWISS CHEESE \$14
TWO CREPES WITH SLICED HAM
AND SWISS CHEESE

CHICKEN CREPE \$14
TWO CREPES WITH CHICKEN BREAST
AND SWISS CHEESE

SWEET CREPES

*SERVED WARM & DUSTED WITH POWDERED SUGAR
ADD BANANAS FOR \$1 OR STRAWBERRIES FOR \$2

SUGAR CREPES \$7
THREE CREPES

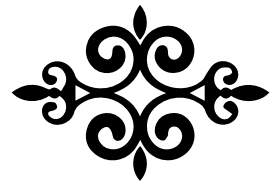
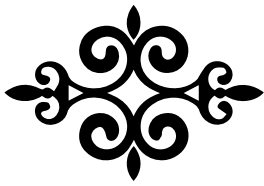
NUTELLA CREPES \$7
TWO CREPES FILLED WITH NUTELLA

**NUTELLA &
STRAWBERRY CREPES \$9**
TWO CREPES FILLED WITH
NUTELLA AND SLICED
STRAWBERRIES

**NUTELLA &
BANANA CREPES \$8**
TWO CREPES FILLED WITH
NUTELLA AND SLICED BANANAS

STRAWBERRY CREPES \$9
TWO CREPES FILLED WITH SLICED
STRAWBERRIES AND JAM

BANANA CREPES \$8
TWO CREPES FILLED WITH SLICED
BANANAS



BEVERAGES

*FREE REFILLS
-ADD FLAVORED SYRUP TO ANY COFFEE DRINK FOR \$.50

SODA* \$3
COKE, DIET COKE, SPRITE,
LEMONADE

ICED TEA* \$3
UNSWEETENED
REGULAR OR PEACH

COFFEE* \$3

ICED COFFEE* \$4

HOT TEA \$3

JUICE \$3
ORANGE, APPLE, CRANBERRY

FRENCH SODA \$4
FLAVORS AVAILABLE MAY VARY

PERRIER \$3

CAPPUCCINO \$4

CAFE LATTE \$4
REGULAR OR SPECIALTY
FLAVOR AVAILABLE

MOCHACCINO \$4

ICED SPECIALTY COFFEE \$5
CAPPUCCINO, MOCHACCINO, LATTE

HOT CHOCOLATE \$4
ADD WHIPPED CREAM FOR
AN ADDITIONAL \$.50

ESPRESSO \$3
DOUBLE ESPRESSO FOR AN
ADDITIONAL \$2.00

• 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
CHARDONNAY WITH
CREME DE CASSIS

FRENCH MARTINI \$12
VODKA, CHAMBORD AND
PINEAPPLE JUICE

MIMOSA \$9
ORANGE JUICE & CHAMPAGNE

MIMOSA SUNRISE \$9
ORANGE JUICE, & CHAMPAGNE AND
A SPLASH OF CRANBERRY JUICE

RASPBERRY MIMOSA \$10
RASPBERRY LIQUEUR, ORANGE
JUICE, RASPBERRY SYRUP AND
CHAMPAGNE

MERMAID MIMOSA \$10
ORANGE JUICE, PINEAPPLE JUICE,
MELON LIQUEUR, CHAMPAGNE AND
A SPLASH OF BLUE CURACAO

BLOODY MARY \$11
VODKA, MIX AND GARNISHINGS

SWEET TEA SANGRIA \$11
PEACH ICED TEA, BLACKBERRY
SYRUP, TRIPLE SEC AND MOSCATO

TEQUILLA SUNRISE \$11
ORANGE JUICE, VODKA AND A
SPLASH OF GRENADINE

COFFEE WITH BAILEY'S \$6

• BEER LIST •

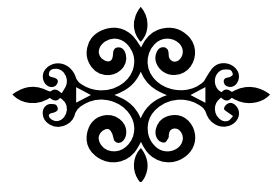
KRONENBOURG 1664 \$6
FRANCE 5%

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