

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,
CAMELIZED 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

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 \$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