

WEEKLY SPECIALS

CHEF'S PÂTÉ DE CAMPAGNE \$9.99

ARTISAN COUNTRY STYLE PÂTÉ OF VEAL & PORK, SERVED WITH CORNICHON PICKLES

OYSTERS ROCKEFELLER \$15.99

4 OYSTERS WITH SPINACH, CREAM, & SWISS CHEESE

FRESH OYSTERS \$21

SIX FRESH OYSTERS FROM MASACHUSSETTS

VEAL SWEETBREADS APPETIZER \$19

TENDER VEAL MORSELS IN CREAM & MUSHROOMS

VEAL SWEETBREADS ENTRÉE \$42

TENDER MORSELS IN CREAM, W. MUSHROOMS, SERVED W. POTATO & VEGETABLES

PORC PATRICK ENTRÉE \$34.99

PORK TENDERLOIN MEDALLIONS OVER ROASTED APPLE, TOPPED WITH GOAT CHEESE, SERVED WITH SHALLOTS IN PORT, SAUTÉED MUSHROOMS, POTATOES, & VEGETABLE

HORS D'ŒUVRES

ESCARGOTS DE BOURGOGNE - SNAILS
SIX ESCARGOTS IN GARLIC & PARSLEY BUTTER \$15

CUISSES DE GRENOUILLE - FROG LEGS
FROGS LEGS SAUTÉED CRISPY IN BUTTER WITH GARLIC & PARSLEY \$20

ASSIETTE DE SAUMON FUMÉ FAIT MAISON - CHEF'S SMOKED SALMON
CHEF'S OWN HOME SMOKED SALMON, WITH FRESH CRÈME FRAICHE, SHALLOTS, CAPERS, & TOASTS \$22

CREVETTES PROVENÇALE - SHRIMP
THREE LARGE WILD CAUGHT SHRIMP SAUTÉED IN BUTTER, GARLIC, TOMATOES, BLACK OLIVES & PARSLEY \$21

SOUPE & SALADE

SOUPE À L'OIGNON GRATINÉE - ONION SOUP WITH MELTED SWISS CHEESE
CLASSIC ONION SOUP, MELTED GRUYÈRE, HOMEMADE CROUTONS \$15

SALADE MAISON - HOUSE SALAD
ORGANIC GREENS, TOMATO, SHALLOT, HOMEMADE VINAIGRETTE \$8

SALADE DE FROMAGES SUR TOASTS - SALAD WITH MELTED CHEESES
ORGANIC GREENS, TOMATO, SHALLOT, HOMEMADE VINAIGRETTE, WITH ONE GRUYÈRE & TWO GOAT CHEESE TOASTS \$16

SALADE AU SAUMON FUMÉ
MIXED GREEN SALAD WITH TOMATO, SHALLOT, PARSLEY, TOPPED WITH CHEF'S COLD SMOKED SALMON & VINAIGRETTE \$16

MOST MENU ITEMS ARE GLUTEN FREE, UNLESS THEY HAVE TOASTS; PLEASE ASK FOR GLUTEN FREE!

HORS D'ŒUVRES

FOIE GRAS FAIT MAISON SUR TOASTS
CHEF'S OWN HOMEMADE FOIE GRAS, SERVED CHILLED, W. CARAMELIZED ONIONS, & TOASTS \$30

FOIE GRAS SAUTÉ
SEARED FOIE GRAS \$30

STEAK TARTARE
HAND CUT USDA ANGUS FILET MIGNON APPETIZER WITH CHEF'S TRADITIONAL SAUCE \$29

LES VIANDES - MEATS

BŒUF BOURGUIGNON - BEEF STEW
SLOW COOKED SIRLOIN CULOTTE BEEF STEW WITH MUSHROOM, CARROT & ONION IN RED WINE, SERVED WITH POTATO & VEGETABLES \$39

STEAK TARTARE
HAND CUT USDA ANGUS FILET MIGNON WITH CHEF'S TRADITIONAL HOMEMADE MIXTURE, SERVED WITH POTATO & VEGETABLES \$50

FILET DE BŒUF AU CHOIX - FILET MIGNON WITH SAUCE OF CHOICE
USDA ANGUS FILET MIGNON W. CREAM & PEPPERCORN SAUCE OR GORGONZOLA SAUCE, OR NO SAUCE, SERVED WITH POTATO & VEGETABLES \$60

