

WEEKLY SPECIALS

APPETIZERS

SALADE DE SAUMON FUMÉ
ORGANIC MIXED GREENS,
ARTISAN SMOKED SALMON,
SHALLOT, TOMATO,
VINAIGRETTE \$13.50

DESSERTS

GLACE A L'AMARENA
VANILLA ICE CREAM WITH
ITALIAN WILD CHERRIES IN
SYRUP \$11

HORS D'ŒUVRES

ESCARGOTS DE BOURGOGNE - SNAILS
SIX ESCARGOTS IN GARLIC & PARSLEY BUTTER \$14.50

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) \$14.50

CUISSES DE GRENOUILLE - FROG LEGS
FROGS LEGS SAUTÉED CRISPY IN BUTTER WITH
GARLIC & PARSLEY \$19.50

CREVETTES PROVENÇALE - SHRIMP
THREE LARGE WILD CAUGHT SHRIMP SAUTÉED IN
BUTTER, GARLIC, TOMATOES, BLACK OLIVES &
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 \$20.50

FOIE GRAS FAIT MAISON SUR TOASTS
CHEF'S OWN HOMEMADE FOIE GRAS, SERVED
CHILLED, W. CARAMELIZED ONIONS, & TOASTS \$27

FOIE GRAS SAUTÉ
SEARED FOIE GRAS \$21

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!**

ENTREES

SEA BASS PATRICK
CHILEAN SEA BASS IN PAPILOTTE
(WHITE WINE, TOMATO, FRESH
HERBS, CAPERS, & LEMON) SERVED
W. SAUTEED SPINACH & BASMATI
RICE \$47.99

VEAL JOSEPHINE
TENDER PARMESAN ENCRUSTED
VEAL MEDALLIONS, COOKED IN
CREAM, W. MUSHROOMS, SERVED W.
PASTA & VEGETABLE \$47.99

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

STEAK TARTAR
HAND CUT USDA ANGUS FILET MIGNON WITH
CHEF'S
TRADITIONAL HOMEMADE MIXTURE, SERVED
WITH POTATO & VEGETABLES \$49

**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 \$59

CARRÉ D' AGNEAU - LAMB CHOPS
NEW ZEALAND LAMB CHOPS, SERVED WITH
MINT JELLY, POTATO & VEGETABLES \$41

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

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 \$35.50

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 \$44.50

ENTRÉE OF MUSSEL PRINCE EDWARD ISLAND, CA (WHEN AVAILABLE)
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 \$35.50

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

PROFITEROLES
THREE PUFF PASTRIES FILLED WITH VANILLA ICE CREAM, CHEF'S CHOCOLATE SAUCE, WHIPPED CREAM, & ALMONDS \$16

GRAND MARNIER SOUFFLÉ
FOR PROPER TIMING, PLEASE ORDER WITH MEAL \$18

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