

# WEEKLY SPECIALS

OYSTERS ROCKEFELLER \$15.99

4 OYSTERS WITH SPINACH, CREAM, & SWISS CHEESE

CHEF'S PÂTÉ DE CAMPAGNE \$10

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

SEA BASS PATRICK \$54

8 OZ SEA BASS WITH CHOICE OR CREAM SAUCE WITH PAPRIKA & SHRIMP, OR PROVENÇAL SAUCE WITH GARLIC, TOMATO, BLACK OLIVES, & PARSLEY

SERVED WITH SAUTÉED SPINACH & BASMATI RICE

## 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

ASSIETTE DE MOULES - WHEN AVAILABLE

FRESH PEI MUSSELS, WITH SAUCE OF CHOICE, SEE ENTRÉE LISTING \$15.50

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 \$31

## 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 \$52

FILET DE BŒUF AU CHOIX - FILET MIGNON WITH SAUCE OF CHOICE

USDA ANGUS CHOICE FILET MIGNON W. CREAM & PEPPERCORN SAUCE OR GORGONZOLA SAUCE, OR NO SAUCE, SERVED WITH POTATO & VEGETABLES \$65

TOURNEDOS ROSSINI

USDA ANGUS CHOICE 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

## 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!

\$9.50 SPLIT ENTRÉE CHARGE, \$3.50 VEGETABLE CHANGE, \$30/BTL CORKAGE FEE



## 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

### ENTRÉE OF MUSSEL PRINCE EDWARD ISLAND, CA - WHEN AVAILABLE

PRINCE EDWARD ISLAND MUSSELS, WITH SAUCE  
OF CHOICE, SERVED WITH POTATO \$35

### MARINIÈRE - CLASSIC BASE

WHITE WINE, SHALLOT, BUTTER, & PARSLEY  
(CLASSIC BASE)

### PROVENÇALE

CLASSIC BASE WITH TOMATO, GARLIC, BLACK  
OLIVE, HERBS

### NORMANDE

CLASSIC BASE W. CREAM

### INDIENNE

CLASSIC BASE W. CURRY & CREAM

## LES GOURMANDISES - DELICACIES

### CUISSSES 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

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FREE, EXCEPT FOR ITEMS WITH  
TOASTS; PLEASE REQUEST  
GLUTEN FREE!**

**\$9.50 SPLIT ENTRÉE CHARGE,  
\$3.50 VEGETABLE CHANGE,  
\$30/BTL CORKAGE FEE**

