

HORS D'ŒUVRES

ESCARGOTS DE BOURGOGNE - SNAILS
SIX ESCARGOTS IN GARLIC & PARSLEY BUTTER \$18

CUISSES DE GRENOUILLE - FROG LEGS
FROGS LEGS SAUTÉED CRISPY IN BUTTER WITH
GARLIC & PARSLEY \$24

ASSIETTE DE SAUMON FUMÉ FAIT
MAISON - CHEF'S SMOKED SALMON
CHEF'S OWN HOME SMOKED SALMON, WITH
FRESH CRÈME FRAICHE, SHALLOTS, CAPERS, &
TOASTS \$25

CREVETTES PROVENÇALE - SHRIMP
THREE LARGE WILD CAUGHT SHRIMP SAUTÉED IN
BUTTER, GARLIC, TOMATOES, BLACK OLIVES &
PARSLEY \$24

FOIE GRAS FAIT MAISON SUR TOASTS
CHEF'S OWN HOMEMADE FOIE GRAS, SERVED
CHILLED, W. CARAMELIZED ONIONS, & TOASTS \$33

STEAK TARTARE
HAND CUT USDA ANGUS FILET MIGNON
APPETIZER WITH CHEF'S TRADITIONAL SAUCE \$34

SOUPE & SALADE

SOUPE À L'OIGNON GRATINÉE - ONION
SOUP WITH MELTED SWISS CHEESE
CLASSIC ONION SOUP, MELTED GRUYÈRE,
HOMEMADE CROUTONS \$18

SALADE CAESAR
ROMAINE LETTUCE WITH PARMESAN CHEESE,
HOMEMADE CAESAR DRESSING & CROUTONS \$17

SALADE MAISON - HOUSE SALAD
ORGANIC GREENS, TOMATO, SHALLOT,
HOMEMADE VINAIGRETTE \$11

SALADE AU SAUMON FUMÉ
MIXED GREEN SALAD WITH TOMATO, SHALLOT,
PARSLEY, TOPPED WITH CHEF'S COLD SMOKED
SALMON & VINAIGRETTE \$19

SALADE DE FROMAGES SUR TOASTS -
SALAD WITH MELTED CHEESE
ORGANIC GREENS, TOMATO, SHALLOT,
HOMEMADE VINAIGRETTE, WITH GRUYÈRE
CHEESE TOASTS \$19

LES VIANDES - MEATS

BŒUF BOURGUIGNON - BEEF STEW
SLOW COOKED SIRLOIN CULOTTE BEEF STEW
WITH MUSHROOM,
CARROT & ONION IN RED WINE, SERVED WITH
POTATO & VEGETABLES \$42

STEAK TARTARE
HAND CUT USDA ANGUS FILET MIGNON WITH
CHEF'S
TRADITIONAL HOMEMADE MIXTURE, SERVED
WITH POTATO & VEGETABLES \$56

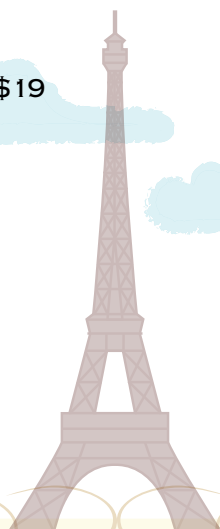
FILET DE BŒUF AU CHOIX - FILET
MIGNON WITH SAUCE OF CHOICE
USDA ANGUS CHOICE FILET MIGNON W. CREAM
& PEPPERCORN SAUCE
OR
GORGONZOLA SAUCE, OR NO SAUCE, SERVED
WITH POTATO & VEGETABLES \$62

SOURIS D' AGNEAU - LAMB OSSO
BUCCO
LAMB SHANK IN RICH, FLAVORFUL BROWN
SAUCE, SERVED WITH POTATO & VEGETABLES \$53

CARRÉ D'AGNEAU - LAMB CHOPS
NEW ZEALAND LAMB CHOPS, SERVED W.
POTATO, VEGETABLE, & MINT JELLY \$48

**MOST MENU ITEMS ARE GLUTEN
FREE, UNLESS THEY HAVE TOASTS;
PLEASE ASK FOR GLUTEN FREE!**

**\$10 SPLIT ENTRÉE CHARGE, \$4
VEGETABLE CHANGE, \$33/BTL
CORKAGE FEE**



LES VOLAILLES - POULTRY

- LA 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 \$36
- CANARD RÔTI - ROASTED DUCK**
ROASTED HALF DUCK WITH GRAND MARINER ORANGE SAUCE, SERVED WITH POTATO & VEGETABLES \$44

LES POISSONS - FISH

- LE 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 \$35
- LE 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 \$43

CRUSTACÉS ET MOLLUSQUES SHELLFISH & MOLLUSKS

- CREVETTES À LA PROVENÇALE - WILD SHRIMPS**
FIVE LARGE WILD CAUGHT SHRIMP SAUTÉED IN BUTTER, GARLIC, TOMATOES, BLACK OLIVES & PARSLEY, SERVED W. VEGETABLES & RICE \$38
- 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 \$49

LES GOURMANDISES - DELICACIES

- CUISSES DE GRENOUILLE - FROG LEGS**
FROGS LEGS SAUTÉED CRISPY IN BUTTER WITH GARLIC & PARSLEY, SERVED WITH SPINACH, VEGETABLES & BASMATI RICE \$38
- ASSIETTE VÉGÉTARIENNE - VEGETABLES**
CHEF'S GENEROUS ASSORTMENT OF SAUTÉED VEGETABLES, SERVED WITH BASMATI RICE \$29

DÉLICIES - DESSERTS

- DAME BLANCHE**
VANILLA ICE CREAM WITH CHEF'S CHOCOLATE SAUCE GF \$12
- CRÈME BRÛLÉE**
GRAND MARNIER VANILLA CUSTARD TOPPED WITH CARAMELIZED SUGAR GF \$15
- CRÊPES AU CHOIX**
W. CHOCOLATE SAUCE OR SUGAR & BUTTER
ONE \$1 TWO \$14
- CRÊPES SUZETTE**
FLAMBÉED WITH GRAND MARNIER ONE \$12 TWO \$16
- PÈCHE MELBA**
CHOPPED PEACHES WITH VANILLA ICE CREAM, WHIPPED CREAM, RASPBERRY REDUCTION SAUCE, & ALMONDS GF \$16
- PROFITEROLES**
THREE OF CHEF'S HOMEMADE PUFF PASTRIES FILLED WITH VANILLA ICE CREAM, CHEF'S CHOCOLATE SAUCE, WHIPPED CREAM, & ALMONDS \$20
- LE SOUFFLÉ AU GRAND MARNIER**
FOR PROPER TIMING, PLEASE ORDER WITH MEAL \$21
- PORT**
MAYNARD'S 10 YEAR OLD TAWNY PORTO \$14
- SAUTERNES DESSERT WINE**
\$14
- ESPRESSO**
NESPRESSO BRAND REGULAR OR DECAF \$6
- CAPPUCCINO**
NESPRESSO BRAND REGULAR OR DECAF \$8
- COFFEE**
NESPRESSO BRAND REGULAR OR DECAF \$6
- HOT TEA**
BLACK OR HERBAL \$5

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\$4 VEGETABLE CHANGE,
\$33/BTL CORKAGE FEE**

