

Le Rendez-Vous Café

Soups and Salads

French Onion **Cup \$8 | Bowl \$10**
French Onion Au Gratin, available as an 8 oz. cup or 12 oz. bowl.

Bouillabaisse **\$22**
Tomato Provençal stew with assorted seafood. Served with a garlic wedge.

Caesar Salad **V GF \$17**
Romaine lettuce, Parmesan cheese, and croutons, tossed in Caesar dressing.

Pear Salad **V GF \$19**
Arugula, mixed greens, pears, feta cheese, candied walnuts, tomatoes, and cucumbers, tossed in Cabernet vinaigrette.

Burgers/Croissants

Served with French fries. Upgrade to garlic fries \$4 or a cup of French onion soup \$5.

Classic Cheeseburger **\$16**
Lettuce, tomato, pickles, and rémoulade.

Bacon and Blue Burger **\$19**
Blue cheese crumbles, bacon, lettuce, tomato, pickles, and rémoulade.

Mushroom and Swiss Burger **\$18**
Grilled mushrooms, Swiss cheese, lettuce, tomato, pickles, and rémoulade.

Patty Melt Croissant **\$20**
Beef patty on a croissant with grilled onions, Swiss cheese, and rémoulade.

Turkey Croissant **\$17**
Sliced turkey, arugula, bacon, Swiss cheese, and cranberry aioli.

Farmhouse

Served with mashed potatoes, vegetables, and a salad. Upgrade to a cup of French onion soup \$5.

Meatloaf **\$24**
Thick slice of meatloaf topped with a mushroom bordelaise sauce.

Wagyu Top Sirloin **\$32**
Topped with a green peppercorn cream sauce.

Grilled Lamb Chops **\$36**
Lamb chops marinated in Herbs De Provence and topped with a sweet balsamic glaze. Limited quantities, please ask for availability.

Tournedos of Filet Mignon **\$40**
Topped with a mushroom bordelaise sauce.

Pasta

Served with a side salad and garlic wedge. Upgrade to a cup of French onion soup \$5.

Cajun **V \$25**
Penne pasta and mixed vegetables tossed in a Cajun cream sauce.

Chicken Alfredo Penne **\$25**
Penne pasta tossed in white cream sauce and topped with a lightly breaded chicken breast.

Beef Stroganoff **\$28**
Beef strips, mushrooms, egg noodles, and bordelaise sherry sauce topped with fried onion straws and sour cream.

Seafood Collage **\$31**
Shrimp, fish, and mussels served over angel hair pasta, tomatoes, and spinach tossed in a white wine cream sauce.

Poultry

Served with mashed potatoes, vegetables, and a salad. Upgrade to a cup of French onion soup \$5.

Chicken Pot Pie **\$22**
Traditional pot pie filling topped with a puff pastry. Does not come with sides.

Chicken Marsala **\$24**
Chicken breast and mushrooms in a marsala wine sauce.

Champagne Chicken **\$25**
Lightly floured chicken breast filet in a champagne mushroom cream sauce.

Chicken Coq Au Vin **\$24**
Lightly floured chicken breast, bacon, and mushrooms braised in a red wine reduction sauce.

Duck Breast **\$31**
Seared duck breast glazed with a fig wine reduction sauce. Limited quantities, please ask for availability.

Seafood

Served with mashed potatoes, vegetables, and a salad. Upgrade to a cup of French onion soup \$5.

Panko Crusted Sole **\$25**
Sole crusted in panko bread crumbs and topped with a lemon butter caper sauce.

Sweet Chili Salmon **\$27**
Salmon filet topped with a sweet chili sauce.

Shrimp Scampi **\$29**
Shrimp sautéed with tomatoes in a garlic herb butter sauce.

Dinner Sides

French Fries	\$6	Side Salad	\$6
Garlic Fries	\$9	Side of Sauce	\$1.50
Side of Vegetables	\$7	Side of Dressing	\$1.50
Mashed Potatoes	\$7	Side of Cheese	\$1.50

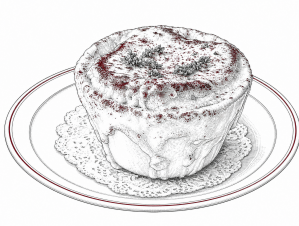
Dinner Add-Ons

Add Chicken to Entrée	\$7
Add Shrimp to Entrée	\$9
Add Salmon to Entrée	\$10

Turkey Croissant



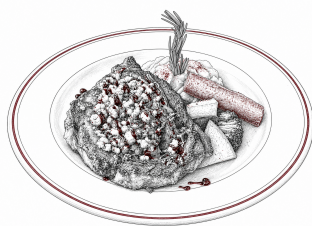
French Onion Soup



Champagne Chicken



Coffee Crusted Ribeye



NOTICE: AN 18% GRATUITY WILL BE AUTOMATICALLY ADDED TO PARTIES OF 6 OR MORE.

V = VEGETARIAN GF = CAN BE MADE GLUTEN FREE UPON REQUEST.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.