

SPECIALS

PÂTÉ DE CAMPAGNE - COUNTRY PÂTÉ \$14.99
CHEF'S HOMEMADE PORK & VEAL PÂTÉ, SERVED WITH SALAD & PICKLES

VEAL JOSEPHINE \$52
TWO MEDALLIONS OF THE FILET MIGNON OF VEAL, ENCRUSTED WITH PARMESAN CHEESE, THEN BRAISED IN CREAM WITH MUSHROOMS. CHEF PATRICK'S SIGNATURE DISH IS SERVED WITH FETTUCCHINE

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

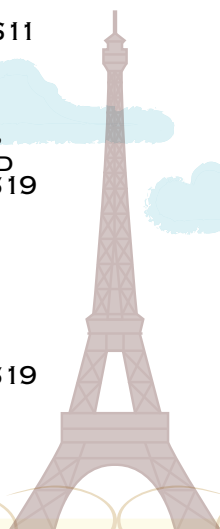
FILET DE BŒUF AU CHOIX - FILET MIGNON WITH SAUCE OF CHOICE
USDA ANGUS CHOICE FILET MIGNON W. CREAM & PEPPERCORN SAUCE OR GORGONZOLA SAUCE, OR NO SAUCE, SERVED WITH POTATO & VEGETABLES \$62

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 TWO
\$10 \$14
- CRÊPES SUZETTE**
FLAMBÉED WITH GRAND MARNIER
ONE TWO
\$12 \$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**

