

# 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 FETTUCCINE

### 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

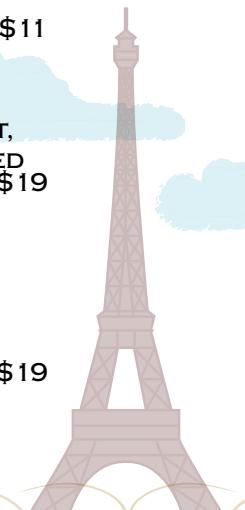
**FILET DE BŒUF AU CHOIX - FILET MIGNON WITH SAUCE OF CHOICE**  
USDA ANGUS CHOICE FILET MIGNON W. CREAM & PEPPERCORN SAUCE  
OR  
GORONGOLA SAUCE, OR NO SAUCE, SERVED WITH POTATO & VEGETABLES \$62

**SOURIS D' AGNEAU - LAMB OSOBUCCO**  
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 SUPRÈME 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 GROUPEAU 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

## DÉLICES - 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  
 FLAMBÉED WITH GRAND MARNIER \$10 \$14

**CRÊPES SUZETTE**  
 ONE TWO  
 FLAMBÉED WITH GRAND MARNIER \$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

