

WEEKLY SPECIALS

SALADE AU SAUMON FUMÉ \$14.49

MIXED GREEN SALAD WITH TOMATO, SHALLOT, PARSLEY,
TOPPED WITH CHEF'S COLD SMOKED SALMON &
VINAIGRETTE

OYSTERS ROCKEFELLER \$15.99

4 OYSTERS WITH SPINACH, CREAM, & SWISS CHEESE

CHEF'S PÂTÉ DE CAMPAGNE \$9.99

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

VEAL JOSEPHINE \$48.50

PARMESAN ENCRUSTED VEAL MEDALLION COOKED IN
CREAM W. MUSHROOMS, SERVED W. PASTA & TOMATO
PROVENÇAL

DESSERT DU JOUR \$9.99

CHEF'S DESSERT SPECIAL

HORS D'ŒUVRES

ESCARGOTS DE BOURGOGNE - SNAILS

SIX ESCARGOTS IN GARLIC & PARSLEY BUTTER \$15

**ASSIETTE DE MOULES FRAÎCHES -
MUSSELS WITH SAUCE OF CHOICE**

PRINCE EDWARD ISLAND MUSSELS PREPARED IN
YOUR SAUCE OF CHOICE - PLEASE CHOOSE FROM
THE LIST ON THE NEXT PAGE \$14.50

CUISSES DE GRENOUILLE - FROG LEGS

FROGS LEGS SAUTÉED CRISPY IN BUTTER WITH
GARLIC & PARSLEY \$19.50

**ASSIETTE DE SAUMON FUMÉ À FROID
FAIT MAISON - CHEF'S COLD SMOKED
SALMON**

CHEF'S OWN HOME COLD SMOKED SALMON, WITH
FRESH CRÈME FRAICHE, SHALLOTS, CAPERS, &
TOASTS \$21

CREVETTES PROVENÇALE - SHRIMP

THREE LARGE WILD CAUGHT SHRIMP SAUTÉED IN
BUTTER, GARLIC, TOMATOES, BLACK OLIVES &
PARSLEY \$20

FOIE GRAS FAIT MAISON SUR TOASTS

CHEF'S OWN HOMEMADE FOIE GRAS, SERVED
CHILLED, W. CARAMELIZED ONIONS, & TOASTS \$29

FOIE GRAS SAUTÉ

SEARED FOIE GRAS \$29

STEAK TARTAR

HAND CUT USDA ANGUS FILET MIGNON
APPETIZER WITH CHEF'S TRADITIONAL SAUCE \$28

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

SOUPE & SALADE

**SOUPE À L'OIGNON GRATINÉE - ONION
SOUP WITH MELTED SWISS CHEESE**

CLASSIC ONION SOUP, MELTED GRUYÈRE,
HOMEMADE CROUTONS \$14.50

SALADE MAISON - HOUSE SALAD

ORGANIC GREENS, TOMATO, SHALLOT,
HOMEMADE VINAIGRETTE \$7.50

**SALADE DE FROMAGES SUR TOASTS -
SALAD WITH MELTED CHEESES**

ORGANIC GREENS, TOMATO, SHALLOT,
HOMEMADE VINAIGRETTE, WITH ONE GRUYÈRE &
TWO GOAT CHEESE TOASTS \$16.50

LES VIANDES - MEATS

BŒUF BOURGUIGNON - BEEF STEW

SLOW COOKED SIRLOIN CULOTTE BEEF STEW
WITH MUSHROOM,
CARROT & ONION IN RED WINE, SERVED WITH
POTATO & VEGETABLES \$37.50

STEAK TARTAR

HAND CUT USDA ANGUS FILET MIGNON WITH
CHEF'S
TRADITIONAL HOMEMADE MIXTURE, SERVED
WITH POTATO & VEGETABLES \$49.50

**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

**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 \$43

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

LES VOLAILLES - POULTRY

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 \$32

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

LES POISSONS - FISH

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

GROUPER AU CHOIX - GROUPER WITH SAUCE OF CHOICE
GROUPER IN SAUCE OF CREAM & MUSSELS OR PROVENÇALE (GARLIC, TOMATO, BLACK OLIVE, PARSLEY), SERVED W. SAUTÉED SPINACH & BASMATI RICE \$40.50

CRUSTACÉS ET MOLLUSQUES SHELLFISH & MOLLUSKS

CREVETTES 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 (NOT AVAILABLE IN SUMMER MONTHS)
PRINCE EDWARD ISLAND MUSSELS, WITH SAUCE OF CHOICE, SERVED WITH POTATO \$33

MUSSELS SAUCES FOR APPETIZER OR ENTRÉE

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

CUISSES 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

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

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
ONE TWO
FLAMBÉED WITH GRAND MARNIER \$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

GRAND MARNIER SOUFFLÉ
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

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

