

THREE COURSE TWILIGHT MENU FOR \$36.99

ONE APPETIZER CHOICE OF

SOUPE À L'OIGNON GRATINÉE

Classic onion soup with melted gruyère and homemade croutons, GF Available

SALADE DE FROMAGES SUR TOASTS

Mixed greens, tomato, shallots, homemade vinaigrette, w. two goat & one gruyère cheese toasts GF Available

ASSIETTE DE MOULES FRAÎCHES

Fresh mussels, w. sauce of choice, see page 3

ESCARGOTS DE BOURGOGNE

Six escargots in garlic butter

ONE ENTRÉE CHOICE OF

BŒUF BOURGUIGNON

Beef, mushroom, onion in red wine, potato, vegetable

SUPRÊME DE VOLAILLE AU CHOIX

Chicken breast w. sauce choice of cream & mushroom OR provençale (tomato, garlic, black olive, herbs), potato, vegetable

POISSON AU CHOIX

Cod or Salmon w. sauce choice of cream & Dijon grainy mustard, OR en papillote (tomato, white wine, parsley), OR butter & lemon, vegetable, spinach, rice

MARMITE DE MOULES

Pot of fresh mussels in sauce of choice, see page 3, served with potato

CANARD RÔTI - \$5.99 SUPPLEMENT

Roasted duck with orange sauce, potato, vegetable

ONE DESSERT CHOICE OF

Profiteroles, Crêpe (Sugar & Butter, Chocolate Sauce, or Suzette), Pêche Melba GF, or Crème Brûlée GF

GRAND MARNIER SOUFFLÉ GF - \$8 SUPPLEMENT

**** WEEKLY SPECIALS ****

VEAL JOSEPHINE

Tender Veal medallions in cream with mushrooms, served with pasta & vegetable \$39.99
Add to Menu + \$8.99

VEAL SWEETBREADS APPETIZER OR ENTREE

Veal sweetbreads in cream & mushrooms

Appetizer \$16.50 Entree \$34.50

Add to Menu Appetizer +\$5.99 Add to Menu Entree +\$8.99

COLONEL

Lemon Sorbet with a twist \$10.99

Add to Menu + \$4.99

RASPBERRY ROSE DELIGHT

Raspberry Rose Sorbet w. Chef's chocolate sauce & a twist \$9.99

Add to Menu + \$4.99

No carry out or Split Menus, \$2.50 Vegetable Change, Corkage Fee \$25/BTL

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness if you have medical conditions.