



APPETIZER

FILET TARTARE* olive oil, capers, onions and quail egg \$16
ESCARGOT green herb garlic butter w/ gorgonzola \$16
TOMATO CAPRESE buffalo mozzarella, thai basil and balsamic syrup \$15
COUNTRY PATE house made duck liver pate w/ orange marmalade \$15
MOULES CURRY ROUGE white wine, herbs, tomato lobster fumet \$15
SMOKED SCOTTISH SALMON horseradish foam \$16
RAVIOLIS DE HOMARD our classic w/ Champagne buerre blanc \$15
SPANISH SARDINES egg, cappers, bermuda onions, infused tomato oil \$16
POTAGE DU JOUR soup of the moment \$8

SALADE DE 'MAISON' house salad \$8

add chicken, steak*, shrimp or daily fish* +\$9

FARMERS' MARKET SALAD berries, candied pecans, caramelized cheese \$14.50

TUNA NICOISE SALAD champagne vinaigrette, nicoise olives, hardboiled egg \$18

OMELETTE & SANDWICH

served with side salad or frites

ITALIAN HAM & CHEESE OMELETTE \$16

CAPRESE OMELETTE buffalo mozzarella, tomato & basil \$16

VEGETARIAN OMELETTE fresh vegetables & goat cheese \$16

THE SLT SANDWICH* roasted salmon, lettuce & tomato w/ mayo \$18

THE CHICKEN BLT SANDWICH roasted chicken, bacon, lettuce, tomato \$16

ENTREE

STEAK & FRITES* charbroiled with au poivre sauce \$22.50

BOUILLABAISSE* traditional seafood stew, tomato lobster fumet \$18.50

RAVIOLIS DE HOMARD house made lobster ravioli w/ beurre blanc \$18.50

SALMON DILL* charbroiled salmon, english cucumbers, dill, beurre blanc \$18.50

SALTIMBOCCA IBERICO veal tenderloin, speck, sage, gruyere gratin \$18.50

LE COQ ARMAGNAC breast of chicken w/ a light brandied pepper sauce \$16.50

PASTA PRIMAVERA seasonal vegetables and starches \$14.50

CAPELLINI GAMBAS roasted shrimp with fresh tomatoes & mozzarella \$18.50

CAPELLINI RUSTICA angel hair pasta in a light spicy tomato sauce and cheeses \$16

BEEF STROGANOFF* roasted sirloin w/ creamy mushroom sauce \$18.50

Dine in guests will notice a 2.5% fee added to their bill. This fee allows us to offset a small portion of increased cost to ensure your safety and the safety of our team. We thank you for your support and understanding.

A 20% gratuity will be added to parties of five and more

*Items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Eating overcooked foods is bad for you as well.