

TWILIGHT MENU \$36.99 BEFORE 6PM

FIXED PRICE MENU \$42.99 AFTER 6PM

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 VINAGRETTE, WITH TWO GOAT & ONE GRUYÈRE CHEESE TOASTS GF AVAILABLE

ASSIETTE DE MOULES FRAÎCHES

FRESH MUSSELS, WITH SAUCE OF CHOICE, SEE PAGE 3

ESCARGOTS DE BOURGOGNE

SIX ESCARGOTS IN GARLIC BUTTER

ONE ENTRÉE CHOICE OF

BŒUF BOURGUIGNON

BEEF STEW WITH CARROT, MUSHROOM, ONION IN RED WINE, SERVED WITH POTATO & VEGETABLES

SUPRÊME DE VOLAILLE AU CHOIX

CHICKEN BREAST TENDERS WITH SAUCE CHOICE OF CREAM & MUSHROOM OR PROVENÇALE - TOMATO, GARLIC, BLACK OLIVE, HERBS, SERVED WITH POTATO & VEGETABLES

POISSON AU CHOIX

COD OR SALMON WITH SAUCE CHOICE OF CREAM & DIJON GRAINY MUSTARD, OR EN PAPILOTTE - TOMATO, WHITE WINE, PARSLEY, OR BUTTER & LEMON, SERVED WITH VEGETABLE, SPINACH, & BASMATI 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, SERVED WITH POTATO & VEGETABLES

ONE DESSERT CHOICE OF

PROFITEROLES, CRÊPE (SUGAR & BUTTER, CHOCOLATE SAUCE, OR SUZETTE), PÊCHE MELBA, OR CRÈME BRÛLÉE

GRAND MARNIER SOUFFLÉ + \$7.99 SUPPLEMENT

GRAND MARNIER SOUFFLÉ (GF) SERVED WITH VANILLA ICE CREAM

WEEKLY SPECIALS

SALADE ENDIVE

CRISPY ENDIVE W. CHOPPED TOMATO, EGG, SHALLOTS, BLEU CHEESE, HOMEMADE VINAIGRETTE \$12.75
FIXED PRICE \$3.99

PÂTÉ FAIT MAISON

CHEF'S OWN CHUNKY STYLE PATÉ SERVED W. SALAD \$10.50
FIXED PRICE \$3.99

VEAL JOSEPHINE

TENDER PARMESAN CRUSTED VEAL MEDALLIONS IN CREAM W. MUSHROOMS, SERVED W. PASTA \$39.99
FIXED MENU + \$8.99

DOVER SOLE

BAKED WHOLE, FILLETED & DEBONED, SERVED W. LEMON, BUTTER, & CAPER SAUCE, BASMATI RICE, & VEGETABLE \$54.99

COLONEL

LEMON SORBET WITH A TWIST \$10.99
ADD TO MENU + \$4.99

RASPBERRY ROSE DELIGHT

BLACK RASPBERRY ROSE SORBET WITH 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.