

# WEEKLY SPECIALS

## APPETIZERS

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

**OYSTERS ROCKEFELLER**  
4 OYSTERS WITH SPINACH,  
CREAM, & SWISS  
CHEESE \$15.99

**FRESH OYSTERS**  
SIX RASPBERRY POINT OYSTERS  
FROM PRINCE EDWARD ISLAND,  
CA \$21

**SOUPE PAYSANNE - COUNTRY  
SOUP**  
PUREÉD MIXED VEGETABLE  
SOUP \$7

## 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, WITH  
CARAMELIZED ONIONS, & TOASTS \$27

**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

**BLAQUETTE DE VEAU - VEAL  
STEW**  
TENDER MORSELS OF VEAL, WITH  
CARROTS, COOKED IN CREAM, W.  
MUSHROOMS, SERVED W. RICE &  
VEGETABLE \$38

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

## DESSERTS

**MOUSSE AU CHOCOLAT \$9.99**  
CHOCOLATE MOUSSE

**JALOUSIE \$7.99**  
ALMOND CREAM STUFFED PASTRY, SERVED  
WARM

## 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

PÊCHE 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