

## SPECIALS

### COQ AU VIN

CHICKEN ON THE BONE,  
SLOW COOKED IN RED WINE,  
W. MUSHROOMS, SERVED W.  
PASTA & VEGETABLE \$24.99

ADD TO TWILIGHT MENU FREE

### SEA BASS PATRICK

CHILEAN SEA BASS W.  
BUTTER, LEMON, & CAPER  
SAUCE, SERVED W. LEEKS,  
SPINACH, & BASMATI RICE  
\$39.99

ADD TO TWILIGHT MENU \$7.99

### HORS D'ŒUVRES

ESCARGOTS DE BOURGOGNE - SNAILS  
SIX ESCARGOTS IN GARLIC & PARSLEY BUTTER \$13

ASSIETTE DE MOULES FRAÎCHES - MUSSELS  
WITH SAUCE OF CHOICE  
FRESH PRINCE EDWARD ISLAND MUSSELS  
PREPARED IN YOUR SAUCE OF CHOICE - PLEASE  
CHOOSE FROM THE LIST ON THE NEXT PAGE  
(WHEN AVAILABLE) \$12

CUISSES DE GRENOUILLE - FROG LEGS  
FROGS LEGS SAUTÉED CRISPY IN BUTTER WITH  
GARLIC & PARSLEY \$17 GF AVAILABLE

CREVETTES PROVENÇALE - SHRIMP  
THREE LARGE WILD CAUGHT SHRIMP SAUTÉED IN  
BUTTER, GARLIC, TOMATOES, BLACK OLIVES &  
PARSLEY \$17

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 \$17 GF AVAILABLE

FOIE GRAS FAIT MAISON SUR TOASTS  
CHEF'S OWN HOMEMADE FOIE GRAS, WITH  
CARAMELIZED ONIONS, & TOASTS \$22 GF AVAILABLE

STEAK TARTAR  
HAND CUT FILET MIGNON APPETIZER WITH  
CHEF'S TRADITIONAL SAUCE \$20

### SOUPE & SALADE

SOUPE À L'OIGNON GRATINÉE - ONION  
SOUP WITH MELTED SWISS CHEESE  
CLASSIC ONION SOUP, MELTED GRUYÈRE,  
HOMEMADE CROUTONS \$11 GF AVAILABLE

SALADE MAISON - HOUSE SALAD  
ORGANIC GREENS, TOMATO, SHALLOT,  
HOMEMADE VINAIGRETTE \$7

SALADE DE FROMAGES SUR TOASTS  
SALAD WITH MELTED CHEESES  
ORGANIC GREENS, TOMATO, SHALLOT,  
HOMEMADE VINAIGRETTE, WITH ONE GRUYÈRE &  
TWO GOAT CHEESE TOASTS \$14 GF AVAILABLE

### LES VIANDES - MEATS

BŒUF BOURGUIGNON - BEEF STEW  
SLOW COOKED BEEF STEW WITH MUSHROOM,  
CARROT & ONION IN RED WINE, SERVED WITH  
POTATO & VEGETABLES \$30

STEAK TARTAR  
HAND CUT FILET MIGNON WITH CHEF'S  
TRADITIONAL HOMEMADE MIXTURE, SERVED  
WITH POTATO & VEGETABLES \$38

FILET DE BŒUF AU CHOIX - FILET MIGNON  
WITH SAUCE OF CHOICE  
FILET MIGNON W. CREAM & PEPPERCORN SAUCE  
OR  
ROCQUEFORT SAUCE, OR NO SAUCE, SERVED  
WITH POTATO & VEGETABLES \$48

CARRÉ D' AGNEAU - LAMB CHOPS  
NEW ZEALAND LAMB CHOPS, SERVED WITH  
MINT JELLY, POTATO & VEGETABLES \$37

SOURIS D' AGNEAU - LAMB OSSO BUCCO  
LAMB SHANK IN RICH, FLAVORFUL BROWN  
SAUCE, SERVED WITH POTATO & VEGETABLES \$37

ALL MENU ITEMS ARE GLUTEN FREE, UNLESS MARKED GF AVAILABLE

\$8 SPLIT ENTRÉE CHARGE, \$3.50 VEGETABLE CHANGE, CORKAGE FEE \$26.50/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 \$28

