

# WEEKLY SPECIALS

## PÂTE DE CAMPAGNE

CHEF'S CHUNKY STYLE  
COUNTRY PÂTE OF VEAL AND  
PORK, SERVED WITH  
CORNICHON PICKLES  
APPETIZER **\$9.99**

## PORC VALENTIN

PORK TENDERLOIN  
MEDALLIONS ON TOP OF  
SLICED APPLE, TOPPED WITH  
MELTED GOAT CHEESE,  
REDUCTION SAUCE OF PORT &  
SHALLOTS, SERVED WITH  
POTATO & VEGETABLE

ENTRÉE **\$34.99**  
ADD TO TWILIGHT MENU **\$8.99**

## MOUSSE AU CHOCOLAT

CHEF'S DELICIOUS  
CHOCOLATE MOUSSE **\$9.99**

## 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  
CAMELIZED ONIONS, & TOASTS  
**\$22 GF AVAILABLE**

FOIE GRAS SAUTÉ  
SAUTÉED FOIE GRAS WITH BALSAMIC  
REDUCTION SAUCE **\$19**

DUO DE FOIE GRAS  
HOMEMADE FOIE GRAS & SAUTÉED FOIE GRAS,  
CAMELISED ONIONS, TOASTS  
**\$34 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**

ALL MENU ITEMS ARE GLUTEN FREE, UNLESS MARKED GF AVAILABLE

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



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

### 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 PAPILLOTTE - 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  
PROVENÇALE (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

### 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 \$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