TOURNEDOS ROSSINI
ANGUS FILET MIGNON, TOPPED W. FOIE GRAS, SERVED W. POTATO & VEGETABLES \$75

SOURIS D' AGNEAU - LAMB OSSO BUCCO
LAMB SHANK IN RICH, FLAVORFUL BROWN SAUCE, SERVED WITH POTATO & VEGETABLES \$49.50

CARRÉ D'AGNEAU - LAMB CHOPS
NEW ZEALAND LAMB CHOPS, SERVED W. POTATO, VEGETABLE, & MINT JELLY \$44

\$9.50 SPLIT ENTRÉE CHARGE, \$3.50 VEGETABLE CHANGE, CORKAGE FEE \$38/BTL

LES VOLAILLES - POULTRY

LA SUPRÊME DE VOLAILLE AU CHOIX -
CHICKEN BREAST WITH SAUCE OF
CHOICE

CHICKEN BREAST TENDERS WITH CREAM &
MUSHROOM OR
PROVENÇALE - TOMATO, GARLIC, BLACK OLIVE,
HERBS SERVED WITH POTATO & VEGETABLES \$33

CANARD RÔTI - ROASTED DUCK

ROASTED HALF DUCK WITH GRAND MARINER
ORANGE SAUCE, SERVED WITH POTATO &
VEGETABLES \$41

LES POISSONS - FISH

LE SAUMON AU CHOIX - SALMON WITH
SAUCE OF CHOICE

SALMON W BUTTER & LEMON, CREAM &
MUSTARD, OR EN PAPILLOTTE - TOMATO, WHITE
WINE, LEMON, PARSLEY SERVED W. SPINACH,
VEGETABLE & BASMATI RICE \$33

LE GROUPER AU CHOIX - GROUPER WITH
SAUCE OF CHOICE

GROUPER IN SAUCE OF CREAM & MUSSELS OR
PROVENCALE (GARLIC, TOMATO, BLACK OLIVE,
PARSLEY), SERVED W. SAUTÉED SPINACH &
BASMATI RICE \$40.50

CRUSTACÉS ET MOLLUSQUES SHELLFISH & MOLLUSKS

CREVETTES À LA PROVENÇALE - WILD
SHRIMPS

FIVE LARGE WILD CAUGHT SHRIMP SAUTÉED IN
BUTTER, GARLIC, TOMATOES, BLACK OLIVES &
PARSLEY, SERVED W. VEGETABLES & RICE \$36

ST. JACQUES - SEA SCALLOPS

THREE LARGE U10 NEW ENGLAND FRESH
SCALLOPS W. SAUCE CHOICE OF CHAMPAGNE
CREAM WITH SAFFRON & GREEN PEPPERCORNS
OR PROVENÇALE - TOMATO, GARLIC, BLACK
OLIVE, HERBS ALL SERVED WITH SPINACH,
VEGETABLES, & BASMATI RICE \$46.50

LES GOURMANDISES - DELICACIES

CUISSÉS DE GRENOUILLE - FROG LEGS

FROGS LEGS SAUTÉED CRISPY IN BUTTER WITH
GARLIC & PARSLEY, SERVED WITH SPINACH,
VEGETABLES & BASMATI RICE \$36

ASSIETTE VÉGÉTARIENNE - VEGETABLES

CHEF'S GENEROUS ASSORTMENT OF SAUTÉED
VEGETABLES, SERVED WITH BASMATI RICE \$27

DÉLICES - DESSERTS

DAME BLANCHE

VANILLA ICE CREAM WITH CHEF'S CHOCOLATE
SAUCE GF \$10

CRÈME BRÛLÉE

GRAND MARNIER VANILLA CUSTARD TOPPED
WITH CARAMELIZED SUGAR GF \$12

CRÊPES AU CHOIX

W. CHOCOLATE SAUCE OR SUGAR & BUTTER
ONE TWO
\$8 \$12

CRÊPES SUZETTE

FLAMBÉED WITH GRAND MARNIER ONE TWO
\$10 \$14

PÈCHE MELBA

CHOPPED PEACHES WITH VANILLA ICE CREAM,
WHIPPED CREAM, RASPBERRY REDUCTION
SAUCE, & ALMONDS GF \$13.50

PROFITEROLES

THREE PUFF PASTRIES FILLED WITH VANILLA ICE
CREAM, CHEF'S CHOCOLATE SAUCE, WHIPPED
CREAM, & ALMONDS \$16.50

LE SOUFFLÉ AU GRAND MARNIER

FOR PROPER TIMING, PLEASE ORDER WITH MEAL
\$18.50

PORT

MAYNARD'S 10 YEAR OLD TAWNY PORTO \$12

SAUTERNES DESSERT WINE

\$12

ESPRESSO

NESPRESSO BRAND REGULAR OR DECAF \$4.25

CAPPUCCINO

NESPRESSO BRAND REGULAR OR DECAF \$5.75

COFFEE

NESPRESSO BRAND REGULAR OR DECAF \$4.25

HOT TEA

BLACK OR HERBAL \$3.50

MOST MENU ITEMS ARE GLUTEN
FREE, EXCEPT FOR ITEMS WITH
TOASTS; PLEASE REQUEST
GLUTEN FREE!

\$9.50 SPLIT ENTRÉE CHARGE, \$3.50 VEGETABLE CHANGE, CORKAGE FEE \$38/BTL

