

SPECIALS

SEA BASS PATRICK PAPILLOTE

CHILEAN SEA BASS PAPILLOTE
W. BUTTER, LEMON, & TOMATO
SERVED W. SPINACH, &
BASMATI RICE \$39.99
ADD TO TWILIGHT MENU \$7.99

VEAL JOSEPHINE

VEAL MEDALLIONS IN CREAM, W.
MUSHROOMS, SERVED W. PASTA
& TOMATO PROVENCAL \$41.99
ADD TO TWILIGHT MENU \$12.99

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

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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