CANARD RÔTI - ROASTED DUCK  
ROASTED HALF DUCK WITH GRAND MARINER ORANGE SAUCE, SERVED WITH POTATO & VEGETABLES \$37

### LES GOURMANDISES - DELICACIES

CUISSES DE GRENOUILLE - FROG LEGS  
FROGS LEGS SAUTÉED CRISPY IN BUTTER WITH GARLIC & PARSLEY, SERVED WITH SPINACH, VEGETABLES & BASMATI RICE \$33 GF AVAILABLE

ASSIETTE VÉGÉTARIENNE - VEGETABLES  
CHEF'S GENEROUS ASSORTMENT OF SAUTÉED VEGETABLES, SERVED WITH BASMATI RICE \$26

### LES POISSONS - FISH

SAUMON AU CHOIX - SALMON WITH SAUCE OF CHOICE  
SALMON W BUTTER & LEMON, CREAM & MUSTARD, OR EN PAPILOTTE - TOMATO, WHITE WINE, LEMON, PARSLEY SERVED W. SPINACH, VEGETABLE & BASMATI RICE \$29

GROUPEUR AU CHOIX - GROUPEUR WITH SAUCE OF CHOICE  
GROUPEUR IN SAUCE OF CREAM & MUSSELS OR PROVENCALE (GARLIC, TOMATO, BLACK OLIVE, PARSLEY), SERVED W. SAUTÉED SPINACH & BASMATI RICE \$34

### CRUSTACÉS ET MOLLUSQUES

#### SHELLFISH & MOLLUSKS

CREVETTES PROVENÇALE - WILD SHRIMPS  
FIVE LARGE WILD CAUGHT SHRIMP SAUTÉED IN BUTTER, GARLIC, TOMATOES, BLACK OLIVES & PARSLEY, SERVED WITH VEGETABLES & BASMATI RICE \$32

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 \$37

ENTRÉE OF MUSSEL PRINCE EDWARD ISLAND, CA (WHEN AVAILABLE)  
PRINCE EDWARD ISLAND MUSSELS, WITH SAUCE OF CHOICE, SERVED WITH POTATO \$30

### 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

LÉON  
CLASSIC BASE WITH MUSHROOM & CREAM

DIJONNAISE  
CLASSIC BASE WITH DIJON COUNTRY MUSTARD & CREAM

INDIENNE  
CLASSIC BASE W. CURRY & CREAM

### DÉLICIES - DESSERTS

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

CRÈME BRÛLÉE  
GRAND MARNIER VANILLA CUSTARD TOPPED WITH CARAMELIZED SUGAR GF \$11

CRÊPES AU CHOIX  
CHOICE OF CHEF'S CHOCOLATE SAUCE OR SUGAR & BUTTER  
ONE \$8 TWO \$12

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

PÈCHE MELBA  
CHOPPED PEACHES WITH VANILLA ICE CREAM, WHIPPED CREAM, RASPBERRY REDUCTION SAUCE, & ALMONDS GF \$11

PROFITEROLES  
THREE PUFF PASTRIES FILLED WITH VANILLA ICE CREAM, CHEF'S CHOCOLATE SAUCE, WHIPPED CREAM, & ALMONDS \$14

GRAND MARNIER SOUFFLÉ - GF  
FOR PROPER TIMING, PLEASE ORDER WITH MEAL \$16

PORT  
MAYNARD'S 10 YEAR OLD TAWNY PORTO \$12 HALF GLASS

SAUTERNES DESSERT WINE \$12 HALF GLASS

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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\$8 SPLIT ENTRÉE CHARGE, \$3.50 VEGETABLE CHANGE, CORKAGE FEE \$26.50/BTL