

WEEKLY SPECIALS

VEAU JOSEPHINE - VEAL MEDALLIONS

CHEF'S SIGNATURE DISH OF
PARMESAN ENCRUSTED VEAL
MEDALLIONS, IN CREAM &
MUSHROOMS, SERVED W. PASTA
& VEGETABLE **\$41.99**

ADD TO TWILIGHT MENU + **\$12.99**

RIS DE VEAU - VEAL SWEETBREADS

TENDER MORSELS OF VEAL IN
CREAM WITH MUSHROOMS,
SERVED WITH POTATO
& VEGETABLE, THIS ONE OF
CHEF'S BEST SAUCES!

APPETIZER **\$17.99**

ADD TO TWILIGHT MENU + **\$8.99**

ENTREE **\$39.99**

ADD TO TWILIGHT MENU + **\$12.99**

MOUSSE AU CHOCOLAT

DARK CHOCOLATE MOUSSE **\$9.75**

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,
CAMELLISED ONIONS, TOASTS
\$33.75 GF AVAILABLE

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

SOUPE & SALADE

SOUPE À L'OIGNON GRATINÉE - ONION
SOUP WITH MELTED SWISS CHEESE
CLASSIC ONION SOUP, MELTED GRUYÈRE,
HOMEMADE CROUTONS **\$10.75 GF AVAILABLE**

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

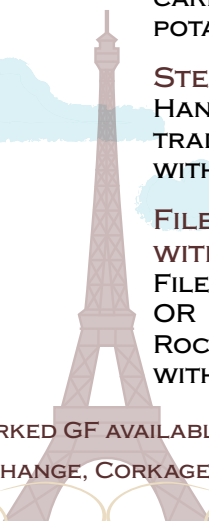
BŒUF BOURGUIGNON - BEEF STEW
SLOW COOKED BEEF STEW WITH MUSHROOM,
CARROT & ONION IN RED WINE, SERVED WITH
POTATO & VEGETABLES **\$29.75**

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**

ALL MENU ITEMS ARE GLUTEN FREE, UNLESS MARKED GF AVAILABLE

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



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

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

LES POISSONS - FISH

POISSON AU CHOIX - FISH OF CHOICE W.
SAUCE OF CHOICE
SALMON W BUTTER & LEMON, CREAM &
MUSTARD, OR EN PAPILLOTTE- TOMATO, WHITE
WINE, LEMON, PARSLEY SERVED W. SPINACH,
VEGETABLE & BASMATI RICE
COD W. BUTTER & LEMON, CREAM & MUSTARD,
OR PROVENÇAL- TOMATOES, BLACK OLIVES,
GARLIC & PARSLEY, ALL SERVED W. VEGETABLE,
SPINACH, & BASMATI RICE \$27.99

RED SNAPPER AUX AGRUMES
RED SNAPPER WITH CHEF'S CITRUS SAUCE,
SERVED WITH SPINACH, VEGETABLE, & 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

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 \$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
FOR PROPER TIMING, PLEASE ORDER WITH MEAL
\$16

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

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