

Hors d'Oeuvres

Soupe à l'Oignon

Of Paris-Isle, France

Half 8.75 / Full 9.95

Traditional **onion soup** with apple cider and cream,
gratinée with gruyère and émenthal cheeses

Tarte à l'Oignon

10.50

Alsace-style caramelized **onion tart**, crisp smoked bacon bits, herb boursin,
And cottage cheeses (Also available with no bacon)

Boudin Noir

11.50

Traditional **blood sausage** and caramelized onions served with apple sauce

Baked Brie en Croûte

15.95

Baked **brie** wrapped in puff pastry, served with apple caramel sauce and toast points,
garnished with assorted wild greens and house dressing

Escargots

16.25

Snails in garlic butter

Coquilles St. Jacques

16.50

Sea scallops, bay shrimp, and mushrooms in a light cream sauce
With a cheese and garlic parsley crust

Huitres Rockefeller

15.95

Fresh **Oysters** topped with fresh spinach, bacon, cream and Pernod
finished with cheese and hollandaise

Please No Cell Phones in the Dining Room
Parties of 6 or more 20% gratuity will be added

Seafood Crepes Britain

14.95

Two delicate crepes filled with assorted seafood topped with sauce Mousseline

Shrimp Andre

16.50

Shrimp sautéed with tomatoes and capers finished with buerre blanc

Moules Marinière

Of Poitou-Charentes, France

15.95

*Steamed **mussels** with white wine, tomatoes, finished with cream, served with toast for broth*

Vegetable Strudel

15.25

*Assorted fresh vegetables lightly seasoned with tarragon finished with spicy cheddar and wrapped in phyllo dough
Served with sauce buerre blanc*

Steak Tartare

16.95

*Traditional hand cut **beef steak** tartare*

Foie Gras

Of Aquitaine, France

27.00

Duck foie gras terrine on toasted brioche with fig preserve

Or

31.00

*Fresh grade-A seared **Duck** foie gras served on brioche French toast and dark red cherries*

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Salade

Salade Laitue et Noix

Of Burgundy, France

7.95

Hydro Bibb Boston lettuce topped with Roquefort cheese crumbles,
toasted candied pecans,
and mustard seed vinaigrette

Classic Bistro Salad

6.50

Assorted wild greens and croutons
tossed in a champagne mustard vinaigrette
(Also available with crab 11.50)

Salade des Trois Tomates à la Crème de Chèvre

Of Normandy, France

11.50

Three assorted marinated tomatoes served with assorted greens, goat cheese,
and shallot tarragon vinaigrette

Roasted Beet Salad

10.75

Oven Roasted **Beets** and walnuts
served with goat cheese

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Entrées

Escalope Viennoise

*Breaded **Pork Loin** pan-fried golden brown to perfection
served with fresh spaetzle and braised red cabbage*

Hunter Style—topped with black forest mushroom and peppercorn sauce,
28.95

Or

Spargel Style--topped with ham and fresh asparagus, sauce buerre blanc
29.50

Or

Zigeuner Style—finished with fresh paprika sauce
28.95

Or

Bavarian style-- topped with swiss cheese, bacon and sunside up egg
31.00

Aubergine du Bayou Tèche

Half 22.50/ Full 27.00

Eggplant fried with crab meat, shrimp, and Cajun hollandaise with ham,
served with caviar potatoes and seasonal vegetables

Le Poisson “Bronze”

19.95/ 29.00

*The original **Bronzed Fish** with toasted pecans and citrus beurre blanc coated with 10 spices,
cooked in a cast iron skillet, served with ratatouille and sweet potato*

Seared Scallops Oscar Style

Of Pays-De-La-Loire, France

35.50

*Pan seared scallops topped with crab meat and béarnaise sauce
served with asparagus and au gratin potatoes*

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Légumes

24.00

Assorted Fresh **Vegetables** of the Day
Served with Sweet Potato Parsnip Pie

Poulet "Coq au Vin"

Of Burgundy, France

Half 21.00/ Full 25.95

Braised **Chicken** "Coq Au Vin" with red wine, mushrooms, bacon, and onions
served with seasonal vegetables
and buttered egg noodles

Ris de Veau

27.95/34.95

Braised **Veal** sweetbreads, mushrooms, braised carrots,
and rosemary au gratin potatoes

Tournedos

26.50/ 37.95

Beef tenderloin steak with a bleu cheese crust,
assorted wild mushrooms, port wine sauce,
seasonal vegetables, and au gratin potatoes

Beef

41.50/ 49.50

Beef tenderloin sautéed with fresh Duck foie gras and port wine sauce,
(Only when whole foie gras is available)

Or

35.00/ 43.00

Beef tenderloin sautéed with crab meat and béarnaise sauce
Topped with a sunny side up egg
Served with potato pancakes and seasonal vegetables

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Lapin

31.50

Boneless **Rabbit** pot pie
served with roasted sweet potatoes

Canard

Of Normandy, France

Half 29.00/ Full 36.00

Duck two ways – leg confit crisp and lavender honey breast roasted medium rare
with pears and cherries, Kirsch flavored sauce, and sweet potato parsnip pie

Carré d'Agneau

Of Normandy, France

41.95

Roasted rack of **Lamb** brushed with French mustard served with seasonal vegetables
served with rosemary au gratin potatoes

Forty-Eight Hour Braised Short Rib

34.95

Braised vegetables
Garlic roasted mashed potatoes
Natural Sauce

House Side Dishes

French Fries fried in Duck Fat 7.95

Au Gratin Potatoes 5.50

Buttered Noodles 5.00

Seasonal Vegetables of the Day 5.50

Sautéed Mushrooms 7.95

Asparagus and Cajun Hollandaise with Ham
(When available) 7.50

Macaroni and Cheese

French style finished with bacon 8.00

**All food items are cooked to the recommended FDA food code temperatures
unless otherwise requested**

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