

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

ASSIETTE DE MOULES FRAÎCHES - FRESH MUSSELS W. SAUCE OF CHOICE

CHOICE OF ENTRÉE

SUPRÊME DE VOLAILLE AU CHOIX - CHICKEN

CHICKEN BREAST W. CHOICE OF CREAM MUSHROOM OR PROVENÇAL (TOMATO,
GARLIC, BLACK OLIVES, PARSLEY)

MARMITE DE MOULES FRAÎCHES - FRESH MUSSELS POT W. SAUCE OF CHOICE
SEE PAGE 3 FOR SAUCE CHOICES

SAUMON AU CHOIX - SALMON

SALMON W. CHOICE OF BUTTER & LEMON, CREAM MUSTARD, OR PAPILLOTTE
(TOMATO, WHITE WINE, LEMON, & PARSLEY)

CANARD RÔTI - ROASTED DUCK + \$8.50

WEEKLY ENTRÉES SPECIALS

CHOICE OF DESSERT

PROFITEROLES, CRÊPE (SUGAR & BUTTER, CHOCOLATE SAUCE, OR SUZETTE), PÊCHE
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

CARRÉ D'AGNEAU - LAMB CHOPS

STEAK TARTAR

POISSON AU CHOIX - FISH W. CHOICE OF SAUCE

ST. JACQUES - SEA SCALLOPS

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

WEEKLY ENTRÉE SPECIALS

CHOICE OF DESSERT

PROFITEROLES

TWO CREPES SUZETTES

GRAND MARNIER SOUFFLÉ

WEEKLY DESSERT SPECIALS

HORS D'ŒUVRES

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

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 \$11.75

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

CARRÉ D' AGNEAU - LAMB CHOPS
NEW ZEALAND LAMB CHOPS, SERVED WITH MINT JELLY, POTATO & VEGETABLES
\$35.75

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

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

CANARD RÔTI - ROASTED DUCK

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

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

CHILDREN'S MENU

CHICKEN TENDERS, IN CREAM OR PLAIN, SERVED WITH POTATO, PASTA WHEN AVAILABLE \$8.99

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

GROUPE AU CHOIX - GROUPE WITH SAUCE OF CHOICE

GROUPE IN SAUCE OF CREAM & MUSSELS OR PROVENÇALE (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

ENTRÉE OF MUSSEL PRINCE EDWARD ISLAND, CA

PRINCE EDWARD ISLAND MUSSELS, WITH SAUCE OF CHOICE, SERVED WITH POTATO \$29.75

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

ALL MENU ITEMS ARE GLUTEN FREE, UNLESS MARKED GF AVAILABLE

\$8 SPLIT ENTRÉE CHARGE, \$3.50 VEGETABLE CHANGE, CORKAGE FEE \$26.50/BTL

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

PORT

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

SAUTERNES DESSERT WINE

CHÂTEAU PETIT VEDRINES, 2006 \$11 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

GRAND MARNIER SOUFFLÉ GF \$16