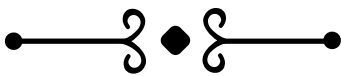
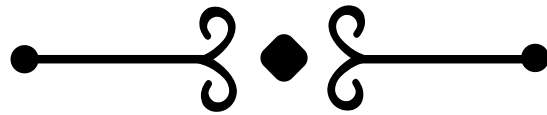


Dinner Menu





• APPETIZERS •

BAKED GOAT CHEESE with tomato basil sauce \$12

ESCARGOT cooked with garlic pernod butter and parsley \$14

DUCK QUESADILLA with fresh guacamole \$14

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

• SOUPS & SALADS •

SOUP OF THE DAY \$5

FRENCH ONION SOUP savory broth, caramelized onions, toasted baguette with melted swiss and parmesan cheeses on top \$8

HOUSE SALAD with our house made vinaigrette \$4

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

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

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

• BEVERAGES •

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

UNSWEETENED ICED TEA* \$3
regular or peach

COFFEE* \$3

ICED COFFEE* \$4.00

HOT TEA* \$3

JUICE \$3
orange, apple, cranberry

PERRIER \$4

ORANGINA \$4
sparkling orange juice

FRENCH SODA \$4
pomegranate, pink lemonade, blood orange and grapefruit

CAPPUCCINO \$4

MOCHACCINO \$4

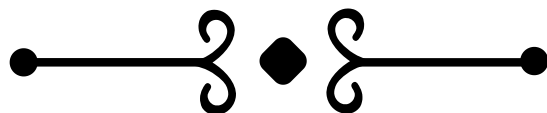
CAFE LATTE \$4

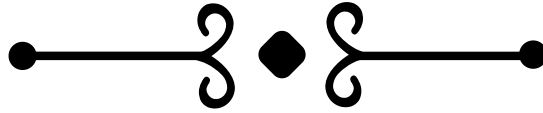
SPECIALTY FLAVORED
LATTE/CAPPUCCINO \$4.50

ESPRESSO/DOUBLE \$3/\$5

HOT CHOCOLATE \$4
(\$0.50 additional for whipped cream)

*FREE REFILLS





• ENTREES •

BEEF BOURGUIGNON \$28
with mashed potatoes

DUCK BREAST \$28
with mashed potatoes, vegetables and a green peppercorn sauce

SHRIMP & SCALLOPS \$34
with vegetable risotto and a champagne sauce

CHICKEN CORDON BLEU \$24
with gratin dauphinois, vegetables and a dijon mustard sauce

SALMON \$26
with vegetable risotto and a piquillo pepper sauce

PORK TENDERLOIN \$22
breaded pork with mashed potatoes, vegetables and a dijon mustard sauce

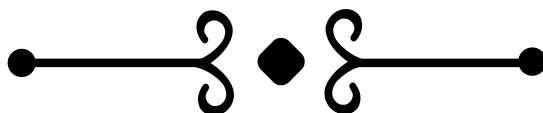
HANGER STEAK \$28
with roasted potatoes, vegetables and a bordelaise sauce

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

CHICKEN & SPINACH PENNE \$18
with a cream sauce

BEEF TENDERLOIN \$34
with gratin dauphinois, vegetables and a porcini mushroom sauce

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 food borne illness.
**There will be a \$2 fee per check when asking for split checks.

• COCKTAIL LIST •

KIR ROYALE \$9
Creme de Cassis and Champagne

FRENCH 75 \$9
Gin, Lemon Juice and Champagne

PARISIAN SUNSET \$10
Coconut Rum, Pineapple Juice and
Creme de Cassis

KIR \$11
Creme de Cassis with Chardonnay

FRENCH MARTINI \$12
Vodka, Chambord and Pineapple Juice

COFFEE WITH BAILEYS \$6
Coffee with One Shot of Bailey's

~RED WINES~

[PINOT NOIR]

Underwood \$10 \$36
Oregon, 2019

Fleur \$12 \$44
Carneros, CA 2018

Hahn SLH ~ \$65
Santa Lucia Highlands, CA 2016

[MERLOT & BORDEAUX]

Decoy \$14 \$51
California, 2019

Chateau Mezain \$10 \$36
Bordeaux, France 2018

Chateau Dumas \$11 \$40
Bordeaux Superior 2018

[CABERNET SAUVIGNON]

Christopher Michael \$10 \$36
Washington, 2019

Smith & Hook \$13 \$45
Central Coast, CA 2019

Vignobles Vellas \$12 \$44
France, Limited Edition

Katherine Goldschmidt ~ \$62
Sonoma County, CA 2019

Quilt ~ \$72
Napa Valley, CA 2018

[MALBEC]

Georges Vigouroux \$9 \$33
France, 2019

Catena \$12 \$44
Argentina, 2017

[INTERESTING REDS]

Seghesio - Zinfandel \$14 \$51
Sonoma County, CA 2019

Chemin des Papes ~ \$101
France, 2019

• BEER LIST •

KRONENBOURG 1664 \$6
France 5%

HACKER-PSCHORR \$6
Germany 5.5%

CORONA \$5
Mexico 4.6%

WHITE CLAW (FLAVORS VARY) \$5

ANGRY ORCHARD \$7
Crisp Apple

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

• WINE LIST •

~WHITE WINES~

[SAUVIGNON BLANC]

Chateau Mezain \$9 \$33
France, 2017

Ponga \$10 \$36
New Zealand, 2021

Manu \$14 \$51
New Zealand, 2020

[CHARDONNAY]

Christopher Michael \$10 \$36
Washington, 2019

Vignobles Villas \$12 \$44
France, Limited Edition

Pars \$14 \$51
Napa Valley, CA 2019

[INTERESTING WHITES]

Bauerhouse Riesling \$8 \$29
Germany, 2020

Lo Luce Moscato D' Asti \$13 \$45
Italy, 2020

Dry Creek Chenin Blanc \$11 \$40
Clarksburg, 2020

Vignetti Pinot Grigio \$8 \$29
Italy, 2020

~SPARKLING~

Baron D' Arignac \$8 \$29
Brut Blanc de Blanc

Baron D' Arignac \$8 \$29
Demi-Sec Rose

Ombre \$8 \$29
Rose

Montaudon ~ \$98
Champagne, France

Corkage Fee \$15