

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 PÊL 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

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

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

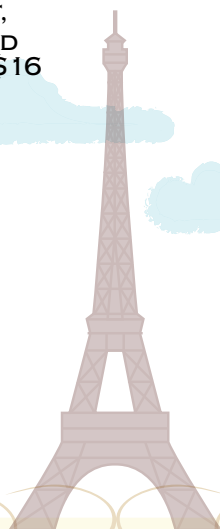
TOURNEDOS ROSSINI
USDA ANGUS CHOICE FILET MIGNON, TOPPED W.
FOIE GRAS, SERVED W. POTATO & VEGETABLES
\$75

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

**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

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

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\$3.50 VEGETABLE CHANGE,
\$30/BTL CORKAGE FEE**

