

TWILIGHT MENU \$39.99 BEFORE 6PM OR \$46.99 AFTER 6PM

CHOICE OF APPETIZER

SALADE DE FROMAGES SUR TOASTS - SALAD W. MELTED CHEESE TOASTS -  
GF AVAILABLE

ESCARGOTS DE BOURGOGNE - SNAILS

CHOICE OF ENTRÉE

SUPRÊME DE VOLAILLE AU CHOIX - CHICKEN  
CHICKEN BREAST W. CHOICE OF CREAM MUSHROOM OR PROVENÇAL (TOMATO,  
GARLIC, BLACK OLIVES, PARSLEY)

SAUMON AU CHOIX - SALMON  
SALMON W. CHOICE OF BUTTER & LEMON, CREAM MUSTARD, OR PAPILOTTE  
(TOMATO, WHITE WINE, LEMON, & PARSLEY)

CANARD RÔTI - ROASTED DUCK + \$8.50

CHOICE OF DESSERT

PROFITEROLES, CRÊPE (SUGAR & BUTTER, CHOCOLATE SAUCE, OR SUZETTE), PÈCHE  
MELBA, OR CRÈME BRÛLÉE

GRAND MARNIER SOUFFLÉ GF + \$9.50

GASTRONOMIC MENU \$56.99 BEFORE 6PM OR \$66.99 AFTER 6PM

CHOICE OF APPETIZER

CUISSES DE GRENOUILLES - FROG LEGS

FOIE GRAS FAIT MAISON  
GF AVAILABLE

SAUMON FUMÉ FAIT MAISON  
GF AVAILABLE

STEAK TARTAR

CHOICE OF ENTRÉE

FILET MIGNON W. SAUCE CHOICE OF PEPPERCORN OR ROQUEFORT

SOURIS D'AGNEAU - LAMB OSSO BUCCO

STEAK TARTAR

POISSON AU CHOIX - FISH W. CHOICE OF SAUCE: PAPILOTTE, CREAM  
MUSTARD, PROVENÇALE, OR BUTTER & LEMON

ST. JACQUES - SEA SCALLOPS  
LARGE SCALLOPS W. SAUCE CHOICE OF CHAMPAGNE SAFFRON CREAM OR  
PROVENCALE (TOMATO, GARLIC, BLACK OILVES, PARSLEY)

CHOICE OF DESSERT

PROFITEROLES

TWO CREPES SUZETTES

GRAND MARNIER SOUFFLÉ

## HORS D'ŒUVRES

ESCARGOTS DE BOURGOGNE - SNAILS  
SIX ESCARGOTS IN GARLIC & PARSLEY BUTTER \$12.50

CUISSES DE GRENOUILLE - FROG LEGS  
FROGS LEGS SAUTÉED CRISPY IN BUTTER WITH GARLIC & PARSLEY  
\$16.75 GF AVAILABLE

CREVETTES PROVENÇALE - SHRIMP  
THREE LARGE WILD CAUGHT SHRIMP SAUTÉED IN BUTTER, GARLIC, TOMATOES, BLACK  
OLIVES & PARSLEY \$16.50

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 \$16.75 GF AVAILABLE

FOIE GRAS FAIT MAISON SUR TOASTS  
CHEF'S OWN HOMEMADE FOIE GRAS, WITH CARAMELIZED ONIONS, & TOASTS  
\$21.75 GF AVAILABLE

FOIE GRAS SAUTÉ  
SAUTÉED FOIE GRAS WITH BALSAMIC REDUCTION SAUCE \$18.75

DUO DE FOIE GRAS  
HOMEMADE FOIE GRAS & SAUTÉED FOIE GRAS, CARAMELLISED ONIONS, TOASTS  
\$33.75 GF AVAILABLE

STEAK TARTAR  
HAND CUT FILET MIGNON APPETIZER WITH CHEF'S TRADITIONAL SAUCE \$19.50

## SALADE

SALADE MAISON - HOUSE SALAD  
ORGANIC GREENS, TOMATO, SHALLOT, HOMEMADE VINAIGRETTE \$6.75

SALADE DE FROMAGES SUR TOASTS -SALAD WITH MELTED CHEESES  
ORGANIC GREENS, TOMATO, SHALLOT, HOMEMADE VINAIGRETTE, WITH ONE  
GRUYÈRE & TWO GOAT CHEESE TOASTS \$13.75 GF AVAILABLE

## LES VIANDES - MEATS

STEAK TARTAR  
HAND CUT FILET MIGNON WITH CHEF'S TRADITIONAL HOMEMADE MIXTURE, SERVED  
WITH POTATO & VEGETABLES \$36.75

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 \$46.75

SOURIS D' AGNEAU - LAMB OSSO BUCCO  
LAMB SHANK IN RICH, FLAVORFUL BROWN SAUCE, SERVED WITH POTATO &  
VEGETABLES \$35.75

## 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 \$27.75

CANARD RÔTI - ROASTED DUCK  
ROASTED HALF DUCK WITH GRAND MARINER ORANGE SAUCE, SERVED WITH POTATO  
& VEGETABLES \$35.75

ALL MENU ITEMS ARE GLUTEN FREE, UNLESS MARKED GF AVAILABLE  
\$8 SPLIT ENTRÉE CHARGE, \$3.50 VEGETABLE CHANGE, CORKAGE FEE \$26.50/BTL

## LES GOURMANDISES - DELICACIES

### CUISSES DE GRENOUILLE - FROG LEGS

FROGS LEGS SAUTÉED CRISPY IN BUTTER WITH GARLIC & PARSLEY, SERVED WITH SPINACH, VEGETABLES & BASMATI RICE \$32.50 GF AVAILABLE

### ASSIETTE VÉGÉTARIENNE - VEGETABLES

CHEF'S GENEROUS ASSORTMENT OF SAUTÉED VEGETABLES, SERVED WITH BASMATI RICE \$25.25

## 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 \$27.99

### 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 \$32.75

## 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 \$30.50

### 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 \$35.25

## DÉLICES - DESSERTS

### DAME BLANCHE

VANILLA ICE CREAM WITH CHEF'S CHOCOLATE SAUCE GF \$9.50

### CRÈME BRÛLÉE

GRAND MARNIER VANILLA CUSTARD TOPPED WITH CARAMELIZED SUGAR GF \$10.75

### CRÊPES AU CHOIX

CHOICE OF CHEF'S CHOCOLATE SAUCE OR SUGAR & BUTTER  
ONE \$8 TWO \$10.25

### CRÊPES SUZETTE

FLAMBÉED WITH GRAND MARNIER  
ONE \$9.25 TWO \$13.50

### PÈCHE MELBA

CHOPPED PEACHES WITH VANILLA ICE CREAM, WHIPPED CREAM, RASPBERRY REDUCTION SAUCE, & ALMONDS GF \$10.25

### PROFITEROLES

THREE PUFF PASTRIES FILLED WITH VANILLA ICE CREAM, CHEF'S CHOCOLATE SAUCE, WHIPPED CREAM, & ALMONDS \$13.25

GRAND MARNIER SOUFFLÉ GF \$16

### PORT

MAYNARD'S 10 YEAR OLD TAWNY PORTO \$11 HALF GLASS

### SAUTERNES DESSERT WINE

CHÂTEAU PETIT VEDRINES, 2006 \$11 HALF GLASS

ALL MENU ITEMS ARE GLUTEN FREE, UNLESS MARKED GF AVAILABLE  
\$8 SPLIT ENTRÉE CHARGE, \$3.50 VEGETABLE CHANGE, CORKAGE FEE \$26.50/BTL